



Savory Menu

Tamale Dinner

Two tamales (your choice of type-see below and will present in drop down list in ordering platform), pinto beans with salsa crudo, calabacitas [GF/DF, made with avocado oil], **mole contains nuts**]

\$20.74

Tuna

seared rare Ahi tuna, couscous with toasted almonds, grilled asparagus, fire roasted caponata (eggplant, squash, zucchini, pepper, caramelized onions, olives, golden raisins, parsley, balsamic vinegar, evoo, brown sugar, red pepper flakes) [DF/GF upon request **contains almonds**]

\$22.64

Tamales

barbacoa (option to add mole), green chili & chicken, chicken en mole, vegan: cauliflower, sweet potato, & green chili (option to add mole) [GF/DF, made with avocado oil, **mole contains nuts**]

\$27.16/half doz or \$50.93/doz

Vegan

caramelized cauliflower & roasted organic tofu, couscous with toasted almonds, grilled asparagus, fire roasted caponata (eggplant, squash, zucchini, pepper, caramelized onions, olives, golden raisins, parsley, balsamic vinegar, evoo, brown sugar, red pepper flakes) [Vegan/GF upon request

contains almonds

\$18.67