

# LAS CAZUELAS

RESTAURANT WEEK 2023

JANUARY 27TH – FEBRUARY 5TH

\$40 DINNER / CHOOSE (1) FROM EACH COURSE



## APPETIZER COURSE

### Mini Empanadas (2)

Empanadas stuffed with chicken chipotle and cheese and garnished with sour cream and roasted molcajete sauce

### Guacamole

Fresh avocados mixed with tomatoes, cilantro, onions and freshly squeezed lime juice

### Shrimp Ceviche

Farm raised shrimp cooked in lime juice and mixed with tomatoes, onions, cilantro and garnished with avocado

## ENTREE COURSE

### Puntas Al Banil

Beef tips, pan seared with pico de gallo over a bed of corn tortilla, refried beans and garnished with avocado

### Pollo Rolli

Chicken breast stuffed with roasted poblanos, mushrooms and cheese, topped with creamy corn sauce, and served with Mexican rice

### Chile Relleno

Roasted poblano peppers, stuffed with chihuahua cheeses and topped with homemade tomato sauce and served with Mexican rice

## DESSERT COURSE

### Tres Leches Cake

Literally meaning “three milks,” an ultra light sponge cake soaked in a sweet milk mixture

### Churros

Deep-fried dough sprinkled with sugar