

(sohl • wah-ha-kah)

SOL OAXACA

C O C I N A • M E X I C A N A

Restaurant Week Menu \$35/ Person

Starters

Tom's Tamale

Corn masa tamales steamed in a corn husk, filled with cheese and roasted poblano peppers. Served with your choice of Chicken or Steak. Topped with lettuce, pico de gallo, aioli, and crema

Elote de la Calle ☺

Corn on the cob smothered with serrano aioli. Sprinkled with cotija cheese and chili powder

Taquitos

Shredded Chicken wrapped in a fried corn tortilla, topped with queso fresco, Mexican crema, and avocado sauce

Macitas

Deep fried marinated pork. Topped with pickled onions

Platters

Puerco al Horno

Slow cooked pork shank with Mexican spices, agave, and mezcal glaze on top of our favorite poblano mashed potatoes and asparagus

Pollo Acatlan

Chicken breast sautéed with poblano peppers, corn, and Mexican crema. Served with arroz blanco and black beans

La Lubina

Sea bass smothered in guajillo sauce on top of fingerling potatoes, capers, olives, and spinach on verde cruda sauce.

Lomo Saltado

Marinated Steak sautéed with onions, peppers, tomatoes and fries served with white rice

Dessert

Tres Leches, Flan, Churros,
Fried Ice Cream (Chocolate or Vanilla)