

TACOS & TEQUILA

EL ARTE DEL SABOR

1st Course

CHOPPED SALAD

BLACK BEANS, CORN, TOMATO, CUCUMBER AVOCADO,
QUESO DEL PAIS, OVER ROMAINE LETTUCE

OR

HAMACHI CRUDO

COCONUT & PINE NUT EMULSION, RED CHILE OIL, CILANTRO OIL,
AVOCADO, BLOOD ORANGE & WASABI CAVIAR

2nd Course

ADOBO MARINATED AIRLINE CHICKEN BREAST

PUMPKIN MOLE, MEXICAN CHILE CHIMICHURRI

OR

MEXICAN PAELLA

PINK SHRIMP, CHICKEN CHICHARRONES, CARNITAS, RED CHILE ADOBO, POBLANO,
TOMATO, PEAS, AVOCADO OVER SAFFRON RICE, BLACK GARLIC AIOLI

3rd Course

BLACK SESAME PRALINE FLAN

CRUNCHY PALANQUETA

OR

TIMUT CHOCOLATE TART

TAMARIND CARAMEL, SOUR CREAM SORBET

\$65++ PER PERSON
EVERY THURSDAY IN AUGUST 2025
5 PM - 9 PM

Prices do not include taxes nor gratuities. Beverages not included. Subject to availability. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.