

5 COURSE

SHOWCASING THE BEST OF OUR MENU \$35 PER PERSON



AMUSE-BOUCHE FOR THE TABLE

CHICHARRONS *de la PLAZA* CRISPS

crispy rinds with cascabel salt fresh lime just like the plazas in México

SHARED

QUESO FUNDIDO *for the TABLE*

house made chorizo, three-cheese blend & roasted poblanos. Served with tortillas or chips.

ESQUITE *for the TABLE*

grilled corn w/ mayo, cotija cheese and lime

CHOOSE ONE

COURSE ONE APPETIZER

CHOOSE ONE

TACO *de CARNITAS*

mexico's favorite taco, pickled onion, cilantro, tomatillo salsa and chicharron

TACO *de PESCADO*

our lightly fried fish taco, topped w/ cabbage, cilantro and our cream sauce

COURSE TWO ENTREE

CHOOSE ONE

ENCHILADAS *de la PLAZA*

chicken & cheese enchiladas smothered in salsa verde, crema, cotija cheese and served with rice

CHILE VERDE *a la MEXICANA*

slow-cooked pork in a green tomatillo sauce, served with rice and beans

SHRIMP TORTA *al CHIPOTLE*

mexican-style shrimp sandwich in a creamy chipotle sauce with bacon and jicama slaw

COURSE THREE HAPPY ENDING

CHOOSE ONE

CHURROS *con NIEVE*

the favorite Mexican dessert to eat at a plaza is a churro. Enjoy this one with ice cream

TRES LECHEs CAKE

very moist and sweet mexican style cake with a dulce de leche sauce, topped with whipped cream