



CASA SOL Y MAR RESTAURANT WEEK

3 Course Mexican Dinner

\$20.00 — Beverages, tax and gratuity not included.

Appetizer - Choice of One on Either Menu.

Concha De Guacamole

Fresh guacamole sprinkled with queso cotija in a crispy concha shell.

Cheese and Green Chile Quesadilla

Served with guacamole and sour cream.

Entree - Choice of One

Carnitas Michoacan

Served with warm handmade tortillas, guacamole, cilantro, onions, pico de gallo, salsa quemada and refried beans.

Fish Tacos

Grilled or crispy seasoned wild Alaskan cod, in soft corn tortillas, topped with a cabbage blend and our special chipotle-ranch sauce. Served with pico de gallo and black beans.

Mango-Chipotle Chicken

Seasoned flame grilled chicken breast topped with chipotle sauce and mango salsa, served atop arroz poblano with sautéed achiote vegetables and arroz poblano.

Enchiladas Trio

Three enchiladas, one beef with salsa roja, one queso & green chile with salsa verde and one chicken with mole sauce. Served with arroz Mexicano and refried beans.

3 Course Mexican Dinner

\$25.00 — Beverages, tax and gratuity not included.

Fajitas

Beef, Chicken or a combination of both, marinated and grilled with bell peppers, onions, mushrooms & tomatoes on a sizzling skillet. Served with warm handmade tortillas, guacamole, beans and arroz poblano. *Vegetarian option available

Carne Asada Tampiquena

Aspen Farms tri tip asada topped with grilled onion and a roasted mild green California chile. Served with an enchilada filled with cheese, chopped onions and olives. Served with guacamole, arroz Mexicano and refried beans.

Seafood Enchiladas

Wild Mexican shrimp, king crab, Alaskan cod and creamy jalapeño cheese sauce fill two enchiladas. With black beans and sautéed achiote seasoned fresh vegetables. 18.95

Dessert - Choice of One

Chocolate Lava Cake, Mexican Caramel Flan, Deep Ice Cream