



2025 RESTAURANT WEEK LUNCH MENU

2 COURSE LUNCH FOR \$18 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

SOPA DE ALBONDIGA

GUADS HOUSE SALAD

JALAPENO POPPERS (5 PIECE)

ENTREE COURSE

HUEVOS RANCHEROS

QUESADILLA SUPREME (CHICKEN OR STEAK)

FAJITAS (CHICKEN OR STEAK)

POLLO FUNDIDO



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS
TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.



2025 RESTAURANT WEEK DINNER MENU

3 COURSE DINNER FOR \$30 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

SOPA DE ALBONDIGAS

FRESH GUACAMOLE

CHORIQUESO

GUADS HOUSE SALAD

ENTREE COURSE

CALABAZAS TIERNAS

CARNITAS

AZADA A LA PARRILLA

MOLE RANCHERO

CHIMICHANGAS (CHICKEN OR SHREDDED BEEF)

ENCHILADAS DE MOLE POBLANO

DESSERT COURSE

FLAN

CHURROS

XANGOS

3 LECHEs CAKE

FRIED ICE CREAM



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