

SHARING VEGETARIAN MENU

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, 1 ceviche, 1 botana, 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

add 2 sides for \$4 per guest



GUACAMOLES

tradicional

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

chipotle

jicama, mango, pico de gallo

calabaza

pumpkin, cinnamon, pico de gallo, roasted chile serrano, spicy pumpkin seeds

granada

pomegranate, tomatillo pico de gallo, queso fresco, habanero

toreado

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



SALSAS

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

tomatillo

grilled tomatillo, grilled chile serrano, roasted garlic

chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

roja

tomato, roasted garlic, chile de árbol

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 verde

mixed greens, red cabbage, corn, jicama, 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, onion, tomato, crema fresca