



February Specials

Starters

Delaware Bay Oysters \$13

6 fresh shucked oysters served with lemon, cocktail sauce & mignonette sauce

Duck Carnitas Sopos with Ancho Chile & Tamarind \$14

Two fried masa cups filled with pulled duck, refried black beans, glazed with cherry~guajillo sauce & spicy curtido

Entrees

Paella

Saffron rice with shrimp, mussels, clams, scallops, chicken, chorizo, peppers, olives, capers, peas, and onions \$21 for one \$36 for two

Pork Belly Tacos

Warm corn tortillas with crispy pork belly, tamarind ancho glaze, mango salsa & slaw served with red rice and pinto beans \$17

Coriander & Sesame Crusted Ahi Tuna

Chipotle aioli and three pepper sauce with poblano~spinach rice & sauteed green beans (Rare unless specified otherwise) \$22

Chicken Francisco

Panko breaded chicken breast, lightly fried and topped with entomatada sauce, melted chihuahua cheese, pico de gallo and sliced avocado served with red rice & black beans \$18

Vegan Chile Relleno

Twin stuffed poblano peppers with quinoa “taco beef” filling, roasted in a rich cilantro~tomato jalapeno sauce and topped with vegan cheese. Served with black beans \$18

Dessert

Dessert Flautas

Twin Crispy Shells with Chocolate & Cheese Filling served with Cinnamon Ice Cream and Cajeta \$6.5