



Enjoy three new February 2012 specials created by VP and General Manager Nelly Mendoza Olsen and prepared with the highest quality ingredients by our chefs Dimas and Adelfa.

-- Available only through February 29 --

SOPESITOS DEL ZOCALO, \$12

Reminiscent of what you'd experience in Mexico City. Six corn sopesitos are topped with refried beans and three different guisados -- two al pastor, two chicken tinga and two chorizo con papas, all topped with shredded lettuce and queso fresco. Ask for salsa de la señora to enhance the experience. Perfect for an appetizer.

TACOS DE CARNITAS, \$13

Five small corn tortillas topped with pork carnitas and drizzled with fresh cilantro and fresh chopped onions. Served with lime wedges and salsa Verde fresca. General Manager, Nelly Mendoza's favorite!

POLLO AGUACATADO, \$14

Grilled chicken breast topped with avocado sauce and fresh bell peppers. Served with Spanish rice and a spinach, queso fresco, onions and olive salad topped with cilantro dressing.

iProvecho!