

LAS CAZUELAS

RESTAURANT WEEK 2023

JANUARY 27TH – FEBRUARY 5TH

\$15 LUNCH / 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

Esquites

Grilled corn on the cob smothered with a chipotle mayo, cotija cheese and a touch of lime juice

ENTREE COURSE

Tacos de Cochinita Pibil

Braised pulled pork marinated in aachiote base, served with corn tortillas and garnished with pickled onions

Enchiladas del Mole

Corn tortillas stuffed with shredded chicken topped with onions, cotija cheese, sour cream and served with Mexican rice and refried beans

Seitan Rajas Platter (V)

Gluten, soy meat substitute mixed and sauteed with green pepper, red pepper, onions served with rice and beans and corn tortillas

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