

(sohl • wah-ha-kah)

SOL OAXACA

C O C I N A • M O D E R N A

Restaurant Week Menu \$45/ Person

Starters

Tom's Tamale

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

Taquitos

Shredded chicken wrapped in a fried corn tortilla, topped with queso fresco, Mexican crema, pico de gallo, and avocado sauce.

Jalapeño Poppers

Roasted jalapeños peppers filled with cream cheese and wrapped in bacon.

Macitas

Deep fried marinated pork. Topped with pickled onions and house salad.

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

La Lubina

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

Pollo Acatlan

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

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)