

DFW RESTAURANT WEEK

AUG 3th - AUG 20th

Brunch Sunday

APPETIZERS

Sope de Chorizo

Ancho-pasilla herbed black bean purée, guacamole, house-made chorizo, lettuce, cured tomatoe, queso fresco, cream.

ENTREES

*Wine paring optional Campo Viejo Brut \$10

Choice of:

Quesadillas Mexicanas Fritas

Fried corn-based quesadilla, pureed beans, lettuce and cream.

Choice of:

- Salsa verde chicken.

- Julienne poblano, onions.

Chilaquiles Rojos con Burrata

A spicy slow cooked tomato sauce, cured Mexican cactus, avocado, burrata cheese.

Machacado con Huevo

Traditional dry Mexican meat, scrambled eggs and pico de gallo.

DULCE

*Wine paring optional Carajillo \$15

Choice of:

- Concha

- Buñuelo

\$29.⁰⁰ per person (wine, beverages, tax & gratuity not included \$6 donated to charity)

Menu available on reservations only

Substitutions are not allowed

For reservations call 817-470-1439 or www.donartemio.us

DFW RESTAURANT WEEK

AUG 3th - AUG 20th

Lunch

APPETIZERS

*Wine pairing optional Casa Magoni Manaz Viognier-Fiano \$17

Ensalada de Nopales en dos Texturas

Fried and cured nopales salad, tomato, onion, mexican vinaigrette.

ENTREES

Choice of:

Tacos de Filete con Papa

Fillet mignon, diced potato, ranchera sauce, avocado
mousse, oregano-pickled onion.

*Wine pairing optional Casa Madero 3V \$17

Tacos Veganos

Zucchini pastor, pineapple pico de gallo,
dehydrated hibiscus flower.

*Wine pairing optional Casa Madero 2V \$15

Salbute de Cochinita Pibil (2)

Deep fried puffed nixtamal tortilla, black bean pureé, cochinita
pibil, red axiote paste, pickled onion.

*Wine pairing optional Guaname Red blend \$18

\$24.⁰⁰ per person (wine, beverages, tax & gratuity not included \$4 donated to charity)

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DFW RESTAURANT WEEK

AUG 3th - AUG 20th

Dinner

Free 4th Course with Promotional Voucher

APPETIZERS

Choice of:

Taco de Nopalitos Fritos

Fried tender cactus unique taco with a touch of bacon, accompanied with heirloom maiz nixtamal tortillas.

*Wine pairing optional Casa Magoni Manaz Viognier-Fiano \$17

Salbute de Cochinita Pibil (1)

Deep fried puffed nixtamal tortilla, black bean pureé, cochinita pibil, red axiote paste, pickled onion.

*Wine pairing optional Guaname Red blend \$18

ENTREES

*Wine pairing optional Casa Madero 3V \$17

Choice of:

Pulpo Chamuscado en Recado negro

Grilled octopus in recado negro, rustic mashed potato with lime, cilantro, homemade chorizo.

Enchiladas Queso Queso

Homemade artisanal tamarind mole, queso fresco, goat cheese, topped with ajonjoli and crema, potatoes in a slow cooked spicy tomato sauce.

Norweigan Salmon en Pipián Verde y Frijoles Puercos

Fresh Norwegian Salmon, pipián, refried beans with bacon, chorizo and cheese.

DESSERT

Escondido de Chocolate

Hidden chocolate, cream, sesame, ancho chile couli.

\$49.⁰⁰ per person (wine, beverages, tax & gratuity not included \$10 donated to charity)

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AUG 3th - AUG 20th

Signature Experience

COCKTAIL

La Güera Rodríguez

Banhez Mezcal Joven, Pineapple, Lime, Tamarind, Chipotle.

FIRST COURSE

Taco de Nopalitos Fritos

Fried tender cactus unique taco with a touch of bacon, accompanied with heirloom maize nixtamal tortillas.

SECOND COURSE

*Wine pairing optional Casa Madero 2V \$15

Choice of:

Sope de Pastor Vegeno

Zucchini pastor, pineapple pico de gallo, dehydrated hibiscus flower.

Salbute de Cochinita Pibil (1)

Deep fried puffed nixtamal tortilla, black bean pureé, cochinita pibil, red axiote paste, pickled onion.

ENTREES

*Wine pairing optional Casa Madero 3V \$17

Choice of:

Legendario Pescado Tikin-Xic

Legendary Tikin-Xic, seabass, red axiote paste, black bean pureé, white garlic rice, grilled avocado, fried plantain, julienne tomato and purple onion.

El Famoso “Chile Hojaldrado”

Cream cheese pecan stuffed poblano chile wrapped in puff pastry, over tomato sauce.

Filete de Res Asado en Recado Negro 8 oz

Grilled Filete de Res Asado in recado negro, rustic mashed potato with lime, cilantro, grilled calabacitas, tomato, chile güero and onion.

DESSERT

Escondido de Chocolate

Hidden chocolate, cream, sesame, ancho chile couli.

\$99.⁰⁰ per person (wine, beverages, tax & gratuity not included \$20 donated to charity)

Menu available on reservations only

Substitutions are not allowed

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