



Presented by  $Yale \mid$  YaleNewHavenHealth

## **FROM THE KITCHEN**

Two Courses - \$25 per person plus tax and gratuity

### **APPETIZERS**

Choose One

**CONSOME DE POLLO** Hominy Chicken Soup, Chickpeas, Chayote Squash, Carrots, Garnished Cilantro, Onions, Lime

#### MEXICAN FRUIT COCKTAIL

Mango, Jicama, Cucumber, Pineapple, Watermelon, Tajin, Lime

### ENTREES

Choose One

**AL PASTOR SINCRONIZADA** 

Roasted Brussels Sprouts, Cauliflower and Mushrooms, Oaxaca Cheese, Queso Fresco, Garlic-Cascabel Chile Oil, Avocado

#### **TORTA DE CARNITAS Y CHORIZO**

Chipotle Mayo, Oaxaca Cheese, Avocado, Lettuce, Tomato

# **FROM THE BAR**

LA ONDA \$16

Spicy Tequila, Ilegal Joven Mezcal, Cointreau, Blood Orange, Agave, Lime, Smoked Black Sea Salt

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.