

# Restaurant Week

**\$35 per person**

**3 courses**



**LA PUERTA VERDE**

## 1st Course

(choose one)

### Calamar a la Parrilla

grilled calamari, epazote, cilantro, quemado sauce, garbanzo beans, lime

### Tostadas de Atún

tuna, citrus marinade, julienned tomatoes, cabbage salad, quemado sauce, crispy corn tortillas

### LPV Ensalada

watercress, papaya, pumpkin seeds, mango, shaved carrots, cherry tomatoes, tamarind vinaigrette, queso fresco

### Tamal De Rajas con Queso

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

## 2nd Course

(choose one)

### Mole Poblano con Pollito

roasted spring chicken, dried chile and nut Mole, corn tortillas

### Esquites con Camarones

sautéed pink shrimp, grilled bread, smoked corn, tequila and epazote sauce

### 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, jalapeño

## 3rd Course

(choose one)

### Flan

vanilla custard, caramel

### 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.