

## **5 DE MAYO WEEK – ENTREES & DESSERTS SPECIALS**

### Entrees

**CAMARONES CON SALSA VERDE.** Shrimps simmered in a green tomatillo sauce served with Ancho Mexican Rice

**GRILLED STEAK & GUACAMOLE BURRITO WITH CHILE SAUCE.** Two flour tortillas stuffed with grilled steak strips & homemade guacamole. Topped with mild chile sauce and served with Mexican rice & creamy refried beans.

**SPICY CHIPOTLE POLLO.** Fresh grilled chicken cooked in a spicy chipotle pepper sauce served on top of Ancho Mexican Rice.

**CHILE ADOBO CARNE ASADA WITH ENCHILADA.** 10 oz. grilled steak rubbed in a sauce resulted of the combination of achiote, guajillo and chile de arbol, cooked to order. A cheese and chicken enchilada on top. Served with house salad.

**MANGO-PLANTAIN TILAPIA.** Grilled tilapia topped with a medium spicy-mango sauce & sweet plantains. Served over Ancho Rice.

**HOMEMADE BLACK BEAN SOUP.** Our Julio's top secret homemade recipe. Served with sour cream.

### Desserts

**PANQUEQUE CON CAJETA:** Pancake sandwich stuffed with cajeta (Mexican caramel jam) topped with chocolate sauce and served with whipped crème.

**SWEET EMPANADAS.** Apple-cinnamon & brown sugar turnovers. Served with whipped crème.

## **5 DE MAYO WEEK – TAPAS SPECIALS**

**Tapas** ['tap,as] is the name of a wide variety of appetizers in Spanish cuisine. The idea is to combine and share tapas to make a full meal. Is designed to encourage conversation while you enjoy your company and of course, your drink.

### **COLD**

**Ceviche:** citrus marinated seafood. Choice of

- **Tuna:** served with grapefruit, almonds, cilantro and jalapeños.
- **Shrimp, Lobster, Tilapia:** served with lime, onion, cilantro and chile.

**Chipotle Deviled Eggs:** Our spicy Mexican version of the traditional deviled eggs.

**Chorizo with Mexican cheese.**

**Marinated Spanish Black Olives with Mexican cheese.**

**Chile-Lime Mix Nuts:** Roasted Spanish Peanuts, Cashews, Brazilian Nuts, Macadamias, Walnuts with a hint of hot flavor and lime.

### **WARM**

**Mini Pizzas:** 6' flour crispy tortilla topped with Chihuahua and cotija cheese, ground beef, tomatoes, peppers and jalapeños.

**Mixed Kabobs:** Grilled chicken and Steak, red and green pepper, onion. Served with plantain puree and mango sauce.

**Avocado Soup.** Fresh homemade creamy avocado soup. Served with Ancho Chile Crema.

**Nachos Pequeños:** Crisp tortilla chips topped with melted cheese and jalapeños.