

2025 CULINARIA RESTAURANT WEEKS

AUG 09 - AUG 23 DINNER MENU \$45 MON-THUR 5PM-10PM

ENTRADA

VOLCAN DE RIBEYE

Corn tostada with ribeye, on a bed of beans, topped with Oaxaca cheese, red onion and avocado slices

TOSTADA DE AGUACHILE VERDE

Corn tostada with shrimp cooked in a mixture of lime juice, chile serrano, jalapeno and cilantro. Serve with cucumber, avocado

PLATO FUERTE

MOJARA FRITA

Whole fish marinated and deep fried served with poblano rice and fresh green salad

BROCHETAS DE RIBEYE

Ribeye skewers on a bed of poblano rice, served with charro beans

POSTRE

CONCHA PLANCHADA

with Ice Cream

CHURROS CON NIEVE

DINE-IN ONLY - NO SUBSTITUTION
THIS OFFER CAN NOT BE COMBINED WITH ANY OTHER
OFFER OR DISCOUNT



2025 CULINARIA RESTAURANT WEEKS

AUG 09 - AUG 23 BRUNCH MENU \$25 FRI-SUN 9AM-1PM

ENTRADA

CUP OF FRUIT

Bowl of seasonal mix of fruit, with granola and yogurt on the side.

CUP OF MENUDO

Traditional Mexican stew made with tender beef tripe and hominy, simmered in a rich, aromatic chili-infused broth

PLATO FUERTE

HUEVOS REGIOS

Two crispy tortillas w/two sunny side up eggs , topped with chicharron en salsa

MOLLETES

Choice of ham, bacon, or chorizo, on a bed of refried beans on mexican-french bread, served with pico de gallo on the side

CHILAQUILES DE MOLE

Crispy fried corn tortillas with our mole sauce and your choice of two eggs or shredded chicken, topped with queso fresco and mexican crema.

POSTRE

CONCHA PLANCHADA

with Ice Cream

CHURROS CON NIEVE

DINE-IN ONLY - NO SUBSTITUTION
THIS OFFER CAN NOT BE COMBINED WITH ANY OTHER
OFFER OR DISCOUNT