

# TASTING MENU OPTIONS

for parties of 7 or more

## CANASTITA

3 types of guacamole, 2 types of ceviche, 4 types of tacos, dessert tasting

\$30 per guest

## CANASTA

3 types of guacamole, 2 types of botanas, 4 types of tacos, dessert tasting

\$35 per guest

## CANASTOTA

3 types of guacamole, 2 types of ceviche, 2 types of botanas, 4 types of tacos, dessert tasting

\$40 per guest

## TAQUIZA

3 types of guacamole, 8 types of tacos, dessert tasting

\$45 per guest



## GUACAMOLE TASTING

### tradicional (V)

tomatillo pico de gallo, jalapeño, garlic, lime, cilantro

### mango (V)

pico de gallo, jícama, chipotle

### manzana (V)

apple, tomatillo pico de gallo, chile morita, crispy sweet potato



## CEVICHE TASTING

### callo

bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth

### camarón

shrimp, pico de gallo, jícama, pineapple, lemon-guajillo broth, tortilla strips

### dorado

mahi mahi, asian pear, plantain chips, tamarind-chipotle broth

### mixto

octopus, shrimp, mahi mahi, tomatillo pico de gallo, passion fruit-serrano broth



## BOTANAS

### corn masa quesadillas (V)

one of each with chihuahua-oaxaca cheeses, mahi mahi, shrimp, wild mushrooms, tomatillo salsa, crema fresca

### tostadas de hongos (V)

crispy tortilla, wild mushrooms, black bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

### flautas

crispy corn rolled tortillas, chicken tinga, black bean purée, tomatillo salsa, crema fresca

### queso fundido (V)

baked chihuahua-oaxaca cheeses, corn tortillas choice of wild mushrooms or crumbled chorizo

### picadas (V)

crispy corn masa, black bean hash, salsa, crema fresca choice of chicken, steak, pork, or zucchini



## TACOS

four tacos per order with homemade corn tortillas

### pastor (V)

ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa

### carne

rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego

### estilo baja (V)

crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli

### camarón

shrimp, roasted garlic, chipotle mojo, avocado

### pollo (V)

chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts

### pescado

sautéed tilapia, poblano-tomatillo mojo, avocado

### carnitas de puerco

michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

### mole

sautéed chicken, plantain salsa, mole poblano, crispy plantain

### chorizo

homemade chorizo, manchego cheese, chile de árbol sauce

### rajas con papa (V)

potato-poblano rajas, chile de árbol salsa, crema fresca

### calabacitas (V)

soy sauce marinated zucchini, black bean hash, pico de gallo, avocado, tomatillo salsa



## POSTRES

### flan de cajeta (V)

goats milk caramel flan

### plátanos con piloncillo (V)

caramelized plantains

### tres leches (V)

three milk soaked pound cake

### pastel de chocolate (V)

chile ancho spiced chocolate cake

(V) is vegetarian or can be made vegetarian

chef/owner patricio sandoval

executive chef aldo ayala

20% service charge will be added to parties of 7 or more

mercadito

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