



de Mole

DINE IN QUEENS
RESTAURANT WEEK

\$28

Appetizer

Jicama Salad

*Cured in Citrus – Baby Green, Orange, Onion
with Roasted Red Pepper Vinaigrette*

Fish Ceviche

*Poached in Fresh Lime Juice - Veracruz Style
with Onion, Tomato, Jalapeño, Avocado, Cucumber, Cilantro and Olive
Oil*

Main

COCHINITA

*Braised Cooked Pork with Achiote
Tortillas and Cured Red Onion with Habanero Pepper
salmon*

Pan Sautéed with Corn Kernels (esquites), Jasmine Rice

And Mole Sauce

Drink

Glass of
Craft Beer or Red Wine

