



Atlas Café

Fresh sheet for Wednesday, February 21, 2018

3 COURSE FOR \$35

STARTERS

Black Bean Mole Tostada

salsa roja, corn, pickled jalapeno, avocado & queso fresco on a blue corn tortilla

Charred Octopus Salad

chili lime vinaigrette, avocado crema, fresh jalapeno, arugula, sunflower seeds, cilantro & mint

Pork Belly al Pastor

roasted pork belly, sweet corn puree, pickled pineapple & pickled shallot

MAINS

Mole Verde Rice Bowl

smoked tofu, tomatillo mole, firecracker rice, cumin-lime sour cream & pumpkin seeds

Spiced Prawn Tacos

shredded napa cabbage, grilled pineapple salsa & avocado on blue corn tortillas

Confit Beef Enchilada

spiced & confit beef shoulder with classic enchilada fixings

DESSERTS

Mayan Chocolate Mousse

cinnamon, ancho, cayenne scented dark chocolate mousse & whipped cream

Horchata Rice Pudding

vanilla, cinnamon-nutmeg scented almond milk & salted seed brittle