

# frida

RESTAURANT & BAR

## PRIX FIXE MENU by Executive Chef Hadad

### Choice of Appetizer:

#### **Duck “Carnitas” Mini Tacos**

Topped with pico de gallo, guacamole and served with frissee salad

#### **Lamb Enchiladas**

Soft corn tortillas filled with lamb barbacoa, topped with tomatillo sauce and cojita cheese



#### **Empanadas de Champiñones**

Sauteed mushrooms wrapped in corn dough topped with salsa verde

### Choice of Main:

#### **Pollo Pibil**

Chicken slow cooked in banana leaves, annatto seeds and traditional spices, served with encurtida served with Mexican white rice and Ontario vegetables

#### **Camarones al Guajillo**

Jumbo shrimp covered with tasted garlic and guajillo pepper sauce served on a bed of white rice and seared Ontario spinach



#### **Chile Poblano Rellenos**

Two poblano peppers stuffed with Oaxaca cheese, wrapped in fluffy egg batter, covered with tomato sauce and epazote spice

### Choice of Dessert:



#### **Churros Rellanos con Cajeta**

Chef Hadad’s award-winning churros filled with goat milk caramel, blueberry coulis and berries, topped with lemon zest



#### **Arroz con Leche y Pasas al Ron**

Mexican rice pudding with rum spiced raisins



#### **Pastel de Queso y Kahlua**

Kahlua cheesecake topped with berries

35 per person prix fixe menu; tax, beverages and gratuities additional



Vegetarian options