



JANOS

AT THE TEMPLE

American Mariachi

We celebrate Mariachi culture of Baja Arizona and Sonora with this menu highlighting the sabores sin fronteras of our region. These are delicious flavors and dishes that showcase foods of our home region.

Lunch / Matinee Menu – \$14.50

TUCSON CAESAR

romaine, red chile garlic vinaigrette, red chile croutons, queso fresco *nf*

JICAMA ORANGE SALAD

red onions, lime citronette
gf, df, nf, v

WHITE WHEATBERRY GRAIN BOWL

spinach, raisins, carrots, grapes, cucumbers, jalapeño orange citronette, sunflower seeds
df, v

ASSORTED DESSERTS

Mariachi Taco Bar

SHREDDED CHICKEN MOLE dark meat chicken seared and braised in dark chocolate, nut, vegetable and chicken stock-based mole, sesame seeds and scallions *gf, df*

FRIJOLE MANEADOS from the Rio Sonora: chile Colorado based refritos finished with cheese *nf, gf*

FLOUR TORTILLAS *df, nf, v*

PICKLED RED ONIONS *gf, df, nf*

CABBAGE RADISH SLAW *gf, df, nf, v*

ROASTED TOMATO SALSA *gf, df, nf, v*

TOMATILLO SALSA *gf, df, nf, v*

QUESO FRESCO *gf, nf*

Dinner / Evening Menu – \$24.50

TUCSON CAESAR

romaine, red chile garlic vinaigrette, red chile croutons, queso fresco *nf*

JICAMA ORANGE SALAD

red onions, lime citronette *gf, df, nf, v*

WHITE WHEATBERRY GRAIN BOWL

spinach, raisins, carrots, grapes, cucumbers, jalapeño orange citronette, sunflower seeds *df, v*

CARNE MACHACA

braised brisket shredded and simmered with onions, peppers, tomatoes + roasted chiles *df, nf*

CHICKEN MOLE

dark meat chicken seared and braised in dark chocolate, nut, vegetable and chicken stock-based mole, sesame seeds and scallions *gf, df*

CALABACITAS CON QUESO

squash, onion, tomato, corn, cheese *gf, nf*

FRIJOLE MANEADOS

from the Rio Sonora: chile Colorado based refritos finished with cheese *nf*

FLOUR TORTILLAS

df, nf, v

PICKLED RED ONIONS

gf, df, nf, v

CABBAGE RADISH SLAW

gf, df, nf, v

ROASTED TOMATO SALSA

gf, df, nf, v

TOMATILLO SALSA

gf, df, nf, v

gf=gluten free, df=dairy free, nf=nut free