

¡FELIZ DÍA DE SAN VALENTÍN!

DIEGO RIVERA TASTING

\$45.00 PER PERSON
EXCLUDES TAX AND GRATUITY

VALENTINE'S DAY COCKTAIL PAIRING \$25 PER PERSON

FIRST

GUACAMOLE

MASHED AVOCADO, JALAPEÑO, COTIJA CHEESE, HOUSE-MADE TORTILLA CHIPS

SALSA VERDE

TOMATILLO, JALAPEÑO, CILANTRO

CEVICHE DE CAMARONES

SHRIMP, SPICY TOMATO, AVOCADO, PLANTAIN CHIP

CHILANGO CHOP

ROMAINE, BABY ARUGULA, WATERCRESS, GREEN APPLES, CRANBERRIES,
SPICED PECANS, HONEY-LIME VINAIGRETTE

SECOND

HUARACHE DE HONGOS

FOREST MUSHROOMS, HUITLACOCHÉ SAUCE, QUESO MIXTO,
BLACK TRUFFLE, CORN SHOOT

TACOS DE MAHI MAHI

CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE, LIME

THIRD

CARNE ASADA

ADOBO GRILLED 12OZ NY STRIP, CREAMY POBLANO CORN RICE, CRISPY TOMATILLO

LOS CALLOS

DIVER SCALLOPS, PINEAPPLE, GRAPEFRUIT, HABANERO REDUCTION

ARROZ CON FRIJOLE NEGROS

BLACK BEANS, RICE

DESSERT

CHURROS

SPICY VALRHONA CHOCOLATE SAUCE, CAJETA CREMA



VALENTINE'S DAY COCKTAIL PAIRING \$25

DISTRITO MARGARITA

HORNITAS PLATA,
FRESH LIME JUICE, TRIPLE SEC

TEQUILA AVIATION

ESPOLON BLANCO, LEMON,
CREME DE VIOLETTE, MARACHINO LIQUOR

TEQUILA MARTINI

HORNITAS PLATA, MARACHINO LIQUOR,
ST. GERMAIN, GRAPEFRUIT

LA CHISPA

HOUSE INFUSED FRUIT TEQUILA, SPARKLING WINE



MENU SELECTION BY JOSE GARCES

HAPPY VALENTINE'S DAY!

MARIA FELIX TASTING

\$60.00 PER PERSON
EXCLUDES TAX AND GRATUITY

VALENTINE'S DAY COCKTAIL PAIRING \$25 PER PERSON

FIRST

GUACAMOLE CON CANGREJO

JUMBO LUMP CRAB, MASHED AVOCADO, JALAPEÑO, COTIJA CHEESE,
HOUSE-MADE TORTILLA CHIPS

BLUE POINT SANGRITA OYSTER

BLANCO TEQUILA, PICKLED CUCUMBER, CHIVE

CEVICHE DE HIRAMASA

YELLOWTAIL, CHARRED TOMATILLO TRUFFLE SALSA,
CURED KUMQUATS, CRISPY PLANTAIN

CHILANGO CHOP

ROMAINE, BABY ARUGULA, WATERCRESS, GREEN APPLES, CRANBERRIES,
SPICED PECANS, HONEY-LIME VINAIGRETTE

SECOND

HUARACHE DE ALCACHOFA

CURED ARITCHOKE, SAN SIMON, SERRANO HAM, MICRO CILANTRO

TACOS DE CARNITAS

PULLED PORK, PINEAPPLE JÍCAMA SALSA, BLACK BEAN PURÉE

THIRD

CHULETAS DE CORDERO

LAMB CHOPS, SMOKED BACON ATOLE, FOREST MUSHROOM ESCABECHE, 3 CHILE BBQ

LANGOSTA A LA PLANCHA

SEARED LOBSTER, SALSA VERA CRUZ, SEVILLA OLIVES, CAPERBERRIES

ESQUITES

SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME

PLÁTANO Y CREMA

SWEET PLANTAINS, QUESO FRESCO

FRIJOLES REFRITOS

REFRIED BEANS

DESSERT

EL FUERTE

FLOURLESS CHOCOLATE CAKE, PEANUT BUTTER MOUSSE, SPICED PEANUTS, XO CARAMEL





MARGARITAS

- ★ DISTRITO (HOUSE) SAUZA HORNITAS PLATA-ORANGE-LIME WITH FRESH FRUIT **\$10/\$49**
\$12/\$57
- ★ JEFE DON JULIO REPOSADO - COMBIER - LIME WITH FRESH FRUIT **\$15**
\$17
- ★ SEASONAL FROZEN MARGARITA **\$9**
- ★ PALOMA SAUZA HORNITAS PLATA-GRAPEFRUIT SODA-LIME-SALT **\$8**

