



EAT FOR A CAUSE | AUG 14 – SEPT 30, 2026

Every Magical Dining meal supports

OCA (Opportunity, Community, Ability)

THREE-COURSE PRIX FIXE | \$40 PER PERSON

Appetizers

choice of

CEVICHE (GF)

citrus cured snapper, red onion, heirloom tomato, cucumber, pineapple

*add shrimp & octopus +\$5, avocado +\$3

BEEF EMPANADAS

picadillo, carrot, potato, salsa roja

QUESO FUNDIDO (Vegetarian)

oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas

*add chorizo +\$2, esquites +\$3, chorizo & esquites +\$5

Entrees

choice of

LAMB BIRRIA (GF)

slow cooked lamb shank served with consommé, cilantro, red onion, oxaxacan corn tortillas

*add oxaxacan cheese +\$3

TROUT VERACRUZ (GF)

seared rainbow trout, robust tomato sauce with olives, capers, & onion, spicy escabeche, cilantro rice

*add argentine red shrimp +\$12

ENCHILADAS VERDES (GF)

grilled chicken thigh rolled in heirloom corn tortillas, salsa verde, queso oxaxaca, crema

Desserts

choice of

CHURROS (Vegetarian)

seasonal fruit compote, caramel sauce

GUERA CAKE (Vegetarian)

layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks

CHOCOLATE TART (Vegetarian)

sponge cake, ganache, meringue, raspberry sorbet