

RESTAURANT WEEK

Lunch Menu

\$24 per person

APPETIZER

Empanadas de Tinga

Fried masa pastry, chipotle tomato chicken, cabbage, queso fresco, salsa de arbol

Flor de Calabaza

Cream of squash blossom soup, corn, cilantro

ENTRÉE

Enchiladas Suizas

Shredded chicken, rice, beans, spinach, green pepper sauce

Chicken Fajita

Served with rice and beans, tortillas, pico de gallo, guacamole and sour cream

Cochinita Pibil

Achiote braised pork in banana leaf, black beans, pickled onion, rice, habanero sauce

BOBBI



RESTAURANT WEEK

Dinner Menu

\$39 per person

APPETIZER

Fried Cauliflower

Warm olive vinaigrette, horseradish, cream citrus

Whole Leaf Caesar

House made dressing, cheesy garlic bread, cotija cheese

ENTRÉE

Pasta al Mojo de Ajo

Linguine with seared shrimp, chipotle queso anejo, roasted poblano rajas, served with bolillo bread

Trout a la Veracruzana

Mexican rice, house made Veracruzana sauce and lentil salad

Carne a la Tampiquena

Skirt steak, two blue shrimp quesadillas, guacamole, pico, crema and lettuce

DESSERT

Dark Chocolate Lava Cake

Pomegranate jill, pistachio dust

BOBBI



RESTAURANT WEEK

Brunch Menu

\$29 per person

1ST COURSE

Chicken Tortilla Soup

Shredded chicken, tortilla strips, avocado, queso fresco

Flautas de Pollo

chipotle tomato chicken, cotija cheese, salsa habanero, crema

2ND COURSE

Chilaquiles Rojo

Chicken, tortilla strips, pico de gallo, queso, crema, black beans

Breakfast Quesadilla

Egg whites, squash blossom, potato, carnitas, jalapeño, lettuce, guacamole

Buttermilk Fried Chicken Waffle

Fried chicken, crispy Belgian waffle, jalapeño honey syrup, pickles, jalapeño, onion

BRUNCH

