

Appetizers

Ceviche de Pulpo...octopus marinated in lime juice, tequila, tomatoes, onions and cilantro

Calabacitas con Elote y Chile...zucchini sauteed with poblano peppers, onions, tomatoes, and corn

Tamales Verdes...two homemade bean tamales served with green tomatillo salsa

Sopa de Almejas...Chef Ricardo's homemade clam chowder

Dinner

Tilapia ala Plancha...tilapia baked and served in a tasty garlic cilantro sauce

Salmon Acapulco...filet of salmon poached in mango juice and topped with fresh tomatoes and asparagus

Fajitas de Pavo...breast of turkey sauteed with Poblano peppers, tomatoes, and onions

Chuletas de Puerco Verdes al Sarten...two pork chops sauteed in Ranchero Salsa

Pollo Monica...breast of chicken sauteed with spinach, Mexican chorizo, tomatoes, onions, and cilantro