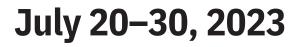
Ardmore Restaurant Week



Three-Course Lunch

Select a starter, a main, and a dessert

30. per person

Featured Restaurant Week Refresher Crooked Owl Hard Tepache 9.

Choose Piña, Pasión or Jalapiña

Starters

Black Bean and Cheese Empanadas

Chihuahua cheese and queso fresco, refried beans, pasilla Daxaca child 2

Rosa's Own Caesar Salad

Romaine, avocado, chile-spiced croutons, cilantro, radish, Caesar dressing red chile chicken +8. | grilled jumbo shripped grilled Certified Angus Beef NY strip

Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco **gf**

Mains

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde gf

Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice **v gf**

Pork Carnitas en Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa verde cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas **gf**

Dessert

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces

Sundays to Fridays *Excludes Saturdays*



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.





