

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, acocado 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)

FRUTA 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.

GF - Gluten Free - DF - Dairy Free

