



# RESTAURANT WEEK DINNER MENU



## FIRST COURSE: APERITIVOS

(choose one)

### Flautas de Birria

crispy rolled corn tortillas filled with pulled braised beef short rib, salsa verde, sour cream, pickled red onion and queso fresco

### Empanadas

choose **ground beef picadillo** with chimichurri sauce or **chicken tinga** with roasted tomato salsa

### Guacamole

freshly prepared guacamole, crispy corn tortilla chips

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## SECOND COURSE: ENSALADAS

(choose one)

### Mago Salad

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, roasted poblanos, avocado, agave nectar lime vinaigrette and cotija cheese

### Tijuana Caesar

romaine lettuce, parmesan cheese, queso cotija, crispy tortilla strips and chipotle Caesar dressing

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## THIRD COURSE: RECETAS DE DOÑA PAULA

(choose one)

### Ropa Vieja

slow braised beef brisket, sweet plantains, cilantro white rice, plantain chips and aji Amarillo aioli

### Carne Asada Tampiqueña

charbroiled chile ancho marinated skirt steak, cheese stuffed enchilada with mole xico, poblano mashed potatoes

### Suprema de Pollo con Mole

sautéed chicken breast with your choice of mole, served with mexican rice and sweet plantains

### Salmon en Mole de Coco

grilled Atlantic salmon, coconut mole, cilantro white rice, grilled asparagus

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## FOURTH COURSE: POSTRES

(choose one)

### Churros or Flan of the week

\*\$49/ Person

*\*Menu available for dine in only February 27-March 8, 2026, not valid with any other offers or promotions.*



# RESTAURANT WEEK LUNCH MENU



## FIRST COURSE: APERITIVOS

(choose one)

### Mago Salad

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, roasted poblanos, avocado, agave nectar lime vinaigrette and cotija cheese

### Empanadas

choose **ground beef picadillo** with chimichurri sauce or **chicken tinga** with roasted tomato salsa

### Esquites

Charred sweet corn, cotija cheese, lime aioli, cayenne pepper

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## SECOND COURSE: PLATOS PRINCIPALES

(choose one)

### Chicken Enchiladas Verdes

corn tortillas rolled with chicken tinga, baked with cheese, served with a side of poblano epazote rice, topped with onion, radish, sour cream

### Tacos

choose two tacos, served with rice and beans

### Burrito

choose **chile ancho marinated skirt steak** or **yucatán-style pulled pork**, pico de gallo, sour cream, poblano epazote rice, pinto beans, served suiza style with melted chihuahua cheese

### Veggie Fajitas

sautéed green and red bell peppers, spanish onions, zucchini, portabella mushrooms and roasted poblano peppers. Served with sour cream, guacamole, pico de gallo, rice and beans. e

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## THIRD COURSE: POSTRES

(choose one)

### Churros or Flan of the week

*\*\$25/ Person*

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