

Asheville, NC
Thursday, December 15, 2011
~Today's Lunch Specials~

Great Beginnings

Fried Green Tomatoes- topped with herbed goat cheese & tomatillo-pumpkin seed salsa...7.95
Poppers - salmon & cheese stuffed jalapeños with pineapple chutney & sour cream (cannot be sent back due to spice)...8.25
Spliff Rolls - crab and cheese stuffed flour tortilla rolls with coconut sauce & pineapple salsa...8.25
Fried Plantains – served with guacamole & garlic mojo...6.95
Fried Eggplant- plated with queso blanco, curry sauce & pico de gallo...7.25

Main Courses

Steak & Avocado Empanada- with chipotle tomato, bbq mushrooms, fresh spinach, queso blanco & mole sauce. Served with rice, beans, & caribbean slaw...11.95
Candy Roaster Squash Enchilada –local candied squash with roasted peppers, onion, carrots, fontina cheese & curry sauce. Served with rice, beans & caribbean slaw...11.25
Blackened Salmon Pilon- Grilled Atlantic Salmon layered with greens, beans, rice, queso blanco, sliced avocado, grilled pineapple & pico de gallo served in a wooden bowl...12.95
Tofu Relleno-organic tofu blackened and topped on a cheese stuffed anaheim pepper layered with onion, sweet corn, bbq mushrooms, coconut sauce & fontina cheese. Served with local candy roaster squash, beans and caribbean slaw...12.95
Chicken Pionono- a grilled chicken breast on a fried plantain w/avocado, roasted peppers, gingered carrots, curry sauce & goat cheese. Plated with rice, beans & caribbean slaw...12.95

Molcajetes

...a hot lava rock bowl filled with yummy goodness...

Topped w/grilled veggies, onions, cilantro & pozole.

Includes side plate with beans, rice & salsa

Chicken and Mushroom w/chile-coconut sauce... 11.25

Pork w/orange-fennel sauce... 11.50

Steak w/mole and goat cheese... 11.95

Grilled Shrimp & Salmon w/ chipotle sauce... 14.95

Quesadillas

Plated with rice, beans & salsa

Grilled Chicken- spinach, carrots, queso blanco, mole sauce 9.25

Roasted Veggie- cilantro, mushroom, queso blanco, avocado sauce, curry sauce (this quesadilla is prepared with corn tortillas)... 8.75

Slow Roasted Pork- tomatoes, sour cream, queso blanco, spinach, mole and ginger carrots... 9.95

Open Face Fajitas

Served with corn tortillas, rice, beans, & lime sour cream

Steak- Roasted veggies, mushrooms, ancho sauce... 10.95

Seared Organic Tofu- carrots, greens, garlic-mojo... 9.95

Chicken- spinach, onions, peppers, curry sauce... 10.25

Slow Roasted Pork- cilantro, tomato, onion, mole... 10.50

Tilapia & Shrimp- onions, greens, roasted peppers, mole sauce... 13.95

Favorito Burritos

All wrapped with: pico de gallo, chipotle aioli, & avocado sauce

Served with chips and Caribbean slaw

The Asheville- steak, shrimp, hand cut french fries, queso blanco... 10.95

Cubano- roasted pork, sweet plantains, queso blanco... 9.95

Rubio- shrimp, salmon, hand cut fries, fontina cheese... 12.95

VegHead- blackened organic tofu, greens, hand cut sweet potato fries, herbed goat cheese... 9.50

The Mountain- chicken, shrimp, hand-cut fries, fontina cheese... 9.95

Classic Burrito

Your choice: Chicken, Pork, Steak or Tofu wrapped in a flour tortilla with rice, beans, avocado sauce, spinach, sour cream & queso blanco. Plated w/chips and pico de gallo... 7.95

Add melted cheese & chile sauce 1.00

Salsas

Served with corn chips

Choice of One 4

Choice of Three 8

Grilled Tomato, Carrot, & Almond
Fire Roasted Tomato & Chipotle Peanut
Seared Tomatillo Pumpkin Seed
Pico de Gallo
Guacamole
Pineapple Habanero
Banana Sesame

Primeros

A good way to start your meal!

2011 Nacho- crispy corn chips topped with onions, beans, curry verde sauce, fontina cheese, sour cream, 2 chef's choice salsas & your choice of: chicken, fish, pork, or veggies ...9.95

Anafre Bean Dip- topped with queso blanco, ancho sauce, avocado sauce, sour cream, pico de gallo, served with chips.. 5.95

Jamaican Fritters-shrimp and cheese filled root fritters with curry sauce & banana salsa...7.25

Enchiladas

Plated with rice, beans & salsa

Grilled Chicken- carrots, roasted peppers, green curry sauce, queso blanco... 9.25

Grilled Steak- tomato, onion, cilantro, curry sauce, goat cheese, avocado sauce... 9.95

Grilled Salmon - onion, annatto-coconut sauce, ginger carrots, goat cheese... 12.95

BBQ Mushroom- roasted peppers, carrot, mole, herb goat cheese, onions... 8.95

Paquetez

...superior flour tortilla wrap...

Plated with habanero mashed potatoes, beans & salsa

add chile sauce and melted cheese... 1.00

Fire Roasted Chicken- queso blanco, avocado sauce, roasted veggies, garlic mojo, spinach, green curry sauce... 9.25

Grilled Adobo Steak- onions, goat cheese, roasted veggies, avocado sauce, coconut-annatto sauce... 9.50

Sweet Potato - sour cream, roasted vegetables, queso blanco, avocado sauce, mint, spinach and curry sauce... 8.95

Empanadas

... a crispy stuffed tortilla ...

Plated with rice, beans & salsa

Grilled Chicken- tomato, mushroom, onions, curry sauce, avocado sauce, goat cheese... 9.25

Seared Organic Tofu -garlic, spinach, roasted veggies, annatto-coconut sauce, herb goat cheese... 8.95

Slow Roasted Pork- cilantro, avocado sauce, fennel-orange sauce, sweet corn, queso blanco ... 9.50

Fried Tilapia- carrots, spinach, mole, queso blanco & green curry sauce... 10.95

Tacos

Made salsa style layered in corn and flour tortillas.

Plated with rice, beans, salsa and chips

Chicken- grilled chicken with fruit & cabbage slaw, fontina cheese and chipotle aioli... 9.25

Pulled Pork- with roasted peppers, fresh carrots & cabbage, fontina cheese and chipotle aioli... 9.50

Organic Tofu- Jerk marinated organic tofu with tomato, caribbean slaw, fontina cheese and chipotle aioli... 8.95

Tequila Lime Seared Tilapia- with cabbage, cilantro, pico de gallo, fontina cheese and chipotle aioli... 10.95

No separate checks for parties of 5 or more

Parties of 6 or more will be assessed an 18% gratuity.

10% gratuity is added to takeout orders

Due to the eclectic nature of our cuisine the chef may substitute components of menu items at times

Please alert your server of food allergies