

XOCHITL

(SO•CHEET)



SEPTEMBER 14 - 19, 2008
(NOW EXTENDED THROUGH 9/24!)

SOPAS

Sopa Azteca

Tortilla soup with pasilla peppers, crema, avocado and Chihuahua cheese

Sopa de Lima Yucateca

Meyer lemon soup with chicken and vegetables

ANTOJITOS

Ceviche Tostadas

Shrimp, octopus and spanish mackerel ceviche with onion, cilantro, jalapeño, tomato and avocado

Ensalada de Cabra

Pears, blood orange and chipotle-toasted almonds with goat cheese

Queso Fundido

Melted Chihuahua cheese served with flour tortillas

PLATOS FUERTES

Bistec Tostada con Castañas

Dry-aged ribeye with chestnuts and poblano salsa

Pechuga de Pollo con Salsa de Jamaica

Chicken breast with hibiscus sauce

Salmon con Mole Blanco

Salmon with white mole and fava bean puree

Chile en Nogada

Poblano pepper stuffed with ground beef, dried fruits and nuts, with creamy walnut sauce and pomegranate

Mixiote de Vegetales

Vegetables wrapped in corn leaves with mixiote sauce

POSTRES

Churros y Chocolate

Churros with Mexican chocolate and cajeta dipping sauces

Pan de Chocolate

Chocolate souffle cake with cajeta ice cream

Pastel de Aguacate con Mango y Tequila

Avocado, mango and tequila cake with pineapple-cilantro sorbet

4 COURSES / \$35

www.xochitlphilly.com