



El Guacamole

2024 Latino Restaurant Week Menu

Lunch

2 for \$25

Transport yourself to the state of Guerrero, Mexico, with this beloved traditional dish, often enjoyed during festive occasions like December holidays or festivities “fiestas patronales”, a meal that Mexican moms prepare with care to bring joy to their families.

Two-Course Meal with your choice of: Two Entrées

Plus a delicious dessert of cinnamon churros served with vanilla ice cream.

LUNCH CHOICE 1: TAQUITOS AHOGADOS

Three crispy, golden-fried taquitos dorados filled with tender shredded chicken, served in a savory chicken broth. Grilled chicken added for texture and flavor with fresh pico de gallo, crumbled queso fresco, and crisp lettuce.

LUNCH CHOICE 2: BREAKFAST BURRITO

Start your day with a flavorful delight featuring crumbled Mexican chorizo sausage cooked with onions and scrambled eggs, all mixed with melted cheese and black beans. Topped with our signature house red burrito sauce, this dish combines vibrant flavors and satisfying textures for a breakfast that's both delicious and comforting. A perfect way to celebrate the richness of Hispanic cuisine right from the start of your day.

An exploration of
LATINO CUISINE

Iowa
Latino
Restaurant Week





El Guacamole

2024 Latino Restaurant Week Menu

Dinner

2 for \$50

Two-Course Meal with your choice of: Appetizer and Two Entrées

Appetizer Choice 1: El Trio Dip

Enjoy our delicious housemade cheese sauce, refreshing guacamole, and trendy street corn.

Appetizer Choice 2: ChoriQueso

Entrée Choice 1: RED POZOLE

Experience a rich tradition with our Pozole, a beloved and iconic Mexican dish. This hearty stew features tender hominy corn kernels simmered with succulent pork in a rich broth seasoned with bold flavors of garlic, chiles, and spices. Topped with crisp shredded cabbage, radishes, onions, and a squeeze of fresh lime, Pozole is not just a meal—it's a celebration of heritage and community. Perfect for sharing with loved ones, this dish embodies the warmth and spirit of Hispanic culinary tradition.

Entrée Choice 2: BIRRIA CONSOME

Immerse yourself in the deep flavors of Birria Consomé, a cherished Mexican classic. This rich and aromatic broth is crafted from slow-cooked beef, seasoned with a blend of earthy chiles, spices, and herbs. The result is a deeply flavorful, savory stew with a hint of spice. Served alongside tender meat and garnished with fresh cilantro, onions, a squeeze of lime, and our fresh hand made tortillas on the side. Birria Consomé is a celebration of tradition and a comforting taste of Hispanic culinary heritage.

This dish is a warm embrace of cultural richness and communal joy.

Entrée Choice 3: ARROZ MARINERO

Experience the flavors of Acapulco Guerrero, a popular dish reminiscent of Spanish paella. This vibrant seafood rice features a medley of shrimp, scallops, imitation crab meat, green mussels, and fish, all sautéed with perfectly seasoned fried rice and colorful bell peppers. Finished with a sprinkle of fresh cilantro, Arroz Marinero bursts with the essence of coastal cuisine and a touch of vibrant freshness, offering a delightful taste of traditional Mexican cooking.

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