

SANTA CRUZ RESTAURANT WEEK
OCTOBER 11 - 18, 2017 • 25

MARGARITAVILLE

STARTERS

OYSTER DUO

Served raw on the half shell
with champagne mignonette

FALL SALAD

Mixed greens with local apples, toasted walnuts,
goat cheese and balsamic vinaigrette

CHICKEN TORTILLA SOUP

Grilled chicken, tomato and corn tortillas
in a chipotle adobo topped with avocado

PLATES

CHILE VERDE

Slow roasted pork cooked with tomatillos
and jalapeños. Served with Spanish rice,
pinto beans and warm flour tortillas

CHICKEN MOLE ENCHILADA

Dark chocolate mole with grilled chicken
and Queso Oaxaca rolled into a corn tortilla.
Served with Spanish rice and pinto beans

BAJA STYLE TACOS

Duo of beer battered wild Alaskan halibut tacos
topped with avocado, cabbage and chipotle crema

SWEETS

CHURROS & CHOCOLATE

HORCHATA ICE CREAM

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