



Playa Amor

Three-Courses /\$40 Per Person

Starters (Choose one)

- Shrimp Ceviche** -Pico de gallo, citrus juice, jalapeño, garlic aioli, cabbage, cotija, corn tostada
- Mole Tot Poutine** - tater tots, mole negro, queso, crema, cilantro, onion.
- Charred Brussel Sprouts** - cotija, lime juice, red wine vinegar, smoked jalapeño rémoulade.
- Mexican Street Corn** - roasted corn cobs, roasted garlic aoli, chile dust, cotija, cilantro.
- Charred Octopus** - cauliflower puree, aji verde, cilantro, chili lime peanuts, radish.

Entrees (Choose one)

- New Mexico Green Hatch Spaghetti** - garlic cream, hatch chile, pecorino add pollo or Shrimp
- Oaxacan Chicken** -mole, peanuts, sesame, onion, cilantro, rice & beans, corn tortillas
- Mexican White Shrimp** – smoked paprika broth, grits, aji verde, cilantro, kale, radish
- Modelo Fish Tacos** - fresh battered cod, remoulade, mint, cilantro, cabbage, onion, salsa
- Slow Braised Carnitas** - natural pork shoulder, salsa verde, carrots, cotija, cilantro onion

Burrito

Choice of Short rib, carne asada, carnitas, pollo al pastor and soyrizo
rice, beans, aji roja, cheese, crema, cilantro, onion, choice of red or green sauce

Enchiladas

Choice of Cheese, short rib, carnitas, carne asada and pollo al pastor
cheese, cilantro, onion, crema, cotija with choice of green or red sauce

Tacos

Soyrizo y papas, Beef Shortrib, Carnitas, Pork Belly Pollo Al Pastor Carne Asada and shrimp.

Dessert

Churros w/salted Caramel

*Please notify your server if you have any allergies or special dietary needs.

*Substitutions politely declined.