

# CASA DE BANDINI

# Restaurant Week

3 Course

## Mexican Feast \$20

*Beverages, tax, and gratuity are additional.*

### **APPETIZER** - *Choice of one*

#### **CONCHA DE CEVICHE**

A classic seafood dish of citrus marinated shrimp, with chopped tomatoes, cilantro, onions, cucumbers and avocado with a bite of serrano chile.

#### **SOPA AZTECA**

A typical Mexican vegetable soup served with avocado, a sprinkle of cheese, sour cream and cilantro.

#### **GUACAMOLE & CHIPS**

Fresh avocados, chopped tomatoes and onions combined with spices and served with warm tortilla chips.

### **Entree** - *Choice of one*

#### **CARNE ASADA TAMPIQUEÑA**

Certified Angus Beef Carne Asada seasoned and flame-grilled topped with a mild California chile and grilled onions. Served with a cheese enchilada, frijoles and guacamole.

#### **GRILLED CHICKEN, AVOCADO & MANGO BURRITO**

A large flour tortilla filled with grilled chicken, avocado, cabbage and pineapple-mango salsa. Served with black beans and a side of chipotle-mango sauce.

#### **TEQUILA LIME SHRIMP**

Shrimp sautéed with tequila, lime and butter, then seasoned with garlic, crushed chili and cilantro atop arroz amarillo. Served with black beans.

### **Dessert** - *Choice of one*

#### **BANDINI AFTER DARK**

Vanilla ice cream topped with crispy crunchies, coffee liqueur and caramel sauce. Served in a crispy sugar and cinnamon concha.

#### **FLAN**

Traditional Mexican custard served in a decadent baked caramel sauce.

#### **CHOCOLATE LAVA CAKE**

Moist chocolate cake filled with bittersweet warm chocolate lava, topped with whipped cream and vanilla ice cream.

