

OMETEO

Restaurant Week Dinner

\$40 PER GUEST

Select one dish from each section.



APPETIZERS

VUELVE A LA VIDA

Gulf Shrimp, Cóctel, Chile Morita, Avocado,
Fried Saltines

FLAUTAS AHOGADAS 2 EACH

Crispy Heirloom Corn Masa, Chicken Tinga,
Salsa Tomate, Salsa Verde

CAESAR SALAD

Chile de Arbol, Pico de Gallo, Masa Chicharrón, Manchego, Anchovies

WATERMELON SALAD

Cucumber, Mango, Citrus Vinaigrette, House Tajin, Morita Oil, Mint, Cilantro

LOS FUERTES

MAITAKE CON MOLE

Crispy Maitake, Mole de la Casa, Frisee,
Pickled Onions, Basmati Rice

ENCHILADAS 3 ENCHILADAS

Choose One Filling

- Braised Chicken, Salsa Verde
- Hongos, Chile Colorado
- Braised Pork, Chile Colorado



DESSERT

TRES LECHES CAKE

Dulce De Leche, Cinnamon Mascarpone
Mousse, Pico de Frutas

FLAN DE VANILLA

Caramel Poached Apples, Spiced Waffle Cookie

HOUSE HELADOS Y SORBETES

Daily Selections



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APPETIZERS

CEVICHE CLÁSICO

Red Drum, Cucumber, Red Onion, Citrus Broth

SHRIMP CHIMICHANGA ^{1 EACH}

Bacon, Roasted Onion & Rajas, Chihuahua Cheese,
Crispy Flour Tortillas, Fresno-Chipotle Honey Salsa

SWEET KISS CANTALOUPE GAZPACHO

Poached Shrimp, Local Peach and Apricot, Jicama, Tomatillo

TOMATO & CANTALOUPE

Heirloom Tomatoes, Cantaloupe, Tajin Mint Vinaigrette, Smoked Almonds, Cotija

LOS FUERTES

POLLITO CON MOLE

Cornish Hen, Mole de la Casa, Frisee,
Pickled Onions, Basmati Rice

→ *Make it Vegetarian, Sub Crispy Maitake!*

ARROZ CON MARISCOS

Shrimp, Calamari, Octopus, Sofrito Stewed Rice,
Epazote Aioli, Pico de Gallo Verde

FAJITA MIXTA

Choice of Two Proteins (4oz each)

Served with: corn & flour tortillas, salsas, queso asadero y verduras,
arroz rojo, refritos

→ *Skirt Steak*
→ *Gulf Shrimp*

→ *Chicken Thigh*
→ *Jalapeño Cheddar*
Chorizo



DESSERT

TRES LECHES CAKE

Dulce De Leche, Cinnamon Mascarpone
Mousse, Pico de Frutas

FLAN DE VANILLA

Caramel Poached Apples, Spiced Waffle Cookie

MANGONADA

Pineapple Chamoy, Watermelon Granita, House Tajín

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Salsa Tomate, Salsa Verde

CAESAR SALAD

Chile de Arbol, Pico de Gallo, Masa Chicharrón, Manchego, Anchovies

SWEET KISS CANTALOUPE GAZPACHO

Poached Shrimp, Local Peach and Apricot,
Jicama, Tomatillo

LOS FUERTES

MATAMOROS TACOS 2 TACOS

Ribeye Bistec, Roasted Jalapeño, Spring Onion &
Poblano, Salsa Verde Cruda, Cotija

PESCADO TACOS 2 TACOS

Crispy Fried Catfish, Chipotle Mayonesa,
Cabbage Slaw, Sesame Salsa Macha

TACOS DE VERDURAS 2 TACOS

Chayote and Mushroom Mix, Guacamole,
Queso Cotija, Salsa Verde

QUESADILLA MACHETE

Heirloom Blue Corn Tortilla, Queso Oaxaca,
Rajas, Pico de Gallo Verde, Crema

→ Add Matamoros Steak

→ Add Chicken Tinga

→ Add Chayote & Mushroom Mix

TEX MEX BURGER 2.0

4oz. Double Stack Patties, Caramelized Onions,
Pepper Jack Cheese, Tex-Mex Thousand Island, Pickles,
Pickled Jalapeño, Tomato, Lettuce, Fries

DESSERT

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Mousse, Pico de Frutas

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Caramel Poached Apples, Spiced Waffle Cookie

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Salsa Tomate, Salsa Verde

CAESAR SALAD

Chile de Arbol, Pico de Gallo, Masa Chicharrón, Manchego, Anchovies

SWEET KISS CANTALOUPE GAZPACHO

Poached Shrimp, Local Peach and Apricot,
Jicama, Tomatillo

LOS FUERTES

HUEVOS RANCHEROS DIVORCIADOS

Crispy Tortilla, Refritos, Chorizo Verde, Queso
Oaxaca, Sunny Side Up Egg, Salsa Verde, Chile Colorado

SKILLET PANCAKE

Agave, Apple Preserves, Candied Pecans

QUESADILLA MACHETE

Heirloom Blue Corn Tortilla, Queso Oaxaca,
Rajas, Pico de Gallo Verde, Crema

→ Add Matamoros Steak

→ Add Chicken Tinga

→ Add Chayote & Mushroom Mix

ENCHILADAS 3 ENCHILADAS

Choose One Filling

→ Braised Chicken, Salsa Verde

→ Hongos, Chile Colorado

→ Braised Pork, Chile Colorado

DESSERT

TRES LECHEs CAKE

Dulce De Leche, Cinnamon Mascarpone
Mousse, Pico de Frutas

FLAN DE VANILLA

Caramel Poached Apples, Spiced Waffle Cookie

HOUSE HELADOS Y SORBETES

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