

CASA DE BANDINI

Restaurant Week

3 Course Mexican Feast \$30

Beverages, tax, and gratuity are additional.

Appetizer - Choice of one

CONCHA DE CERVICHE

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 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 TAMPIQUENA

Certified Angus beef carne asada seasoned and flame grilled then topped with a mild California chile and grilled onions. Served with a cheese enchilada, frijoles and guacamole.

GRILLED CHICKEN, AVOCADO and 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.

CHURROS

Crispy, golden fried churros sprinkled with butter and sugar, then topped with vanilla ice cream and dusted with cinnamon.

