

80 FT

HEATHER NIKKI & NUMBER JUAN

100 FT

MENU BY: JAVIER TAPIA

WELCOME AMENITY

FRUIT PLATE & CHARCUTERIE PLATTER

APPETIZERS

CHOOSE BETWEEN OUR RAW CATEGORY OR OUR COOKED CATEGORY*

RAW

CEVICHE

SHRIMP WITH OCTOPUS.

VARIETY OF SASHIMIS

TUNA TARTARE W/ MINT
AND MANGO

COOKED

(CHOOSE THREE)

AVOCADO STUFFED WITH A FRESH SHRIMP SALAD

TACOS DORADOS

TAQUITOS FRIED AND STUFFED WITH
CHICHARRON Prensado. WITH RED
ONION, RADISH, AND HABANERO
MAYONNAISE.

BRUSCHETTA

BRUSCHETTA WITH TOMATO,
PARMESAN, OLIVE OIL, AND BASIL.

OCTOPUS AL AJILLO

SERVED WITH STEAMED RICE.

CHIMICHANGAS

FLOUR TORTILLAS FRIED AND
STUFFED WITH BEEF. ACCOMPANIED
WITH MOLCAJETE SAUCE.

WINGS WITH POTATOES

BREADED WINGS WITH KATAKURIKO,
ACCOMPANIED WITH FRENCH
POTATOES AND CHEDDAR.

FRESH MUSSELS

COOKED WITH SPANISH CHORIZO,
CHIPOTLE AND WHITE WINE.

(VEGETARIAN ACCOMMODATIONS CAN
BE MADE UPON REQUEST)

*DUE TO FOOD SAFETY CONCERNS, YOU MAY ONLY SELECT APPETIZERS FROM EITHER RAW OR COOKED OPTIONS ABOVE.

*SIZE ADJUSTS BY SIZE OF GROUP.

GROUP MENU

CUSTOMIZE YOUR MENU FOR GROUPS OF 11 OR MORE

FIRST COURSE

(YOU MAY CHOOSE ONE FIRST COURSE FOR YOUR GROUP)

SALAD

MIXED GREEN, CAPRESE, OR CAESAR.

SOUP

CLAM OR VEGETABLE CREAM.

KIDS MENU

(OPTIONAL IF REQUESTED)

CHICKEN NUGGETS

HAMBURGERS

PIZZA

MAC AND CHEESE

SECOND COURSE

(YOU MAY CHOOSE ONE SECOND COURSE FOR YOUR GROUP)

SWEET AND SOUR PORK BELLY

PORK BELLY SLOWLY BAKED WITH A DELICIOUS SWEET AND SOUR CRUST. ACCOMPANIED WITH OUR TRADITIONAL MASHED POTATO COLESLAW.

MIXED MOLCAJETE

TRADITIONAL MEXICAN DISH WITH CHICKEN, FLANK, STEAK, PORK CHOP, NOPAL, FRESH CHEESE, AND A DELICIOUS RED SAUCE. ACCOMPANIED WITH GUACAMOLE, MEXICAN SAUCE, AND MIXED TORTILLAS.

BRISKET

BEEF BRISKET COOKED SLOWLY FOR 8 HOURS WITH A CRUST OF PEPPER AND SALT. SERVED AND ACCOMPANIED WITH CHEF'S RECIPE POTATO SALAD AND ALFREDO PASTA.

DESSERT

(CHOOSE ONE FOR YOUR GROUP)

BANANAS FLAMBE

SAUTEED BANANAS, VANILLA ICE CREAM, IN A SUGAR AND RUM SAUCE

TIRAMISU

ESPRESSO SOAKED LADYFINGERS COOKIES, MASCARPONE, COCOA

MACARRONES

FRENCH-INSPIRED MERINGUE COOKIES, SEASONAL FLAVORS

CAMELADO

VANILLA ICE CREAM SERVED WITH A MIXTURE OF COFFEE AND CUSTARD

CHOCOLATE CAKE

MOIST CAKE TOPPED WITH CHOCOLATE CREAM

BREAKFAST

(CHOOSE ONE FOR YOUR GROUP)

HUEVOS RANCHEROS

FRIED EGGS SERVED ON LIGHTLY FRIED TORTILLAS AND SMOTHERED IN VEGGIES AND WARM SALSA

EGGS BENEDICT

POACHED EGGS AND SLICED HAM ON A ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE

CHILAQUILES ROJOS WITH STEAK

TENDER STEAK ON A BED OF CORN TORTILLA STRIPS SAUTÉED WITH RED SALSA AND TOPPED WITH CHEESE, VEGGIES, AND CREAM