



Tepe's Kitchen

WHITE PLAINS RESTAURANT DINNER MONTH MENU

Appetizers:

Tinga Tosadas (2)

Double fried plantains brushed with refried beans topped with shredded chicken breast tossed in a homemade chipotle marinade, onions, radish, and avocado drizzled with crema and sprinkled with queso fresco

Masitas de Puerco

Chunks of fried pork & tostons tossed with garlic & lime juice with a touch of cilantro and red onions. Served with slices of steamed sweet potatoes

Entrees:

Super Taco

Sautéed Nopaltes, chorizo, onions, potatoes and with a choice of main topping. Served on a corn tortilla topped with pico de gallo

Enchiladas Suiza

Creamy style enchilada filled with shredded chicken and cheese rolled in a corn tortilla topped with creamy verde sauce, lettuce, radish, onions and queso fresco

Cecina Plazera

A salty meat platter with ensalada de nopales (cactus salad), white rice, refried beans, queso fresco and avocado. Served with corn tortillas

Tinga Torta

Shredded chicken breast tossed in a homemade chipotle marinade topped with ham, lettuce, tomato, avocado and Oaxaca cheese on a Portuguese roll brushed with refried beans

Dessert:

Canoa Split

Deep fried Plantain cut in half and filled with strawberry ice cream topped with nuts, whipped cream, cherries and drizzled with chocolate and caramel sauce

Main Toppings:

Steak

Chicken

Al pastor

Vegetables

****Choice of one appetizer, one entrée and dessert; includes a Jarrito or Snapple
\$32.95 per person****