

RESTAURANT WEEK LUCH MENU

\$20.03 per Person

FIRST COURSE (Select one of the following)

Tortilla soup : Chicken broth with mix vegetables, cilantro and tortilla strips

Rio Salad: Romaine lettuce, red onions and tomatoes .

Yuca Frita : Crispy cassava with jalapeño aioli

SECOND COURSE (Select one of the following)

Chicken Enchilada :Shredded Chicken with green tomatillo sauce, mexican rice, refried beans, pico de gallo and sour cream.

Beef Enchilada : Shredded beef with red chili sauce mexican rice refried beans, pico de gallo and sour cream.

Taco Crispy: Ground beef mexican rice refried beans, pico de gallo and sour cream.

Chicken Burrito : Shredded Chicken With green tomatillo sauce, mexican rice refried beans, pico de gallo and sour cream.

THIRD COURSE (Select one of the following)

Flan: Caramel Custard

Churros : Fried Pastry dough



RESTAURANT WEEK DINNER MENU

\$34.23 per Person

FIRST COURSE (Select one of the following)

Cheese Dip :Served with corn tortilla chips.

Platanos Fritos : Sweet plantains served with sour cream.

Rio Grande Salad : Romaine lettuce, red onions and tomatoes house dressing .

SECOND COURSE (Select one of the following)

Salmon: Grilled salmon served with campeche sauce served with white rice and black beans, steam vegetables.

Beef Fajita : Grilled skirt steak, served with Mexican rice and beans, pico de gallo, guacamole and sour cream, flour tortilla.

Chicken Fajita:Grilled chicken breast, served with mexican rice and beans, pico de gallo, guacamole and sour cream, flour tortilla.

Tacos de Chorizo : Spicy Mexican sausage, served with Mexican rice, refried beans, pico de gallo, sour cream and guacamole.

THIRD COURSE (Select one of the following)

Flan

Tres Leche

Sopapillas