



Flame Cantina

2024 Latino Restaurant Week Menu

Appetizers

Option 1: Avocado Molletes

Traditional telera bread, slightly grilled and topped with smashed avocado, goat cheese, red pickled onions and pico de gallo.

Option 2: Birria Fried Taquito

Homemade shredded birria with smashed potatoes, queso fresco and poblanos rolled into a tortilla and drizzled with an avocado cream sauce

Lunch

Choice of 1 appetizer or 1 dessert and 2 entrees

Option 1: Cochinita Pibil Taco

Traditional yucatan method with slowly cooked pork, shredded in a lightly fried tortilla topped with lettuce, pickled onions, cotija cheese and a side of chile de árbol tomatillo sauce.

Option 2: Tinga Tostada

Two fried corn tortillas topped with shredded chipotle chicken, lettuce, cactus pico and avocado crema.

Dessert

Tres Leches with a Triple Berry Compote

Drink

Our Signature Paloma

using muddled dragon fruit, Doble Diamante tequila and grapefruit juice with a lime twist.

Drink is not included in the price

An exploration of
LATINO CUISINE

Iowa
Latino
Restaurant Week





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Dinner

1 appetizer, 2 entrees and 1 dessert

Option 1: Seared Red Snapper

served with spanish rice and topped with elote pico

Option 2: Hanger Steak

marinated in a guajillo blend served with a bleu cheese potato cake and cilantro pesto chimichurri

Dessert

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