



## La Fogata Grill

### Dinner

(\$40 per person)

### COMPLIMENTARY

Guacamole Tostada

### APPETIZERS

Camote Asado - Grilled sweet potato, glazed piloncillo requeson, salsa macha

Platano Fritos - Fried plantains, crema, queso fresco

Oaxacan Tamale - Banana-leaf-wrapped tamale, house mole salsa, escabeche

Ceviche Tostada - Shrimp ceviche, avocado, jalapeños, cilantro, tomatoes

### ENTRÉES

Enmoladas (vegetarian option) - Pulled chicken, house mole salsa, crema, queso fresco, red onion

Enchiladas Suizas (vegetarian option) - Chicken, house tomatillo salsa, cream cheese, queso fresco

Cochinita Pibil - Slow-cooked Yucatan-style pork, pickled Habanero onions, cilantro, rice, corn tortillas

Oaxacan Barbacoa - Slow-cooked Angus beef, Guajillo chile broth, avocado salsa, rice, corn tortillas

Chile en Nogada - Mexico's iconic stuffed poblano pepper with braised beef, raisins, almonds, pear, olives, walnut cream sauce, pomegranate, cilantro rice

### DESSERTS

Tres Leches Cake

House Made Flan

## La Fogata Grill

112 West San Francisco Street #101

(505) 983-7302

<http://www.lafogatagrillsf.com>



## La Fogata Grill

### Lunch

(\$22.00 per person)

### COMPLIMENTARY

Agua Frescas

### APPETIZERS

Chips and Salsa

Mexican Street Corn

Oaxacan Sopas

Fried Plantains

### Entrées

House Empanadas

Carne Asada

Santa Fe Enchiladas

Santa Fe Burrito

La Fogata Torta

Taco Plate - Choice of al pastor, steak, rajas con queso

### Dessert

House-made Tres Leches Cake

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