
WELCOME TO OAKLAND RESTUARANT WEEK

We are excited to be a part of 2018 Restaurant Week, and to celebrate we are featuring some never-before-offered dishes, rare mezcal pairings and lunch specials.

¡ Buen Provecho !

Lunch

3 Tacos & a Margarita de Casa or Negra Modelo or Seasonal Aqua Fresca
\$15

Guiso de Res

stewed beef, chile negro, grilled onions & salsa asada

Carnitas

pork confit, radish salpicon & salsa verde

Musilito de Pollo Asado

chargrilled chicken thigh , chamoy glaze, red onion escabeche & citrus-tomatillo salsa

Vegetales de Temporada

seasonal tempora vegetables, avocado, pepitas & salsa

All tacos are served with hand-made corn tortillas

Dinner

3 Courses & optional Mezcal Pairing
\$30 / \$48

Ensalada de Citricos

citrus salad of orange, grapefruit, mandarin, jicama, frisee, sunflower seed, grasshopper, kefir crema & chile piquín
mezcal vago elote served with popcorn & sal de gusano

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Costillas de Puerco Entomatadas*

pork ribs confit smothered in chile morita entomatada sauce with wild nettles, hard boiled egg & Mexican rice
mezcal marca negra espadin served with fruit & chamoy

or

Enfrijoladas con Carnitas de Pato*

tortillas filled with sunchoke, chard, onion, chile puya, black bean, crema, arugula & duck leg confit
mezcal marca negra espadin served with fruit & chamoy

or

Verduras a la Mexicana*

roasted butternut squash, fennel, brussel sprouts, sunchokes, onion, jalapeño, serrano, queso panela, chochoyos & salsa a la Mexicana

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Tangelo Pana Cotta

mezcal la herencia de sanchez ponche de frutas served with casa de chocolate 61% cacao, dried rose & hibiscus petals

*Allergy: May Contain Peanuts or Shell Fish. Please inform your server about allergies. Ingredients subject to change