

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

CEVICHE MAZATLAN

Red Snapper marinated lime, habanero peppers, cilantro, avocado, red onion, apples

SECOND COURSE

TOSTADAS

CARNITAS

Roasted pork shoulder, goat cheese, lettuce (GF)

PULPO

Grilled octopus, saffron mayonnaise (GF, DF)

TUNA TARTARE

Tuna smoked chile aioli and cucumber (GF, DF)

TAQUITOS

TACO DE AGUACATE

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

PESCADO A LAS BRASAS

Grilled mahi, cabbage, chipotle mayo and red onion

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

THIRD COURSE

GRILLED BRANZINO

Roasted vegetables and crispy potatoes (DF, GF)

CARNE ASADA

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

POLLO ROSTIZADO

Amish free range chicken, salsa verde and potato au gratin (GF)

SIDES

MEXICAN SLAW

Jicama, carrots, cabbage, red onion, radicchio, organic agave-habanero mayo

MOROS Y CRISTIANOS

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

DESSERT

MEXICAN CHOCOLATE LAVA CAKE

CREMA COCIDA (GF)

SORBET (DF, GF)

GF - Gluten Free · DF - Dairy Free

