

## SHARING MENU OPTIONS for parties of 7 or more

### **CANASTITA \$30 per guest**

3 types of guacamole, 2 types of salsa, 4 types of tacos, 2 sides, dessert tasting / per table

### **CANASTA \$35 per guest**

3 types of guacamole, 2 types of salsa, 2 types of ceviche, 4 types of tacos, 2 sides, dessert tasting / per table

### **CANASTOTA \$40 per guest**

3 types of guacamole, 2 types of salsa, 2 types of botanas, 4 types of tacos, 2 sides, dessert tasting / per table

### **TAQUIZA \$45 per guest**

3 types of guacamole, 2 types of salsa, 4 types of tacos, 2 taquizas, 2 sides, dessert tasting / per table

**add 1 side for \$2 per guest / add 1 extra type of taco for \$3.5 per guest**



### **GUACAMOLES**

#### **tradicional (V)**

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

#### **mango (V)**

jicama, chipotle, pico de gallo

#### **toreado (V)**

sauteed chile serrano, garlic, oregano, tomatillo pico de gallo

#### **granada (V)**

pomegranate, tomatillo pico de gallo, queso fresco, habanero

#### **manzana (V)**

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

#### **camote (V)**

sweet potato, pico de gallo, roasted chile serrano, cinnamon, ginger, spicy pumpkin seeds



### **SALSAS**

#### **chipotle**

roasted tomatillo, piconillo pickled chipotle, roasted garlic

#### **tomatillo**

grilled tomatillo, grilled chile serrano, roasted garlic

#### **chile de árbol**

grilled tomatillo, garlic, onions

#### **roja**

roasted tomato, garlic, chile de árbol

#### **habanero**

grilled tomato, garlic, lemon

#### **verde**

tomatillo, chile serrano, red onion, cilantro



### **CEVICHES**

#### **callo**

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

#### **camarón**

shrimp, pico de gallo, jicama, 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)**

chihuahua and oaxaca cheeses, corn, roasted poblano, zucchini, salsa verde, crema fresca

#### **camaroncitos al chipotle**

**add 1. per guest**

crispy beer battered shrimp, bibb lettuce, jicama, cucumber, roasted tomatillo salsa

#### **tostadas de langosta**

**add 2. per guest**

crispy corn tortilla, lobster pico de gallo, avocado purée, chipotle hollandaise

#### **flautas**

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

#### **queso fundido (V)**

baked chihuahua and oaxaca cheeses, corn tortillas, choice of wild mushrooms or braised short ribs

**(V) is vegetarian or can be made vegetarian**



### **TACOS**

four tacos per order with home made corn tortillas or substitute tortillas on fish and seafood tacos for bibb lettuce

#### **pastor (V)**

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

#### **camarón**

shrimp, roasted garlic, chipotle mojo, avocado

#### **carne (V)**

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

#### **carnitas de puerco**

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

#### **pollo (V)**

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

#### **costillitas**

mole braised bbq short ribs, grilled celery root, crispy leeks

#### **pescado**

sauteed tilapia, poblano-tomatillo mojo, avocado

#### **mole (V)**

sauteed chicken, plantain salsa, mole poblano, plantain crunch

#### **hongos (V)**

wild mushrooms, huitlacoche, manchego cheese, salsa verde

#### **calabacitas (V)**

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



### **TAQUIZAS**

served with choice of two salsas, onion, cilantro & tortillas

#### **pollo pibil**

achiote braised chicken, macerated onion

#### **carne asada**

rosemary marinated skirt steak

#### **carnitas de puerco**

michoacan style braised pork

#### **langosta**

**add 5. per guest**

lobster, poblano-tomatillo mojo, grilled corn



### **PARA ACOMPAÑAR**

#### **ensalada (V)**

**add 1. per guest**

mixed greens, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

#### **elote mexicano (V)**

mexican style corn on the cob

#### **arroz verde (V)**

**add 1. per guest**

green rice, chihuahua & oaxaca cheeses

#### **plátanos machos (V)**

fried plantains, jalapeño-ginger sauce

#### **arroz y frijoles (V)**

homestyle rice, black beans

#### **coliflor (V)**

roasted cauliflower, epazote vinaigrette, toasted pumpkin seeds

#### **coles de bruselas (V)**

roasted brussels sprouts, tomato salsa, crema, crispy pork belly

#### **rajas con papa (V)**

potato-poblano rajas, crema fresca

chef/partner patricio sandoval  
executive chef aldo ayala

20% service charge will be added to parties of 6 or more