



907 Bay Ridge Rd. Annapolis, MD (410)626-1444

LUNCH \$15.95

First Course

Guacamole Dip ~ ripe avocados, tomatoes, onions, and cilantro. Fresh chopped jalapeños upon request.

Cheese Dip ~ regular or spicy upon request.

(2) Pupusa ~ stuffed handmade tortilla with pork (chicharron), cheese, fried beans, squash, chicken, or mixed. Served with traditional salsa and curtido (lightly fermented cabbage) your choice of 2

* A pupusa & a Tamale can be combined.

(2) Tamal de Pollo ~ Chicken tamale Corn dough seasoned with herbs and spices, carrots, potatoes, green beans, red peppers and chicken, wrapped and cooked in a banana leave.

Flan ~ is a custard dessert with a layer of soft caramel on top.

Canoa ~ whole plantain filled with cream topped with cinnamon and raisins.

Second Course

** All below served with two sides ~ rice, beans or casamiento, a fresh salad or escabeche, and (2) handmade corn tortillas.

Bistec Encebollado ~ flavorful skillet steak cook with sautéed onions and green bell peppers.

Pollo Guisado ~1/4 of chicken stewed in tomato sauce with carrots and potatoes. Salvadorian style.

Pechuga a La Parilla ~ grilled chicken breast seasoned with fresh citrus juice and herbs, served with chipotle sauce on the side.

Pollo Con Mole ~ A unique blend of spices, nuts, and a touch of Mexican chocolate made into a thick flavorful sauce. Smothered over 1/4 of chicken leg or grilled chicken breast.

Costillas de Cerdo ~ Creole marinated pork ribs cook with juicy tomatoes, served with onions and sweet peppers.

Chile Rellenos ~ Stuffed pepper with chicken or beef dipped in batter and smothered with salsa.

Mexican Enchiladas ~ Dos (2) corn tortillas filled with chicken topped with our special homemade mole Oaxaca or Green Sauce, cheese and sour cream. Served with rice and beans.