



Roots 95

2024 Latino Restaurant Week Menu

Appetizers

Option 1: Handmade Dough Cazuelitas

filled with FLAME signature beef birria and pickled onion.

Option 2: Hot Tamale Cake

with poblano cream sauce and nopales pico and queso fresco.

Lunch

Choice of 1 appetizer or 1 dessert and 2 entrees

Option 1: Al Pastor Marinated Chicken

Tostada salad with roasted elote and cilantro dressing

Option 2: Mexican Rojo Spaghetti

Option 2: Steak Street Tacos

with blue corn homemade tortilla

Dessert

Tres Leches with a Triple Berry Compote

Drink

Dona Paula

Altitude Series 1050 Red Blend. Hints of black cherries, cherries and cocoa. Made from vineyards 1050 meters above sea level. Perfect pairing with either of our dinner options.

Drink is not included in the price

An exploration of
LATINO CUISINE

Iowa
Latino
Restaurant Week





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Option 2: Hot Tamale Cake

with poblano cream sauce and nopales pico and queso fresco.

Dinner

1 appetizer, 2 entrees and 1 dessert

Option 1: Half Lemon Herb Rotisserie Chicken

over a elote, poblano pepper cream sauce and topped with escabeche onions.

Option 2: Camarones a la Cacerola

in heirloom tomato sofrito sauce and served with a slice of fresh baked bolillo with a lemon ricotta spread.

Dessert

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Drink

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