



Malo

2024 Latino Restaurant Week Menu

Lunch

2 for \$25

Baby Malo Salad

Mixed greens, queso fresco, toasted almonds, orange and agave-white balsamic vinaigrette.

Barbacoa Enchiladas

Three house-made tortillas, filled with seasoned beef barbacoa, rolled, and dressed with traditional dark Oaxacan mole. Served with fresh lime, refried beans, and Spanish rice.

Dinner

2 for \$50

Birria Tacos

Tender, slow-cooked beef braised in a rich, flavorful broth of chilies and spices. Served in crispy, consomme-dipped tortillas with melted cheese, fresh onions, cilantro, and lime with a side of consomme for dipping.

Luisa's Tamales de Carnitas

Soft, steamed masa filled with tender, seasoned carnitas. Spicy pork tamales are served with traditional dark Oaxacan mole and queso fresco, fresh lime, refried beans and Spanish rice.

Dessert

Cheesecake

A creamy, velvety cheesecake topped with a mixture of apples, pecans, and pineapple in a rich crema de leche condensada.

An exploration of
LATINO CUISINE

Iowa
Latino
Restaurant Week

