

LUNA VERDE

INDIGENOUS PEOPLES' DAY SPECIALS

POZOLE BLANCO

Traditional Hominy corn stew. Served with shredded lettuce, chopped cilantro, onions, avocado, ground oregano & salsa. Optional topping:
NO POLLO (soy/gluten) OR
OYSTER MUSHROOMS (gluten free)

THREE SISTERS SOUP

A savory vegetable broth of: corn, squash and beans, the main three agricultural crops harvested by the Indigenous Peoples of North America

NOPALITOS SALAD

Cactus pod chunks seasoned & marinated in lime juice. Tossed with chopped cilantro, tomatoes, purple onions & jalapeños

YUCA FRIES

sprinkled with special seasoning & drizzled with queso fundido

TAMALES ROJOS DE NO GUAJOLOTE & CHIPILÍN soy/wheat

PLATO DE EMPANADAS

DE TINGA DE NO POLLO, PAPA & QUESO soy/wheat

HANDMADE NIXTAMAL HUARACHE choice of protein

SWEET EMPANADAS DE CAMOTE

& QUESO sweet potato & cheese

WILD RICE

Available as a substitute or a side for your dish.

SALSA DE MOLE

Available as a side to dip or drizzle your dish. Served with Nixtamal corn tortillas. Contains NUTS, SESAME & CACAO

PINOL

A cold drink roasted ground maize, which is then mixed with cocoa, cinnamon, chia seeds, vanilla & other spice. The name comes from the Nahuatl word pinolli meaning cornmeal.

CHAMPURRADO

Traditional hot rich chocolate & corn masa drink.