

RESTAURANT WEEK

Appetizers

Santa Fe Eggrolls

Tender pieces of chicken with Monterrey jack cheese, jalapeños, red peppers and black beans wrapped in a flaky tortilla served with a side of southwest sauce.

Taquitos Dorados

Corn tortillas rolled and filled with cheese, then deep fried until crispy. Topped with lettuce, tomato, sour cream, queso fresco and tomatillo salsa.

Esquites

An off the cob version of elote. A staple on the streets of Mexico!

Elote

Mexican street corn on the cob grilled and slathered in a creamy cotija spiked sauce.

Entrée

(2) Street Tacos

Choice of Carne asada, Pollo, Carnitas, Al Pastor, Birria, and Veggie. All topped with onion and cilantro.

Aunchies Salad

Fresh greens, cherry tomatoes, cucumbers, red onion, avocado, red peppers, and cheddar cheese. Served with a cilantro lime dressing.

La Patrona Quesadilla

Choice of carne asada, carnitas or al pastor with onion, cilantro and Oaxaca cheese. Served with side of sour cream.

Desserts

Flan

Homemade caramel custard topped with whipped cream

Brownie Special

Warm homemade brownie topped with vanilla ice cream, hot fudge and whipped cream.

Fried Cheesecake

Wrapped and fried in a flour tortilla sprinkled with cinnamon sugar and served with whipped cream and raspberry syrup on the side

\$20 Lunch

Oct. 14 - Oct. 19

11am - 3pm



(203) 230-4640



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Hamden, CT 06518

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Camarones a la Mexicana

Sautéed jumbo shrimp with onions, tomatoes, poblano peppers and spices served with corn tortillas, avocado, rice and refried beans.

Enchiladas De Mole

3 chicken enchiladas topped with mole sauce, a delicacy in Mexico, featuring a rich smoky, spicy and sweet flavor. Topped with sour cream, queso fresco, onions and served with a side of rice and beans.

Desserts

Flan

Homemade caramel custard topped with whipped cream

Cappuccino Gelato Truffle

Cappuccino Gelato Chocolate Chips Throughout Enrobed in Dark Chocolate, Served with Whipped Cream and Chocolate Syrup

Fried Cheesecake

Wrapped and fried in a flour tortilla sprinkled with cinnamon sugar and served with whipped cream and raspberry syrup on the side

Tres Leches Cake

Vanilla cake, dulce de leche filling, tres leches syrup, fresh whipped cream and vanilla cake crumbs

\$35 Dinner

Oct. 14 - Oct. 19

4pm - 9pm



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