

# LA ESQUINA PRIX FIXE MENU

\$65 PER PERSON FAMILY STYLE MEAL

(Not inclusive of taxes, gratuity or beverages)

## FIRST COURSE

### ENSALADA DE LA CASA

Organic market greens, avocado, with balsamic vinaigrette

### MARKET CEVICHE

Lime, habanero peppers, cilantro avocado, red onion, apples

## SECOND COURSE

### TOSTADAS

#### CHORIZO CON PAPAS

Pork chorizo, potatoes, salsa verde (GF)

#### PULPO

Grilled octopus, saffron mayonesa (GF, DF)

#### TINGA DE POLLO

Rotisserie chicken, aocado chipotle (GF)

### TAQUITOS

#### TACO DE AGUACATE

Avocado taco with refried black beans, queso fresco and pico de gallo

#### PESCADO A LAS BRASA

Grilled mahi, cabbage, chipotle mayo, and pickled red onion

## THIRD COURSE

### PESCADO

Roasted fish epazote marinade, watercress (DF, GF)

### CARNE ASADA

Grilled sirloin, fresh salsa roja and salsa verde, potatoes (GF)

### POLLO ROSTIZADO

Rostisserie style Anti-biotic free chicken, side of grilled Calabasitas (aka mixed vegetables), queso fresco (GF)

## SIDES

### ELOTES CALLEJEROS

Grilled corn, queso cotija, mayonnaise and chili powder

### MOROS Y CRISTIANOS

Black beans, queso fresco, white rice and pico de gallo

### EJOTES

Grilled string beans, extra virgin olive oil, & garlic

## DESSERTS

### MEXICAN CHOCOLATE LAVA CAKE

### CREMA COCIDA (GF)

### SORBET (DF, GF)

### FRUITA CON LIME Y CHILE (GF, DF)

### BEBIDAS MEXICANA

Additional \$60 per guest

Mexican beer, house red and white wine, red and white sangria by the pitcher (exclusive of shots)

### BEBIDAS PRIMO

Additional \$90 per guest

Mexican beer, house red and white wine, red and white sangria by the pitcher, premium margaritas by the pitcher, premium spirits & cocktails, premium tequila.

