

Restaurant Week

\$35 per person

3 courses



LA PUERTA VERDE

1st Course (choose one)

Guacamole

grilled avocado smashed with lime, tomato, cilantro, red onion

Tostadas de Calamar

grilled marinated calamari, chili oil, cabbage slaw, chipotle mayo, crispy corn tortillas

Panza de Puerco

braised pork belly, citrus-jicama salad, spicy morita chili glaze

Tamal De Rajas con Queso

corn tamal, poblano peppers, onions, creamy poblano sauce, cotija cheese

2nd Course (choose one)

Pescado Quemado

grilled marinated whole fish, citrus cabbage, diablo mayo

Camarones a la Diabla

three grilled head-on jumbo shrimp, chipotle tomato sauce, grilled onions

Chile Relleno

rice flour breaded pepper, roasted corn, Oaxacan cheese, tomato especia sauce

Chamorro de Cerdo en Carnitas

Michoacán style braised pork shank, salsa verde, pickled vegetable relish

Carne Arrachera

grilled beef skirt steak, chorizo, cactus paddle, tomatillo, spring onions, queso fresco, jalapeños

3rd Course (choose one)

Cóctel de Frutas

papaya, melon, mango, pineapple, orange, chamoy sauce, tajín spice

Pastel de Tres Leches

vanilla pound cake, sweetened milk, vanilla frosting, seasonal fruit



MINDFUL RESTAURANTS

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SUGAR SKULL GRAPHIC CREATED BY CHELOVE

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Please let your server know about any allergies or dietary restrictions.