



FAIRFIELD RESTAURANT WEEK 2017

LUNCH \$15

PLEASE CHOOSE ONE DISH FROM EACH COURSE:

— APPETIZERS —

CHICKEN TORTILLA SOUP

tender chicken and vegetables in a rich broth, topped with crisp flour tortilla threads, jalapeños, and avocado

PUEBLA SALAD

arugula, romaine, grilled vegetables, pepitas, Chihuahua cheese, crispy tortilla threads, and mango vinaigrette

CHICKEN TINGA QUESADILLA

½ size quesadilla with chipotle-braised chicken, Chihuahua cheese, corn, black beans, and Mexican crema

— ENTRÉES —

CEVICHE TOSTADA

crispy corn tortilla, shrimp, black bean purée, tomato, lettuce, and Mexican crema

PULLED PORK SANDWICH

slow-braised pulled pork on a house roll with fried onion and jalapeño straws

CALAMARI SALAD

fried calamari, baby greens, tomato, red onion, pepitas, and agave-lime vinaigrette

— DESSERT —

MEXICAN POT DE CRÈME

with blackberry whipped cream and fresh raspberries

TRES LECHEs

moist and traditional dessert: vanilla sponge cake soaked in evaporated milk, condensed milk, and heavy cream

COCONUT FLAN

with fresh cream and berries compote

LET US BE YOUR

“*Tequila Story*”

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NEXT OFFICE/PRIVATE EVENT

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Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.