

# MEXICAN CUISINE

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## APPETIZER

Posole

A rich brothy soup made with pork hominy & red chilies

Vegetarian Tamales

Corn husks filled with masa harina, corn, chilies and cheese

## ENTREES

Pescado Almendrado

Marinated snapper baked in an almond sauce with cheese

Chicken Chimichanga

Deep fried flour tortilla filled with seasoned chicken and cheese

Pork Birria Tacos

Roasted pork shoulder seasoned with cumin, oregano & cloves served with corn tortillas

\*All entrees served with arroz a la Mexicana, frijoles de la olla & avocado salad

## DESSERTS

"Fried" Dark Chocolate Chile Ice Cream

Served with Spiced Dulce de Leches

Caramel Flan with Fresh Fruit

\$12.00 includes everything...No tipping allowed, however, donations to our student club, the Flying Pigs are greatly appreciated.

THANK YOU FOR DINING WITH US!!!

