

# Roswell Restaurant Week 2024

January 18 – February 3

All Day | 1 for \$25 or 2 for \$38

*For 1- choose 1 option from each course and a non-alcoholic beverage.*

*For 2 - choose 2 options from the first and second course, choose 1 option to share from the third course and 2 non-alcoholic beverages.*

## - First Course -

### **Avocado Egg Rolls**

Homemade and lightly fried to perfection and served with a Santa Fe ranch & sweet and spicy Thai sauce

### **Ceviche Tostada**

Mango shrimp ceviche served on a tostada

### **Korean Fried Cauliflower**

Crispy cauliflower tossed in a Korean sweet and spicy sauce, topped with green onion and sesame seeds

### **Guacamole Fresco**

Made to order guacamole with tomatoes, onions and fresh cilantro served with tortilla chips

## - Second Course -

### **Tsunami Trio**

Choose your 2 favorite tacos served with the choice of a side.

See back of menu for taco choice options

### **Chicken Enchilada Bowl**

Shredded chicken, white rice, corn salsa, queso, lettuce, pico de gallo and black beans topped with sriracha mayo, cilantro and tortilla strips

### **Short Rib Quesadilla**

Tender short ribs, Kogi BBQ sauce, grilled onions and Mexican cheeses

### **Shanghai Shrimp Salad**

Grilled shrimp, romaine lettuce, tomatoes, edamame, avocado, roasted poblano peppers and corn, cilantro, topped with rice noodles

## - Third Course -

### **Sopaipilla**

Crispy tortillas topped with honey, cinnamon and brown sugar. Served with ice cream

### **S'mores Egg Rolls**

Rolled in house - Your favorite campfire flavors served in an egg roll

## Optional Drink Pairing

**Upgrade your beverage option for \$10**

Each additional cocktail \$14

### **Sangria Flight**

Red, White, Watermelon Rose, Asian Pear

*\*Taxes & gratuity not included in menu price.*

## **Tsunami Trio Taco Options**

### **Asada Zing Taco**

Bulgogi (Korean) marinated steak\* topped with shitake mushrooms, lettuce, soy-sesame vinaigrette and sesame seeds

### **Shrimp Tempura Taco**

Shrimp tempura topped with Asian slaw, fresh cilantro and a hoisin-lime aioli

### **Rich Man's Taco**

Marinated filet\* served with lettuce, pico de gallo and queso fresco

### **Thai Chicken Taco**

Grilled Teriyaki chicken, cabbage, carrots, cilantro, sesame seeds and drizzled with Thai peanut dressing

### **Gringo Taco**

Seasoned beef topped with queso, lettuce and pico de gallo

### **BBQ Short Rib**

Short ribs smothered in Kogi BBQ sauce and topped with cucumber salad

### **Aloha Taco**

Grilled teriyaki chicken, topped with pineapple pico de gallo and spicy sriracha mayo

### **Chipotle Lime Chicken**

Marinated chicken topped with black beans, pico de gallo and chipotle sour cream

### **Pacific Rim Taco**

Grilled chili crusted Mahi topped with lettuce, pico de gallo and hoisin lime aioli

### **Baja Taco**

Tempura fried fish topped with Asian slaw, cilantro and spicy sriracha mayo

### **Korean Carnitas**

Carnitas style roasted pork tossed with a Korean pepper sauce, pickled cucumber, micro cilantro

### **Tofu Taco**

Marinated and grilled tofu, topped with lettuce, sesame soy vinaigrette, shitake mushrooms, roasted corn salsa and sesame seeds

### **Garden Taco**

Cilantro hummus, grilled peppers, onions, shitake mushrooms and topped with soy-sesame vinaigrette and sesame seeds

### **Korean Fried Cauliflower**

Fried Cauliflower, Korean pepper sauce, cabbage, guacamole, chipotle sour cream, sesame seeds, cilantro

## **Side Options**

Cucumber Salad  
Garbanzo Bean Salad  
Black Beans & Rice

Side Tsunami Salad  
Fried Yucca

Chips and Salsa  
Tots with Jalapeno  
Queso