

THREE COURSE MENU

\$49 PER PERSON

PLEASE SELECT ONE ENTRÉE & ONE MAIN



ENTRÉES

ROASTED POBLANO & PARMESAN CROQUETTA

CRISPY BECHAMEL CROQUETA WITH POBLANO PEPPERS AND VEGAN PARMESAN CHEESE, SERVED WITH ANCHO AIOLI

RISOLES DE ATUM

TUNA AND PEA CAKES, SERVED WITH HERBED HOUSE AIOLI

MAINS

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA

COCIDO

RICH BRAISED BEEF, ROASTED ROOT VEGETABLES, CAULIFLOWER PUREE, SECO JUS & SALSA MACHA

MOQUECA

BRAZILLIAN SEAFOOD STEW COOKED IN A SPICED COCONUT, TOMATO AND LIME BROTH. SERVED OVER RICE

ALL MAINS SERVED WITH SIDES

TIJUANA CAESAR SALAD

BABY COS, CAESAR DRESSING, PARMESAN AND CROUTONS

PATATAS BRAVAS

FARMERS FRIED POTATOES, DRESSED IN TOMATO AND CHILLI BRAVAS SAUCE WITH HOUSE AIOLI & FRESH HERBS

DESSERTS

ALTERNATING DESSERTS CHEF SELECTION

**LONA
MISA**