



PRIX FIXE DINNER

[\$45 PER PERSON]

FIRST choose one

RICE BALLS

mole sauce, cotija, cilantro

TAQUITOS

oaxaca cheese, bean sauce, lettuce, parmesan

ENSALADA CAESAR

romaine, croutons, parmesan

SECOND choose one

BURRITO

flour tortilla, mexican rice, refried beans, red onion, crema, cotija, guacamole [choice of tinga, birria, champiñones, al pastor oscar, or carnitas]

PLACERO BOWL

mexican rice, refried beans, boiled egg, jalapeños, red onion, corn tortillas, salsa asada, guacamole [choice of tinga, birria, champiñones, al pastor oscar, or carnitas]

SIZZLING POLLO FAJITAS

marinated chicken, onion, peppers, corn tortillas, crema, pico de gallo, salsa asada

THIRD choose one

CHURROS

chocolate sauce

TRES LECHES CONCHA

cinnamon whipped cream

FLAN NAPOLITANO

wood-fired pineapple compote

EL LUGAR

CANTINA

executive chef: alex mixcoatl / culinary director: barry tonks

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.