BARRIO CAFE PRESENTS



# **APPETIZERS**

FLIGHT OF CEVICHES

(FISH, SHRIMP, AND SCALLOPS)

#### **ESQUITES**

FIRE-ROASTED CORN TOPPED WITH CHIPOTLE AIOLI, QUESO COTIJA, AND A LITTLE SQUEEZE OF LIME

# MAIN DISHES

ARROZ ALA TUMBADA

NATIVE TO THE STATE OF VERACRUZ

A BEAUTIFUL SEAFOOD SOFRITO RICE, PAELLA OF VERACRUZ

#### **COCHINITA PIBIL**

A STAPLE IN THE STATE OF YUCATAN

SLOW-COOKED PORK MARINATED IN RECADO ROJO WRAPPED
IN BANANA LEAF, MARINADE CONTAINS CITRUS PASTE

### **DESSERT**

TRIO DE VERANO

SWEETLAND FARM'S GOAT CHEESE
PRESENTED THREE WAYS