



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



CULINARIA

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



CULINARIA

RESTAURANT WEEK / LA FOGATA COMIDA [DOMINION LOCATION]

B R U N C H 2 5

1

BIRRIA OR BARBACOA GORDITA [1]

Choice Of Brisket Birria Or Barbacoa, Onion, Cilantro, Salsa Cruda.

or

AVOCADO TOAST

Brioche, Avocado, Pico De Gallo, Olive Oil, Paprika, Salt

2

MOLLETES

Toasted Bolillo, Frijoles De Fiesta, Melted Monterey Jack, Two Eggs Your Way
Pico De Gallo, Mexican Crema, Cilantro

MAZAPAN PANCAKES

Decadent Twist On Mexican Childhood Classic. Fluffy Pancakes, Crushed Mazapan
Finished With A Dusting Of Toasted Peanuts

3

HOMEMADE COCONUT FLAN

or

SOPAPILLAS

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