

## Romantic Menu

### Valentines day menu

#### Appetizers.

**Ceviche de Camaron o Pescado ..... \$ 9.00**

Fish or Shrimp marinated in lime juice with onions and tomatoes.

**Guacamole en su Molcajete. .... \$ 8.00**

Avocado mixed with onions, tomatoes, cilantro, lime juice and fresh jalapeno.

**Botanita "Que Chula es Puebla" ..... \$12.50**

For two: Flautas, nachos, quesadillas, grilled chicken and chorizo garnished with guacamole, sour cream and pico de gallo.

#### Salads & Soups.

**Ensalada del Chef. .... \$ 7.00**

Lettuce, tomato, avocado, cucumber, watercress, and jicama with special house dressing

**Sopa de Frijoles.....\$6.00**

Black bean soup

**Sopa de Camarones.....\$12.00**

Shrimp soup with fresh vegetables

#### Main Dishes

**Filet Mignon con cola de Langosta.....\$35.00**

Surf and turf grilled filet mignon and grilled lobster tails with special grave sauce. Served with vegetable and baked potato.

**Langosta Rellena- "Stuffed Lobster".....\$40.00**

Broiled live lobster stuffed with crab meal and shrimp. Served with baked potato.

**Mariscada"Que Chula es Puebla".....\$30.00**

Shrimp, mussels, clams, fish, calamari and scallop with chef special sauce. Served with rice

**Pollo Relleno de Camaron y Huitlacoche.....\$25.00**

Chicken breast filled with shrimp and huitlacoche. Served with rice and spinach'

**Fajitas de Camaron y Bistek.....\$25.00**

Sizzling platter of shrimp and skirt steak with onions and peppers garnished with sour cream, guacamole, lettuce and pico de gallo. Served with rice and beans.

**Salmon en Salsa de Naranja.....\$22.00**

Grilled salmon in special orange sauce. Served with white rice and spinach.

**Huachinango con Salsa de Poblano.....\$25.00**

Red snapper in green Poblano pepper sauce. Served with white rice and spinach.

**Shell Steak con Salsa de Hongos.....\$25.00**

Grilled shell steak with mushrooms sauce. Served with rice and vegetables.

**\*Special Margarita on the House\***