

OLD PUEBLO

cantina

el RESTAURANT SEMANA



\$30 three course prix fixe brunch menu
available sat & sun from 11:30 am - 3:30 pm | january 24 - february 8
excludes beverage, tax & gratuity

COURSE *Uno*

CHOOSE ONE

POZOLE braised pork, hominy, radish

CHICKEN TINGA TOSTADA avocado, romaine, pico de gallo

COURSE *Dos*

CHOOSE ONE

EL BRUNCH TACOS chorizo, pickled jalapeño, scramble egg, salsa de arbol, crema

CHILAQUILES CON CARNITAS adobo rojo or salsa verde, queso fresco, pico de gallo, lime crema, fried egg

QUESADILLA DE LA MAÑANA home-made flour tortilla, chihuahua, scrambled egg, lettuce, pico de gallo, crema

COURSE *Tres*

CHOOSE ONE

CHURROS dusted in cinnamon sugar, dulce de leche

COFFEE TRES LECHEs CAKE candied orange, chocolate shavings

- substitutions politely declined -

OLD PUEBLO

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\$45 three course prix fixe dinner menu
available nightly from 4:30 pm - close | january 24 - february 8
excludes beverage, tax & gratuity

COURSE *Uno*

CHOOSE ONE

GUAJILLO GRILLED OCTOPUS crispy fingerling potatoes, escabeche, adobo

CHICKEN TINGA SALAD avocado, sweet potato, tortilla strips,
chipotle ranch

MINI BEEF CHIMICHANGAS avocado ranch, queso fresco,
pickled red onion, chile de arbol

COURSE *Dos*

CHOOSE ONE

POLLO CON MOLE roasted 1/2 chicken, mole poblano, spanish rice, tortilla

CHILI-LIME SHRIMP SKEWERS chimichurri, pineapple, butternut squash

TAMPIQUENA marinated flat iron steak, charred jalapeno, enchilada rojo,
tomatillo pico

COURSE *Tres*

CHOOSE ONE

CHURROS dusted in cinnamon sugar, dulce de leche

COFFEE TRES LECHE CAKE candied orange, chocolate shavings

- substitutions politely declined -