

By Land & By Sea | Honoring Virginia 250

Three courses, big flavor, Ole style. Featuring our Chef's Tradition Albóndigas, coastal Salmon Zarandeado, and a sweet finale worth saving room for.



Virginia Beach

RESTAURANT WEEK

JANUARY 16-25, 2026



menu

## APPETIZERS

### TORTILLA + BEAN SOUP

Blended pinto beans | tomatoes | onions | tortilla strings | queso fresco | avocado | sour cream

### ALBÓNDIGAS EN SALSA + QUESO CUZCO (CHEF'S TRADITION)

Tender meatballs | rich house sauce | queso Cuzco finish

### CAMARÓN OAXAQUEÑO

Jumbo grilled shrimp | coastal seasoning | guava mole | pickled onion | charred esquites

## ENTREES

### TACO TRIO

Fish taco | brisket taco | sweet potato taco

### CHIMICHANGA

Crispy money-bag chimichanga | choice of beans, chicken, or birria | ranchero sauce | queso

### SALMÓN ZARANDEADO (BY SEA)

Zarandeado-style salmon | roasted corn esquites | queso fresco Cuzco sauce | charred lemon

### EL VOLCÁN

Grilled chicken | peppers + onions | bubbling spiced mole sauce | molten monterey cheese | warm tortillas

## DESSERTS

### BLOOD ORANGE FLAN

Silky flan | blood orange | caramel

### FRIED CHEESECAKE

Golden-fried cheesecake | sweet finish

restaurant week

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness