

Vegan Restaurant Week

Lunch Menu-15

Vegan Tacos Plate
-3 Vegan Al Pastor or 3 Vegan Asada served with casamiento rice (beans and rice cooked together) and fried plantain slices.
Choice of Agua Fresca or Drink (non alcoholic)

Vegan Salvadoran Combo
-Choice of Pupusa, Salvadoran style tamal, and Savory Empanada served with casamiento rice (beans and rice cooked together)
Choice of Agua Fresca or Drink (non alcoholic)

3 Course Dinner- 33

Appetizer: Chipilin and Cheese Tamal or Bean Tamale wrapped in plantain leaf and plantain chips
Entree: Vegan Chile Relleno (stuffed pepper) or Vegan Chayote Rellenos (Stuffed Squash) with choice of Pupusa
Dessert: Plantain Empanadas filled inside with almond milk custard filling or bean filling

5 Course Dinner- 44

Appetizer & Salad: Heart of Palm Ceviche served with plantain chips & Chipilin and Cheese Tamal
Entree: Vegan Chile Relleno (stuffed peppers) or Vegan Chayote Rellenos (Stuffed Squash) with choice of Pupusa
Dessert: Plantain Empanadas filled inside with almond milk custard filling or beans
Drinks: Choice of Aguas Frescas or other non-alcoholic drinks



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