



West Hartford Restaurant Week

August 28th to September 3rd

\$ 30.00 +tax

Appetizers

Raja Taquitos

Crispy corn tortillas stuffed with roasted poblano peppers, corn, potatoes, caramelized onions and mix melted cheeses.
Served with cabbage, pico de gallo, avocado and cilantro crema.

Philly Rolls

Carne asada, onions, peppers, mushrooms, and mixed cheeses rolled in egg rolls wrap. Served with cilantro crema dip,
on a bed of lettuce with pico de gallo.

Portobello A La Parrilla

Giant baked mushroom, marinated with incredibly tasty ingredients
Such as cheese, fresh herbs and honey balsamic.

Entrees

Ensalada Tropical

Grilled salmon served over a mixed green salad, flavored with tropical fruits (mango, kiwi, and strawberries)
and roasted vegetables, tossed in a creamy mango coconut dressing.

Aloha Tacos

Corn tortilla covered melted jack cheese, caramelized onions, shredded cabbage,
grilled chicken, with our special chef's recipe mexican sausage and pico de gallo.

Tacos De Pescado Empanizado

Corn tortillas, mixed cheeses, flavored with caramelized onions, pico de gallo and breaded fresh fish,
topped with poblano sauce and fresh corn.

Pork belly tacos

Soft corn tortilla filled with crispy-edged,
tender pork belly spiced with our chef's special sauce.

Deserts

Flan napolitano

Incredibly rich and creamy creme caramel, a type of custard that is steamed instead of baked,
with our mexican touch.

Pan de elote

Sweet mexican bread.

Please let us know if there are any allergies that we need to be aware of when preparing your meal.

* KINDLY NO SUBSTITUTIONS