

# BANG BANG KITCHEN

# RESTAURANT WEEK

APRIL 19-  
MAY 2

1 STARTER+1 ENTREE+1 DESSERT=\$35

## STARTERS

### AGUACHILE ROJO

fresh shrimp, lime juice, Hatch Red Chile, cilantro, red onions, cucumber & avocado. Served with corn tostadas (GF)

OR

### BRUJA ENSALADA

Cucumber, mango, pineapple, jicama, mint & cilantro, with chamoy, red chile, fresno agave vinaigrette & cotija cheese (AV)

## ENTREES

### CHELA'S MOLE VERDE

pan seared airline chicken breast with a slow simmered mole verde sauce made from tomatillos, pepitas, peppers & fresh herbs.

Served with beans and rice.  
(GF, contains nuts)

OR

### EARTHBOUND TACOS

Roasted seasonal veggies and mushroom medley, topped with vegan crema, crispy onions, cumin seeds, pico de gallo & chimichurri

Served with beans & rice (V)

### TRES LECHES CAKE

A light vanilla sponge cake soaked with a blend of three milks. Frosted with toasted Italian meringue & served with fresh fruit.

OR

### SPICY TURON & MANGO SORBET

Bang Bangs twist on a Filipino street food classic. Golden spring rolls filled with banana & chopped green chile, coated in cinnamon, red chile & sugar. Served with a scoop on mango gelato from Nutty Squirrel (V)