

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

MOLE VERDE

pan seared airline chicken breast with a slow simmered mole verde sauce made from tomatillos, peppers & fresh herbs.
Served with beans and rice. (GF)

OR

MUSHROOM TACOS

Roasted seasonal veggie and wild mushroom medley, topped with vegan crema, crispy onions, pico de gallo & chimichurri
Served with beans & rice (V)

DESSERT

TRES LECHES CAKE

A light vanilla sponge cake soaked with a blend of three milks. Topped with fresh whipped cream, cinnamon & 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