



# Cinco de Mayo



**5th**  
M A Y  
Start at  
**5 - 8 PM**

**Live Music with:**  
**Reyna y su Trio**





# ANTOJITOS MEXICANO'S (BOTANAS)

## **Chips and salsa 10**

Corn tortilla chips, guacamole and red salsa

## **Pico de Gallo de Fruta 8**

Assorted fruits, jicama, cucumber, watermelon, orange seasoned with lime and Tajin chili.

The fruit Pico de Gallo is a popular street food treat, often sold by street vendors or "Fruterios" (fruit sellers) in Mexico. It is a refreshing and flavorful alternative to the classic Pico de Gallo and a great way to enjoy fresh fruits.

## **Puebla, Sope's de Tinga 5**

Corn masa sopes, with fried beans, Tinga, shredded cabbage, queso fresco.

Chicken tinga is a dish that originated in the city of Puebla, Mexico. "Tinga," meaning stew made up of tomatoes, onion, garlic and smoky chipotle.

## **Sinaloa, white Shrimp Agua Chile 16**

Mexican white shrimp marinated in lime, jalapeno, cilantro, topped with avocado served with corn tostadas.

Agua Chile as we know it is not an old dish, and most sources think it only took its current form in Sinaloa during the late 1970s. Most people north of the border know only that Sinaloa is home to the infamous drug lord El Chapo, but it is a beautiful state in northwest Mexico — one with a lot of shorelines.

## **Baja, fish tacos 5**

Corn tortilla, tempura fried wild local rock cod, chipotle aioli, cabbage, lime, salsa.

Most gastronomes speculate that the fish taco emerged when Asians introduced Baja natives to the practice of deep-frying fish. When this battered fried fish was combined with traditional Mexican toppings, the fish taco was born.

## **Chicken wings mole sauce 16**

There are probably as many varieties of mole as there are surnames in Mexico. The most famous, popular, and ubiquitous—mole poblano—comes from Puebla, and of course, there is no one correct way to make it.

## **Mexican flan 8**

The Spanish conquistadors brought flan to Mexico, and it quickly became a beloved dessert in the region. Mexican chefs and bakers have added their own unique touches, such as vanilla flavoring, and have experimented with variations like chocolate or coffee flan.

## **Special Drink - Margarita 12**



**For Reservations, call (650)798-1314 or  
(650)493-2844 or  
visit: [www.dinahshotel.com](http://www.dinahshotel.com)**

