



PLACENTIA RESTAURANT WEEK
TLAQUEPAQUE RESTAURANT
FOOD PROMOTION
\$20 PER PERSON

TAX & TIP NOT INCLUDED | DINE-IN ONLY | VALID TUESDAY- SUNDAY| NOT VALID AFTER 5PM SAT & SUN



DRINK - CHOICE OF

- HOUSE MARGARITA
- MEXICAN BEER
- HOUSE WINE
- SOFT DRINK

ENTREE - CHOICE OF:

- CARNITAS PLATE - pork chunks slowly simmered until they are crispy on the outside and tender on the inside. Served on a sizzling skillet with grilled onions & a Chile toreado.
- MOLE DE LA CASA - Chicken breast in a house made mole paste of over 20 ingredients including a hint of chocolate.
- CHILE VERDE - Our Authentic Recipe since 1965, tomatillos & green chiles sautéed with tender pieces of pork
- BIRRIA - Barbecued beef stew marinated overnight in Chile California, fresh garlic & cumin
- ENCHILADA & TACO - a cheese enchilada & a crispy taco (shredded chicken or beef)
- CHILE RELLENO - a mild poblano pepper stuffed with jack cheese and topped with our house ranchera sauce.
- STREET TACOS - Three of our famous soft corn tortilla tacos with your choice of: carnitas, carne asada, chicken or al pastor.
- CRISPY TACOS - Two crispy shredded beef or shredded chicken tacos topped with lettuce, tomatoes, and cheese
- BURRITO MOJADO - A large flour tortilla filled with beans, rice, onion, cilantro, and your choice of carne asada, carnitas, chicken, or al pastor topped with red or green sauce and melted cheese.
- ENCHILADAS SUIZAS- two chicken enchiladas in a creamy green tomatillo sauce topped with lettuce, tomatoes, sour cream, & queso cotija.
- ENCHILADAS DE MOLE - Two chicken enchiladas in our house mole sauce topped with sour cream.

DESSERT -

- FRESHLY COOKED CHURRO