

¡ANASAZI FIESTA!

Taco Tuesday

Tacos

- Carnitas de Lechon** - *Suckling Pig Tacos, Onion, Coriander*
- Los de Pastor** - *Achiote Marinated Pork Taco, Roasted Pineapple, Onion, Coriander*
- Tacos Dorados** - *Crispy Chicken Tacos, Lettuce, Sour Cream, and Avocado*
- Volcancito de Res** - *Beef & Cheese Open Taco, Onion, Coriander*
- Los de Lengua** - *Steam Beef Tongue & Salsa Verde*
- Los de Camaron** - *Beer Battered Shrimp Taco, Chipotle Aioli, Jicama Coleslaw*
- De Pescado** - *Beer Battered Fish Taco, Lemon Aioli, Jicama Coleslaw*
- De Asada** - *Flat Iron Steak Taco, Chiles Toreados, Caramelized Onion*
- De Calabacitas** - *Zucchini Stew Taco (Vegan)*
- De Rajas** – *Poblano Chili Rajas Stew Taco (Vegetarian)*
- Taco Arabe** – *Pita Bread, Greek Yogurt Sauce, Pickled Cucumbers, Chicken or Beef*

Three Tacos | \$25 One Taco | \$10

Dessert

- Arroz con Leche** – *Mexican Rice Pudding* | \$12
- Flan de la Casa** | \$12
- Churros con Chocolate y Cajeta** | \$12

Aguas Frescas

- Horchata** | \$6
- Jamaica - Hibiscus** | \$6
- Tamarind** | \$6

Executive Chef, Daniel Hurtado