



EVENT MENU

Build your own menu according to your taste and needs

EVENT DISH OPTIONS

(Note: Dish prices are subject to change based on product seasonality. Please ask for the individual dish price when requesting a quote).

TAPAS

- * Serrano ham, arugula, red wine vinaigrette.
- Smoked salmon, capers, citrus vinaigrette.
- Shrimp, onion, cherry tomato, garlic vinaigrette.
- Mushrooms, goat cheese, pesto.

BOCADILLOS

- * Serrano ham croquettes, goat cheese, rosemary, red wine vinaigrette.
- Cheese board, jams, bread, charcuterie.
- Fish ceviche, celery juice, tomato, onion, cucumber.

TOSTADAS

- * Shrimp aguachile, onion, cucumber, green apple.
- Shredded smoked tuna, cherry tomato, red onion.
- Beef tartare, garlic vinaigrette, cilantro.
- Marlin pâté, toasted sesame

TACOS

- * Marinated octopus, fried potato, arugula.
- Pork rind, onion, cilantro.
- Grilled steak, avocado puree, bean puree, onion, cilantro.
- Garlic shrimp, cherry tomato, onion, cilantro.



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SOUPS

- * Carrot, croutons, almond.
Beans, onion, cilantro.
Cauliflower, sun-dried tomato, croutons.
Corn, toasted corn, epazote.

SALADS

- * Mixed greens, beets, goat cheese, wine vinaigrette.
Grilled vegetables, aioli, salsa macha, cotija cheese.
Fresh fruits, mixed greens, walnuts, fresh cheese, citrus vinaigrette.
Italian lettuce, Parmesan cheese, Caesar dressing, croutons.

MAIN COURSES

- * Grilled meat, chimichurri sauce, bean puree, mushrooms.
Chicken, mushroom sauce, mashed potatoes, green beans.
Pork belly, green or red sauce, fresh nopales and purslane salad.
Fish fillet, yellow pepper sauce, cauliflower puree.
Grilled marinated octopus, sweet potato puree, vegetables.
Beef barbacoa, potatoes, carrots, onions, olives.

DESSERTS

- * Neapolitan flan.
Tres leches cake.
Cornbread.
Apple pie.
Pickled fruit and ice cream.