



La Malinche

RESTAURANT WEEK MENU

SEPTEMBER 8-13, 2015

enjoy your choice of any two starters, two tapas and a dessert.
we request that the entire table participate when choosing our restaurant week menu
\$17 at lunch / \$27 at dinner

restaurant week diners may purchase bottles of wine at half price during dinner

starters

select any two

PAN CATALANA

toasted bread / crushed tomato / garlic / extra virgin olive oil

DÁTILES CON TOCINO

stuffed bacon-wrapped dates / monterey jack

CALAVO Y LIMÓN

garlic-infused guacomole / calavo avocados / extra virgin olive oil / corn tortilla chips

ACEITUNAS MIXTAS

Imported mixed olives / extra virgin olive oil / herbs and spices

YUCA FRITA

crispy cassava / jalapeño aioli

JAMÓN SERRANO

cured "mountain ham" with a nutty flavor / spain

QUESO MANCHEGO

slightly salty sheep's milk cheese / spain

HUMMUS MEXICANO

black beans / tahini / corn tortilla chips

PLÁTANOS FRITOS

fried plantains / mexican cream

tapas

select any two

ENSALADA MIXTA

classic mixed greens / citrus vinaigrette

EMPANADAS DE CARNE O POLLO

fried pastry shells / choice of ground beef or shredded chicken / cheese filling

PATATAS BRAVAS

crispy fried diced potatoes / spicy chipotle pepper sauce / aioli

CALAMARES AZTECA

golden fried calamari rings / spicy tomatillo sauce

ESPÁRRAGOS

grilled asparagus spears / extra virgin olive oil / sea salt

CROQUETAS DE POLLO

lightly battered fried chicken croquettes / aioli

GAMBAS AL AJILLO

sautéed jumbo shrimp / white wine and garlic sauce

FAJITAS PEQUEÑAS

grilled skirt steak or chicken / sautéed onions and green peppers / guacamole

SALMÓN

grilled salmon / brussel sprouts / guajillo pepper sauce

BRUSELAS

steamed brussel sprouts / garlic / butter

desserts

select one

FLAN

classic mexican caramel custard

SOPAPILLAS

fried puff pastry / sugar coating / cinnamon

CHURROS

fried dough pastry / cinnamon and sugar dusting / warm chocolate sauce