



CULINARIA

RESTAURANT WEEK / LA FOGATA ALL LOCATIONS

DINNER 35

1

SHRIMP & MANGO CEVICHE

Mango, Red Onion, Red Bell Peppers, Cilantro, Tortilla Corn Chips, Avocado & Watermelon Radish

or

QUESADILLAS DE HUITLACOCHÉ [MEXICAN TRUFFLE]

Poblano Cream

2

BEEF TENDERLOIN & MOLE COLORADITO

Roasted Red Radish & Vegetables

ENCHILADAS PLACERAS [2]

Chicken With Pasilla & Ancho, Potatoes & Chorizo, Refried Beans, Crema, Queso Fresco, Avocado, Jalapeno Toreado

3

HOMEMADE COCONUT FLAN

or

SOPAPILLAS

Little Pillow” Of Sweet, Light Dough Fried Drizzled With Honey, Cinnamon & Sugar



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RESTAURANT WEEK / LA FOGATA ALL LOCATIONS

LUNCH 35

1

SHRIMP & MANGO CEVICHE

Mango, Red Onion, Red Bell Peppers, Cilantro
Garnished With Avocado & Watermelon Radish

or

ROASTED CORN & POBLANO RAJAS SOUP

Roasted Sweet Corn & Poblano, Mexican Crema, Queso Fresco & Cilantro

2

BRISKET BIRRIA STREET TACOS [5]

Jalisco Classic, Cilantro & Onions, Frijoles Charros, Guajillo-Ancho Consommé, Salsa Cruda

SHRIMP ENCHILADAS [2]

Poblano Cream & Mexican Crema, White Rice & Black Beans

3

HOMEMADE COCONUT FLAN

or

SOPAPILLAS

“Little Pillow” Of Sweet, Light Dough Fried Drizzled With Honey, Cinnamon & Sugar