

Taste of UTC 2023



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First Course

ANTOJITOS & BOTANAS

(CHOICE OF ONE)

FLAUTAS

three flour tortillas filled and rolled, fried crispy with pollo and salsa chile de árbol

QUESO FUNDIDO

chihuahua and cheddar cheeses, chili rajas, baked in a skillet with flour tortillas (*GF when served with corn tortillas)

CAMARONES AL AJILLO

shrimp sautéed with garlic, chile de árbol, lemon, tequila, corn tortillas **GF**

Second Course

ENTREES

(CHOICE OF ONE)

TACOS DE CASA PLATTER

- POLLO*
- COCHINITAS
- ACHIOTE*
- CARNE MOLIDA*
- HONGOS*
- CHORIZO*
- CAMARONES*
- CARNE ASADA*
- PESCADO*

served on flour tortillas (hard corn or **GF** handmade corn tortilla available)

served with pico de gallo, cilantro, pickled red onions, cotija cheese

2 tacos served with yellow rice and black beans or ensalada mixta

ENCHILADAS

two corn tortillas rolled in sauce, baked with chihuahua cheese, served with beans "refrijoles" and yellow rice

CHICKEN

slow roasted chicken in adobo, tomatillo sauce **GF**

PORK

pulled pork, smoky guajillo chili sauce **GF**

VEGETARIANA

market vegetables, tomatillo sauce **GF**

AL CARBON

CHICKEN

grilled chicken breast, yellow rice, black beans, plantains, pickled red onions, chimichurri **GF**

Third Course

DESSERTS

(CHOICE OF ONE)

MEXICAN CHOCOLATE BROWNIE SUNDAE

vanilla ice cream, dulce de leche, buñuelos, whipped cream, honey salted peanuts

CHARLEY'S CHURROS

mexican style donuts with cinnamon-caramel sauce, chocolate sauce, vanilla ice cream

TRES LECHE CAKE

traditional three milks cake, meringue, fresh bananas, strawberries

\$52 PLUS TAX/GRATUITY

INCLUDES AN ASSORTED SOFT DRINK OR ICED TEA AND COFFEE

*Contains peanuts or raw food. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.