



VIRGNIA BEACH REASTAURANT WEEK 2024

January 15 - January 21

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

\$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®