

**DOWNTOWN
RALEIGH**

**RESTAURANT
WEEK**

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MONDAY, AUGUST 22 - SUNDAY, AUGUST 28
3-COURSE PRIX FIXE DINNER FOR \$20
3-COURSE TEQUILA PAIRINGS AVAILABLE FOR \$10
TAX AND TIP NOT INCLUDED
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY



\$30

\$10
tequila
pairing option

FIRST COURSE (choose one)

Tequila Pairing: Pepina Margarita; cucumber infused tequila with orange liquor, lime and sugar

Sandia y Spicy Caprese

Grilled watermelon topped with queso fresco and local cherry tomatoes in a spicy cilantro pesto

Ahi Tuna con Pepita Crust

Pumpkin seed crusted pepita tuna, served with avocado mousse and a sweet arugula salad

SECOND COURSE (choose one)

Tequila Pairing: Aniversario Margarita; reposado tequila with citrus juices and agave nectar

Enchiladas Suizas

Two chicken and roasted poblano enchiladas topped with a creamy-tomatillo salsa served with cilantro rice and refried black beans

Short Ribs Barbacoa

Chile Ancho braised ribs on plantain leaf. Served with jalapeño rice and homemade corn tortillas

THIRD COURSE

Tequila Pairing: Anejo Tequila and homemade Sangrita

Sorbet de Frutas

Refreshing guava and tamarind sorbets finish with chile piquin

Flan de Xocolate

Creamy and delicate this chocolate flan is a treat!!!

Dos Taquitos Centro serves both unique and traditional Mexican cuisine. We use fresh organic and local ingredients whenever possible to provide healthy and flavorful dishes, as well as to support local farmers. We respect the environment by participating in the City of Raleigh recycling program. We are located in a newly renovated historic building, originally constructed in 1910.

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