

DOWN TOWN BAZAAR

BY WEDI

Restaurant Week 2024 April 16-20

Lunch Menu: \$15 includes one soft drink and one entree

Choose 1

Smothered Carnita Chimichanga Flour tortilla filled with cheese, carnitas, onion, queso fresco, cilantro. Covered with queso, guacamole, and pico de gallo. Served with rice, beans, and choice of soft drink. **(Oralia)**

Cheese Enchiladas in red sauce Traditional cheese enchiladas rolled in corn tortillas, topped with a delicious red chile sauce (sweet, spicy, smokey) shredded cheese, and minced onion. Served with beans, rice and choice of soft drink. **(Oralia)**

Dinner Menu: \$45, two entrees and one bottle of wine

Served from 3-8 PM Tuesday-Thursday; Friday & Saturday 12-8 PM

Choose 1

(Lulu's Pub)

Red wine – Pinot Noir, Domaine de Castelneau or Montepulciano, Passomadama

White wine – Sauvignon Blanc, Domaine de la Foliette or Chardonnay, Macario Giovanna

Choose 2

Beef Halal – Tomatoes, white onions, red & green peppers, served over white rice.

(Nile River Restaurant)

BBQ Chicken Bowl – Chicken chunks marinated in a soy & banana sauce and coated with Filipino-style BBQ sauce, served over rice with two lumpia & one slice Ube Basque cheesecake. **(Pinoy Boi)**

Chicken Curry – Slow-cooked chicken, potato, curry powder, ginger, and garlic served with rice, cucumber, and lettuce on the side. **(Pattaya Street Food)**

Chicken Tibs - Cubed cut marinated chicken breast simmered with onions, peppers, tomatoes, garlic, herbs, and spices. Served with a side salad and vegetable, choice of injera or rice.

(Abyssinia Ethiopian Cuisine)

Sisig Fried Rice –Fried rice with egg, peas, carrots, corn, edamame, two lumpia, 1 slice Ube Basque Cheesecake **(Pinoy Boi)**

Sukuma Wiki – Collard greens, tomatoes, white onions, served with rice. **(Nile River)**

Tofu Salad – Fried tofu, cabbage, lettuce, cucumber, house-made sauce, roasted bean powder, served with white rice. **(Pattaya Street Food)**

Vegetarian Combination – A combination of lentils, chickpeas, green beans, carrots, spinach, and cabbage, served on homemade Ethiopian injera, and a side salad.

(Abyssinia Ethiopian Cuisine)

Smothered Carnita Chimichanga - Flour tortilla filled with cheese, carnitas, onion, queso fresco, and cilantro covered with queso, guacamole, and pico de gallo. Served with rice, beans, and choice of soft drink. **(Oralia, Thursday - Saturday)**

Cheese Enchiladas in red sauce - Traditional cheese enchiladas rolled in corn tortillas, topped with a delicious red chile sauce (sweet, spicy, smoky) shredded cheese, and minced onion. Served with beans, rice and choice of soft drink. **(Oralia, Thursday - Saturday)**