

# PREFIXEVEGANCHALLENGE

Enjoy a multi-course vegan meal from home or at Mesa **October 1 - 31, 2020**

AVAILABLE TO GO or IN HOUSE



## AMUSE BOUCHE

### MOLE TOSTADITA

A small bite to make your taste buds awaken with joy! A crispy small corn tortilla topped with our Vegan Mole Negro. Deep layered complex flavors in a creamy mole poblano topped with toasted pecans, pumpkin seeds, almonds, peanuts, raisins and sesame seeds. It's a celebration of Mexican heritage in one bite!

## FIRST COURSE

### MANGO TOSTADA

An appetizer you'll adore. A crisp tostada topped with fresh juicy mango, creamy avocado, purple micro-cilantro and jalapeño. These are wonderful with one of our fresh Mango Margaritas.

## SECOND COURSE

### TACOS AL PASTOR

Better than the original? We think so. Earthy mushrooms sauteed in guajillo and ancho peppers, with grilled onion and pineapple served in blue corn tortillas. Topped with fresh juicy pineapple and onion. Served with Vegan beans and Cilantro Rice.

## THIRD COURSE

### MAGIA DE CHOCOLATE

A rich chocolate brownie made with sweet potato! You'll never believe this has no eggs. Topped with fresh seasonal berry sauce. In Aztec legend, Cacao (chocolate) was so revered, it was used as currency.

A VEGAN EXPERIENCE

Per person price \$30