



Here are a few samples of our pre-fixe menus. It is very simple to select a menu. All you have to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications. The day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can be added to any menu as well.

(Only available Monday – Friday)

LUNCH PRE FIXE \$28

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Sopa de Camaron

shrimp soup shooter

Entree

Choose One

Ensalada de Pollo

chicken salad with kale, brussels sprouts, goat cheese,
pistachios, grapefruit dressing

Tacos de Ostiones Encamisados

fried oyster tacos, pico de gallo, guacamole, chipotle-mayonnaise

Enchiladas Placeras de Pollo

deconstructed enchiladas, grilled chicken, garden veggies,
red garlic sauce, crema and queso fresco

Tacos de Pescado al Pastor

achiote rubbed fish tacos, onion, cilantro, roasted pineapple

Dessert

Trio-Helado Del Dia

Sorbet-trio of the day
(Only available Monday – Friday)
LUNCH PRE FIXE \$35

First Course *Choose one*

Sopa de Tortuga

green turtle soup

Ensalada de Casa

field green salad, blue cheese, cherry tomato, pear, grapefruit dressing

Entree *Choose One*

Pescado Alcaparado a la Plancha

today's catch, caper mole, crispy onion

Ensalada de Pollo

chicken salad with kale, Brussels sprouts,
goat cheese, pistachios, grapefruit dressing

Hamburguesa de Caracol

Mexican hamburger with melted quesillo, rajas, avocado, tomato, crunchy
garnishes, mayonnaise and a smear of black beans, papas bravas

Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle-mayonnaise

Enchiladas Placeras de Pollo

deconstructed enchiladas, grilled chicken, garden veggies,
red garlic sauce, crema and queso fresco

Dessert *Choose One*

Fruta Fresca

fresh fruit

Churros

traditional Mexican crullers, chocolate ice cream, streusel

(Only available Monday – Friday)
LUNCH PRE FIXE \$45

Family Style Appetizers

Taquitos Tronadores de Carnitas

slow-cooked pork shoulder, avocado-tomatillo sauce, crema, queso fresco

Chicharrón de Calamar

fried squid, crispy garlic, serrano, chipotle-tomatillo sauce

Entrée Choose one

Pescado Zarandeado

wood-grilled catch of the day filet, wild green salad, pineapple

Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle-mayonnaise

Chile Relleno de Pollo

poblano pepper, chicken, Chihuahua cheese, green pumpkin seed sauce

Tacos de Carnitas

slow braised pork tacos, refritos, nopales salad, tomatillo-avocado salsa

Tlayuda de Carne a las Brasas

large blue corn tortilla stuffed with char-grilled beef, queso Oaxaca, yellow Oaxacan chile, pasilla and ancho sauce, arroz blanco

Family Style Sides

Arroz y Frijoles

Dessert Choose one

Fruta Fresca

fresh fruit

Trio-Helado Del Dia

Sorbet-trio of the day

Flan de Cafe de Olla

clay pot cinnamon coffee-orange custard, creme fraiche, kumquat

(Only available Saturday 11am-4pm)
BRUNCH PRE FIXE \$33

Appetizer

Choose one

Sopa Azteca de Camaron

shrimp tortilla soup, crema, avocado

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Campechana Estilo DF

shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City style

Entrée

Choose one

Chilaquiles

totopos, tomatillo salsa, chicken, eggs sunny side up

Caballeros Pobres

Mexican-style French toast, whipped crème fraîche, cherry piloncillo syrup, fresh fruit

Bistec Adobado y Huevos Divorciados

grilled petite Prime ribeye, adobo, eggs sunny side upsalsa tomatillo, salsa Mexicana

Tacos de Pescado Estilo Baja

crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

Tostadas de Falda de Res

(2) brisket tostadas, refried black beans, guajillo sauce, eggs over easy

Ensalada de Pollo

chicken salad with kale, Brussels sprouts, goat cheese, pistachios, grapefruit dressing

Dessert

Choose one

Fruta Fresca

fresh fruit

Trio-Helado Del Dia

Sorbet-trio of the day

Churros

traditional Mexican crullers, chocolate ice cream, streusel

(Only available Saturday 11am-4pm)
BRUNCH PRE FIXE \$45

Appetizer

Choose one

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Tostadas de Atún Crudo

raw tuna tostadas, sour-orange mayonnaise, leeks

Campechana Estilo DF

shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City style

Entrée

Choose one

Camarones Encamisados

shrimp stuffed with Poblano and Chihuahua cheese,
wrapped in bacon, mole of pasilla and cascabel, papas martajadas

Pescado Alcaparado a la Plancha

today's catch, caper mole, crispy onion

Bistec Adobado y Huevos Divorciados

grilled petite Prime ribeye, adobo, eggs sunny side upsalsa tomatillo, salsa Mexicana

