

SILVER MENU

\$35 Per Person | Three Courses

FIRST COURSE

Guacamole Tradicional ♥ ** tomato, onion, jalapeno, and cilantro served with tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardin Salad 💥 🎺

seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad 💥

pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

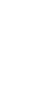
THIRD COURSE

- CHOICE OF -

Pollo en Mole* 🗶 🔊

Carnitas* **※**

Vegetable Memela 💥 🇸 🔊



^{*}Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.













\$45 Per Person | Four Courses

FIRST COURSE

Guacamole Tradicional ♥ *

tomato, onion, jalapeno, and cilantro served with tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardin Salad 💥 🎺

seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad 💥

pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

Elote Preparado 🍅 💥

grilled corn, spicy mayo, tajin, aged cotija cheese, and cilantro

THIRD COURSE

- CHOICE OF -

Pollo en Mole* ※ ♪

Carnitas* *

Birria de Res* ※

Vegetable Memela * ♥

FOURTH COURSE

Cafe de Olla 🍅



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UPON ARRIVAL

Guacamole Tradicional ♥ *

tomato, onion, jalapeno, and cilantro served with tortilla chips

FIRST COURSE

- CHOICE OF -

El Jardin Salad 💥 🗸

seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad **※**

pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

SECOND COURSE

- CHOICE OF -

Ceviche Tradicional* ※

lime cured fresh fish, tomato, onion, cilantro, serrano, cucumber, and avocado

Ceviche Coco Veracruz ♥ 💥

lime marinated coconut, veracruz salsa, green olive, capers, and cilantro

Elote Preparado 🍅 💥

grilled corn, spicy mayo, tajin, aged cotija cheese, and cilantro

THIRD COURSE

- CHOICE OF -

Pollo en Mole* *

Carnitas* x

Birria de Res* ※

Vegetable Memela ∦ ♥

FOURTH COURSE

- CHOICE OF -

Cafe de Olla 🍅

Tres Leches

Paleta del Dia √

Paleta del Dia can be made gluten-free upon request

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\$35 Per Person | Three Courses

FIRST COURSE

Guacamole Tradicional **♥ ***

tomato, onion, jalapeno, and cilantro served with tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardin Salad ¾ ♥

seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad **※**

pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

THIRD COURSE

- CHOICE OF -

Seasonal French Toast

Huevos con Chorizo* ※

Frittata Vegana* ∦ ∨

Birria de Res* ※

Enfrijoladas 💥 🍅

Frittata Vegana can be made non-vegan upon request



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