COCTELES

- ★ MICHELADA MODELO ESPECIAL-LIME-SPICES-SALT **\$6**
- ★ LIEB'S LEMONADE TITO'S VODKA, FRESH SQUEEZED LEMON JUICE **\$10**
- ★ HEMINGWAY CHILE INFUSED TEQUILA-MARASCHINO-GRAPEFRUIT **\$10**
- ★ SPANISH FLY FRUIT INFUSED TEQUILA-LIME-SIMPLE SYRUP **\$10**
- ★ EL SANTO GIMLET REPOSADO-LIME JUICE-CILANTRO **\$12**
- ★ TEQUILA AVIATION ESPOLON BLANCO-LEMON-CREME DE VIOLETTE-MARASCHINO LIQUEUR **\$12**

MEXICAN SANGRIA

- ★ RED RED WINE-TEQUILA-BLACKBERRY BRANDY-SPICED SIMPLE SYRUP **\$8**
- ★ WHITE WHITE WINE-TEQUILA-APRICOT BRANDY-SPICED SIMPLE SYRUP **\$8**
- ★ PITCHER **\$35**

NON-ALCOHOLIC \$4

- ★ COCA COLA MEXICANO **BOING** (MANGO)
- ★ JARRITOS (GRAPEFRUIT, MANDARIN) **HORCHATA** (SWEETENED RICE MILK)
- ★ AGUA FRESCAS (JAMAICA, TAMARINDO)

CERVEZAS

BOTTLES

- CORONA (MEX) **\$5** ★
- CORONA LIGHT (MEX) **\$5** ★
- PACIFICO (MEX) **\$5** ★
- SIXPOINT BENGALI TIGER - 16oz CAN (USA) **\$6** ★

DRAFT

- DOCK STREET RYE IPA (USA) **\$6** ★
- DOS EQUIS AMBER (MEX) **\$6** ★
- DOS EQUIS LAGER (MEX) **\$6** ★
- NEGRA MODELO (MEX) **\$6** ★
- STAFF'S CHOICE (USA) **MP** ★

WINES BY THE GLASS

SPARKLING

- CAVA CONDE DE SUBIRATS, SANT SADURNÍ D'ANJOIA, SPAIN, NV **\$10** ★

WHITES

- ALBARIÑO PAZO SERANTELLOS, RIAS BAIXAS, SPAIN, 2009 **\$10** ★
- CHARDONNAY BUDINI, MENDOZA ARGENTINA, 2008 **\$10** ★
- GRENACHE BLANC COLINAS DEL EBRO, TERRA ALTA, SPAIN, 2009 **\$10** ★
- TORRONTES ZOLO, LA RIOJA, ARGENTINA, 2009 **\$10** ★
- VERDEJO VIURA FUENTE MILANO, RUEDA, SPAIN, 2009 **\$9** ★

ROSE

- ROSÉ SEÑORÍO DE LA CUENCA, SPAIN, 2004 **\$8** ★
- ROSÉ CRIOS, MENDOZA, ARGENTINA, 2009 **\$9** ★

REDS

- CARMENÈRE SANTA RITA "120", VALLE CENTRAL, CHILE, 2009 **\$9** ★
- GRENACHE HIGUERUELA, ALMANSA, SPAIN, 2009 **\$10** ★
- MALBEC EL PORTILLO, MENDOZA, ARGENTINA, 2009 **\$9** ★
- PINOT NOIR ARESTI, CURICO VALLEY, CHILE, 2009 **\$9** ★
- TEMPRANILLO MONTE CASTRILLO, RIBERA DEL DUERO, SPAIN, 2009 **\$10** ★

DISTRITO

MODERN MEXICAN

BRUNCH: SAT-SUN 11AM-2:30PM
LUNCH: MON-FRI 11:30AM-2:30PM

DINNER: SUN-THURS 5-10PM FRI-SAT 5-11PM

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