

*Santa Cruz Restaurant Week*  
**October 12 - 19, \$25**

# **El Jardín**

RESTAURANT



## **APPETIZERS**

### *3 Jalapeño Poppers*

Served with creamy cilantro dressing

### *Mini Shrimp Tostadita*

El Jardín's housemade shrimp cocktail served on a crispy corn tortilla, topped with purple cabbage and cotija queso.

### *Wheat Quesadilla*

Whole wheat tortilla filled with spinach and melted cheese, topped with tomatoes and cotija queso.

## **ENTREES**

### *Chicken Mole Poblano*

Strips of chicken breast sautéed in our award winning mole sauce. Served with rice and beans or a side salad, and choice of corn or flour tortillas.

### *Veggie Fajita Bowl*

Romaine and spinach salad topped with grilled fajita veggies, brown rice, black beans, sour cream, pico de gallo and cotija cheese.

### *Shrimp Taco Reyes*

A soft corn taco with grilled shrimp in choice of garlic butter or chipotle sauce, topped with fresh pico de gallo, sliced avocado, purple cabbage and cheese. Served with Spanish rice and choice of beans.

## **POSTRES**

### *Chiquito Churro*

A mini churro drizzled with caramel, chocolate syrup and whipped cream.

### *Scoop of Mexican Chocolate Ice Cream*

### *Cinnamon Sugar Crisps*

Flour tortilla chips coated in cinnamon sugar, drizzled in caramel and topped with whipped cream and strawberries.

**831.477.9384**

**ELJARDINRESTAURANT.NET**

**655 CAPITOLA RD, SANTA CRUZ**

GoodTimes



**Best Mexican Cuisine**

**Best Mole 2013 & 2014**

**Mole & Mariachi Festival**