

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.

