



Restaurant Week

3 Course Mexican Dinner \$25

Beverages, tax, and gratuity are additional.

1st Course (Choose one)

ALBONDIGAS *or* CREMA DE ELOTE

CEVICHE A LA DURAN

A classic seafood dish of citrus marinated fish and shrimp with chopped tomatoes, cilantro, onion, Serrano chiles cucumber and avocado, served in a crispy chipotle corn shell.

CASA GUADALAJARA HOUSE MARGARITA 17 ounce glass (21 or older).

2nd Course (Choose one)

CHILE VERDE

Tender pork sautéed with green chiles, onions and simmered in tangy, salsa verde. Served with rice and beans.

POLLO EN MOLE POBLANO

Chicken tenders sautéed in our original mole Poblano sauce, topped with fresh onion and sesame seeds Served with rice and beans.

CHILE COLORADO

Tender beef simmered in a mild red chile sauce Served rice and beans.

NO FISH TACOS

Seasoned zucchini crispy fried in spicy batter, served in corn tortillas with cabbage, pico de gallo and our special Ensenada sauce. Served with black beans and fresh julienne vegetables in lime cilantro dressing.

3rd Course

CHURRO & FLAN

A flavorful combination of two Casa Guadalajara favorites, custard flan and caramel sauce, PLUS a crispy churro sprinkled with sugar and cinnamon.

No substitutions or modifications.

