



## **Mobile Restaurant Week Special Menu**

### **Starter**

#### **Yucatan Ceviche**

Gulf Shrimp & Mahi Mahi cooked in Citrus Juice  
w/ Pico de Gallo, Avocado, Tajin, & Salsa Macha  
Served w/ Saltines

### **Entrees**

#### **Cochinita Pibil Taco Plate**

Slow Cooked Yucatan Style Pork served w/ Hand Pressed Corn  
Tortillas, Pickled Red Onions, Fresh Orange, Habaneros,  
& Salsa Negra

#### **Beef Cheek Barbacoa Sopes**

Slow Braised Beef Cheeks, Homemade Sopes,  
Refried Black Beans, Radish, Onion, Cilantro, Crema, & Salsa Macha

### **Desserts**

#### **Tropical Fruit Cobbler**

w/ Cammies Coconut Ice Cream