



# ESPECIALES



**NEW HAVEN  
RESTAURANT WEEK**

Presented by Yale | YaleNewHavenHealth

Three Courses - \$45 per person plus tax and gratuity

## FIRST COURSE

Choose One

### CONSOME DE POLLO

Chickpeas, Chayote Squash, Carrot, Cilantro, Onion, Lime

### SPRING PEA AND BEAN TLAÇOYO

Salsa Macha, Queso Fresco, Blue Corn Masa

### MEXICAN FRUIT COCKTAIL

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

## SECOND COURSE

Choose One

### TAMAL DE BIRRIA

Braised Lamb, Salsa Borracha, Pickled onions, Cilantro

### CHILE RELLENO EN NOGADA

Picadillo Stuffed Poblano, Walnut Sauce, Pomegranate Seed

### TAMARIND ADOBO SALMON

Moro Rice, Fried Banana, Avocado Jalapeno Verde

## DESSERT COURSE

### HOJA SANTA CUSTARD "INFLADITA"

Smoked Strawberries, Guanabana Gelato,  
"Impossible Chocolate Cake"

## 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.