Tacos de Pescado Estilo Baja

crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

Langosta Puerto Nuevo y Huevos

fire roasted half lobster, poached egg over tamal Aztec, hollandaise, flour tortillas

Ensalada de Pollo

chicken salad with kale, Brussels sprouts, goat cheese, pistachios, grapefruit dressing

Dessert

Choose one

Churros

traditional Mexican crullers, chocolate ice cream, streusel

Trio-Helado Del Dia

Sorbet-trio of the day

Tarta de Queso y Coco

coconut cheesecake, passion fruit sauce, pineapple compote

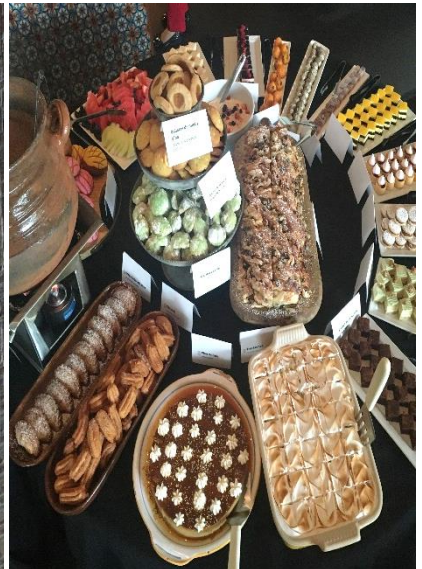
(Only available Sunday 11am-2:30pm)

BRUNCH BUFFET

\$37 ADULT \$15 CHILD (AGE 12 AND UNDER)

Caracol's Brunch Buffet features live music by Ikaru with an array of antojitos from the comal, marinated vegetable salads, cocteles and ceviches, enchiladas (fish or shrimp), seafood-stuffed poblanos, empanadas, and egg dishes such as chilaquiles with eggs, migas, huevos a la Mexicana, tostadas, chile rellenos con huevo, chorizo y papas, all you can eat raw oysters on the half-shell, and a variety of other seafood dishes.

Pastry Chef Ruben Ortega prepares a bountiful arrangement of traditional Mexican fresh baked breads, cookies, candies, fresh fruit, and pastries. To complement the food, there is an extensive menu of eye-opening cocktails created by Sean Beck for you and your guests to choose from, as well as fresh-squeezed juices, mimosas, flavorful Mexican coffee, and hot chocolate. Join us!



DINNER VEGETARIAN PRE FIXE \$55

Family Style Appetizers

Coctel de Vegetales

vegetable cocktail of asparagus, romanesco cauliflower, white corn, baby carrot, Brussels sprouts, avocado, lime, olive oil

Quesadillitas de Hongos y Huitlacohe

yellow corn tortillas, housemade string cheese, corn mushroom

Tostaditas de Guacamole y Frijoles

guacamole, refried black beans, crispy tostadita, queso fresco

Sope de Hongos

masa pancake topped with refritos, mushrooms cooked in lime, chile, garlic oil, crema, queso fresco, herbs

Entrée Choose One

Enchilada Placeras Vegetarianas

deconstructed enchilada, sauted vegetables, queso fresco, homemade crema

Chile Relleno de Papa y Rajas

poblano pepper stuffed with potato and Chihuahua cheese, green pumpkin seed sauce

Arroz Negro con Vegetales Rostizados

rice cooked in black bean broth, truffle paste, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn

Enchiladas Verdes de Vegetales

enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

Mole Amarillo con Hongos

yellow mole, wild mushroom, roasted cauliflower, quelites

Family Style Sides

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

charred Brussels sprouts

Dessert Choose One

Tarta de Queso y Coco

coconut cheesecake, passion fruit sauce, pineapple compote

Flan de Cafe de Olla

clay pot cinnamon coffee-orange custard, creme fraiche, kumquat

DINNER PRE FIXE \$65

Family Style Appetizers

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Taquitos Tronadores de Carnitas

slow-cooked pork shoulder, avocado-tomatillo sauce, crema, queso fresco

Entree

Choose One

Pescado Alcaparrado a la Plancha

today's catch, tomatillo-caper sauce, crispy shallot

Cochito Costeño

slow-roasted pork shank, fire roasted sweet potato,
mole costeño, charred Brussels sprout leaves

Atun a las Brasas

peppered coal-roasted tuna, yellow pepper escabeche, avocado salad

Chile Relleno de Pollo

poblano pepper, chicken, Chihuahua cheese, green pumpkin seed sauce

Camarones Encamisados

shrimp stuffed with Poblano and Chihuahua cheese,
wrapped in bacon, mole of pasilla and cascabel, papas martajadas

