



# VIRGINIA BEACH RESTAURANT WEEK 2024

January 15 - January 21

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## Begin

### ENSALADA DE CILANTRO

Field greens, Veracruz vegetables, black beans, roasted red pepper, monterey jack, avocado, cilantro lime vinaigrette

### SOPA DE TORTILLA

Pulled chicken, avocado, crispy tortillas

## Entrée

### RELLENO DE CAMARONES

Shrimp, Monterey jack, vegetable and mushroom stuffed roasted green chili, with avocado, roasted red pepper and poblano sauce, on charred street corn and cilantro lime rice

### POLLO ASADO TACOS

Corn tortillas with grilled chicken, avocado, mango-pineapple pico de gallo, cilantro, poblano sauce and Monterey jack

### PORTOBELLO FAJITA

Grilled Portobello mushrooms, corn, spinach and asparagus on top of green peppers and onions, served with fresh made tortillas, Mexican rice and ranchero beans

## Conclude

### MANGO TRES LECHES

Creamy mango vanilla cake with mango cream sauce

### CHURROS

Tossed in cinnamon and sugar and served with raspberry chocolate

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\$35 per person

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Please direct any food allergy concerns to the manager prior to placing your order.

Cantina LAREDO®