

A decorative border of red roses with green leaves surrounds the text.

*FRIDA'S*  
GOURMET MEXICAN CUISINE

**VALENTINE'S DAY SPECIAL MENU**

**SALAD OR SOUP**

**SOPA DE POROS ( Leek Soup )**

Sauteed Leeks combined with traditional Mexican Spices all reduced in a Chicken stock with a light touch of Crema Mexicana and fresh cheese.

**SUSPIROS SALAD**

Organic Baby Spinach and Watercress, with a mixture of Cucumber, Tomato, Onions, Mango and queso Mexicano. Served in a Lime vinaigrette dressing.

**ENTREES**

YOUR CHOICE OF THE FOLLOWING MAIN DISHES

**CAMARONES ABUELITA**

Baked sautéed Tiger Prawns served in a delicious Creamy Chocolate and Port (FERREIEA) Sauce.

**FILETE DE SAN VALENTIN**

Grilled heart of Filet Mignon, served with a unique Strawberry and Rose Petals Sauce.

**PECHUGA DE ANGEL**

Grilled Chicken Breast, marinated in Chile Pasilla and served with a Cilantro, Jalapeño, Pesto Sauce.

**LA PIREMIDE ( La Pyramid )**

Portabello Mushroom a variety of Vegetables. All marinated in a Balsamic Vinaigrette Grilled then served with Caramized Onions and Creamy Roasted Tomato Sauce.

**DESSERT**

Chef Inspiration