

# SHARING VEGETARIAN MENU

for parties of 7 or more

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

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 sides, dessert tasting

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

guacamole tasting of 3, salsa tasting of 2, 1 ceviche, 1 botana, taco tasting of 4, 2 sides, dessert tasting

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

guacamole tasting of 3, salsa tasting of 2, botana tasting of 2, taco tasting of 4, 2 sides, dessert tasting

**add 2 sides for \$4 per guest**



## **GUACAMOLES**

### **tradicional**

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

### **mango**

jícama, chipotle, pico de gallo

### **manzana**

apple, tomatillo, almonds, habanero

### **camote**

cinnamon spiced sweet potato, roasted jalapeños, toasted pumpkin seeds

### **toreado**

sauteéd chile serrano, garlic, oregano, tomatillo pico



## **SALSAS**

### **chipotle**

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

### **cacahuate**

grilled tomato, toasted peanuts, chile de árbol

### **chile de árbol**

grilled tomatillo, chile de árbol, garlic, onions

### **roja**

roasted tomato, garlic, chile de arbol

### **habanero**

grilled tomato, chile habanero, garlic, lemon

### **verde**

tomatillo, chile serrano, caramelized red onion, cilantro



## **BOTANAS**

### **corn masa quesadillas**

oaxaca-manchego cheeses, wild mushrooms, salsa verde, crema fresca

### **picadas**

crispy corn masa, black bean purée, salsa, crema fresca, rajas

### **tostadas de hongos**

wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

### **queso fundido**

baked oaxaca-manchego cheeses, corn tortillas  
**choice of** wild mushrooms or rajas



## **CEVICHE**

### **ceviche de verduras**

carrots, cucumber, jicama, mango, pico de gallo, key lime-morita broth



## **TACOS**

four tacos per order with homemade corn tortillas

### **estilo baja**

beer battered zucchini, mexican style coleslaw, chipotle aioli

### **papa al chipotle**

potato, cactus, roasted garlic, chipotle mojo, avocado

### **rajas**

black bean hash, rajas poblanas, crema fresca, crispy potatoes

### **hongos**

huitlacoche, wild mushrooms, manchego cheese, salsa verde

### **chorizo vegetariano**

grilled corn, roasted garlic, pico de gallo, roasted tomato, avocado



## **PARA ACOMPAÑAR**

### **ensalada**

mixed greens, red cabbage, corn, jícama, queso fresco, chipotle-balsamic vinaigrette

### **elote mexicano**

mexican style corn on the cob

### **arroz verde**

green rice casserole, oaxaca-manchego cheeses

### **plátanos machos**

fried plantains, ginger-jalapeño crema

### **arroz y frijoles**

home style rice, black beans

### **corn pico de gallo**

hominy, white & yellow corn, tomato, cilantro

### **rajas**

roasted poblano, potato, onion, tomato, crema fresca