



ESTD *Arnaldo Richards'* 1984

PICOS

SEVEN REGIONS OF MEXICAN CUISINE

DINNER MENU • \$35 PER PERSON

1ST COURSE

ENSALADA DE ESPINACAS Y QUESO DE CABRA (GF)

Organic baby spinach dressed with crispy bacon, caramelized red onions and warm goat cheese with a pumpkin seed crust, served with our house made hibiscus-infused vinaigrette.

CEVICHE PESCADOR (GF)

Lime-marinated fresh snapper tossed with onions, tomatoes, serrano peppers, cilantro and avocado

QUESO FLAMEADO (GF)

Melted Chihuahua cheese topped with house-made chorizo or sautéed mushrooms and poblano peppers.

CAMARONCITOS Y CALAMARES AL AJILLO (GF)

Gulf shrimp and fresh calamari sautéed in our olive oil infused with pasilla peppers and garlic.

2ND COURSE

BLACKENED SALMON MAQUE-CHOUX (GF)

Fresh filet of salmon (7 oz.) crusted with our house spice blend, served with esquites chorizo maque-choux, fresh sautéed organic baby spinach and garnished with avocado.

LAMB IN MOLE COLORADITO (GF)

Boneless leg of lamb (8 oz.) stewed in a mole coloradito, served with Mexican rice and stewed black beans.

POLLO EN MOLE OAXAQUEÑO (GF)

Chicken Breast stewed in a black mole sprinkled with toasted sesame seeds, served with black rice and refried beans

CAMARONES EN PIPIAN VERDE (GF)

Blackened jumbo gulf shrimp in green pipian, with toasted pepitas, served with green poblano rice and sautéed Mexican squash.

MANCHAMANTELES (GF)

Pork and chicken braised in a peanut and chile ancho mole with plantains, sweet potatoes, apples, and pineapples, sprinkled with fresh green peas served with Mexican rice and stewed black beans.

TAMPIQUEÑA DE FILETE (GF)

Charbroiled butterflied beef tenderloin (6 oz.) served with a cheese enchilada covered with your choice of mole, black Oaxacan or red Poblano, served with Mexican rice your choice of refried black or pinto beans and pico de gallo.

3RD COURSE

PASTEL DE LAS TRES LECHES HELEN

TRADITIONAL MEXICAN FLAN (GF)

Vanilla or Amaretto

CREME BRULEE (GF)

CHOCO FLAN CAKE

Rich chocolate cake stacked with creamy vanilla flan, dripping with a delicate layer of cajeta & walnuts

RESTAURANT WILL DONATE \$1 TO THE HOUSTON FOOD BANK FOR EVERY MEAL SOLD.
THE FOOD BANK WILL CREATE 9 MEALS FROM THIS DONATION. THANK YOU FOR DINING WITH US!
BEVERAGES, TAX & GRATUITY ARE NOT INCLUDED.

(GF) = GLUTEN FREE



ESTD *Arnaldo Richards'* 1984

PICOS

SEVEN REGIONS OF MEXICAN CUISINE

LUNCH MENU • \$20 PER PERSON

1ST COURSE

ENSALADA VERDE (GF)

Crisp romaine tossed with our original cilantro-poblano dressing, fresh cotija cheese and garnished with chicharrón de queso

CALDO TLALPEÑO (GF)

fresh chicken consommé, pulled chicken, mexican rice, tomatoes, onion, cilantro, a touch of serrano and avocado

CEVICHE CAMPECHANO (GF)

Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.

2ND COURSE

CHILE RELLENO (GF)

Roasted poblano pepper stuffed with your choice of beef picadillo or Cotija cheese covered with tomato-chilpotle sauce and crema, served with Mexican rice and refried pinto beans

FILETE DE PESCADO (GF)

Catch of the Day prepared Veracruz style made with tomatoes, green olives, capers and chiles gueros, or Tikin-Xik style basted with savory achiote sauce and grilled over a banana leaf.

POLLO CHILPOTLE (GF)

charbroiled chicken breast smothered with chihuahua cheese & topped with tomato chilpotle sauce

ENCHILADAS DE TEJAS (GF)

Two fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or Chihuahua cheese topped with Texas gravy, melted cheddar cheese and chopped onions, served with Mexican rice and refried

3RD COURSE

TRADITIONAL MEXICAN FLAN (GF)

Vanilla or Amaretto

ARROZ CON LECHE (GF)

CREME BRULEE (GF)

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