

# ácenar

## CULINARIA DINNER MENU

Jan 17 - Jan 31 | Daily | 5pm - Close | \$35 Per Person

20% Gratuity will be added. No substitutions. No split checks.

### FIRST COURSE

(Choose One)

#### Shrimp Campechana

Large shrimp, spicy house-made cocktail sauce, onions, cilantro, avocados

#### Chicken Flautas

Crispy rolled tortillas stuffed with seasoned chicken, served with sour cream

### MAIN COURSE

(Choose One)

#### Short Rib Tacos

Guajillo-braised short ribs, with cabbage lime slaw, Mexican rice and refried beans

#### Chile Relleno

Souffle-coated poblano chile stuffed picadillo, golden rasins and almond slivers

Topped with Ranchera sauce and Monterey jack cheese

Served with Mexican rice and refried beans

#### Mushroom and Calabacita Tacos

Grilled mushrooms, Mexican squash, cilantro, pickled onion, chile, & tomatoes

Served with white rice and black beans

### DESSERT COURSE

(Choose One)

#### Sopapillas

Light, airy fried pastries coated in cinnamon sugar, served warm

#### Chocolate Tres Leches

Moist sponge cake layered with sweet milks, chocolate sauce, berry compote