Family Style Sides

Arroz y Frijoles

Dessert

Choose One

Caballeros Pobres

Mexican-style French toast, brandy cherries, sweet cream,
cinnamon rompo, cinnamon ice cream

Tarta de Queso y Coco

coconut cheesecake, passion fruit sauce, pineapple compote

Trio-Helado Del Dia

Sorbet-trio of the day

DINNER PRE FIXE \$75

Family Style Appetizers

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo salsa,
crema fresca, queso fresco

Mejillones con Chorizo Verde

mussels, corn, green chorizo, poblano, tomatillo, hoja santa

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Entrees Choose One

Cochito Costeño

slow-roasted pork shank, fire roasted sweet potato,
mole costeño, charred Brussels sprout leaves

Camarones Encamisados

shrimp stuffed with Poblano and Chihuahua cheese,
wrapped in bacon, mole of pasilla and cascabel, papas martajadas

Pescado Zarandeado

wood-grilled catch of the day filet, pineapple, wild green salad

Chile Relleno de Pollo

poblano pepper, chicken, Chihuahua cheese, green pumpkin seed sauce

Birria Mascota

slow-cooked tender short rib, wood roasted winter squash, ancho mole

Family Style Sides

Tamal Azteca

layered tortilla casserole

Dessert Choose One

Flan de Cafe de Olla

clay pot cinnamon coffee-orange custard, creme fraiche, kumquat

Churros

traditional Mexican crullers, chocolate ice cream, streusel

Trio-Helado Del Dia

Sorbet-trio of the day

DINNER PRE FIXE \$ 85

Family Style Appetizers

Ceviche de Caracol

conch, pineapple, red jalapeño

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Campechana Estilo DF

shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City style

Entrées Choose One

Pato en Mole de Higo

crispy duck, duck molote, chard, fig and apricot mole

Bistec con Moras

grilled Prime ribeye, spiced roasted potatoes, blackberry mole

Atun a las Brasas

peppered coal-roasted tuna, yellow pepper escabeche, avocado salad

Langosta Puerto Nuevo

fire roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicana

Pescado Zarandeado

wood-grilled catch of the day filet, pineapple, wild green salad

Family Style Side

Repollitos Asados

charred Brussels sprouts

Dessert Choose One

Tarta de Queso y Coco

coconut cheesecake, passion fruit sauce, pineapple compote

Trio-Helado Del Dia

sorbet-trio of the day

Nube Oscura de Chocolate

dark cloud chocolate cake, milk chocolate ice cream

DINNER PRE FIXE \$ 100

Family Style Appetizers

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter, parmesan cheese

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Taquito de Langosta de Cabo

Cabo style lobster taquito on flour tortilla, baby romaine, pico de gallo, crema, cilantro

Second Course Choice of

Sopa Azteca de Camaron

shrimp tortilla soup, crema, avocado, queso

Ensalada Roja

red tipped romaine, baby beets, orange supremes, requeson, pomegranate dressing

Entrées Choose One

Pato en Mole de Higo

crispy duck, duck molote, chard, fig and apricot mole

Pescado Zarandeado

wood-grilled catch of the day filet, pineapple, wild green salad

Langosta Puerto Nuevo

fire roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicana

Callo de Hacha

pan-seared jumbo scallops, roasted cauliflower, wild mushrooms, rajas, Poblano sauce

Bistec con Moras

grilled Prime ribeye, spiced roasted potatoes, blackberry mole

Family Style Side

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

charred Brussels sprouts

Dessert Choose One

Platanitos Flameados

rum-flambéed Dominican baby bananas, crème fraîche, rompope, Mexican vanilla ice cream

Trio-Helado Del Dia

Sorbet-trio of the day

Nube Oscura de Chocolate

dark cloud chocolate cake, milk chocolate ice cream

DINNER PRE FIXE \$ 125

Crudos & Cocteles

Ceviche de Caracol

conch, pineapple, ginger, red jalapeño

Campechana Estilo DF

shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City style

Petalos de Róbalo

striped bass, tangerine, cucumber

Del Horno & Antojitos

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Taquito de Langosta de Cabo

Cabo style lobster taquito on flour tortilla, baby romaine, pico de gallo, crema, cilantro

Intermezzo

Ensalada Roja

red tipped romaine, baby beets, orange supremes, requeson, pomegranate dressing

Entrées Choose One

Birria Mascota

slow-cooked tender short rib, wood roasted winter squash, ancho mole

Pescado Horneado

wood-roasted catch of the day whole fish, pineapple, wild green salad

Langosta Puerto Nuevo

fire roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicana

Mariscos al Ajillo

scallops, shrimp, lobster, clams, mussels, octopus, frog legs, mojo de ajo, chile de arbol

Bistec con Moras

grilled Prime ribeye, spiced roasted potatoes, blackberry mole

Family Style Side

Chile de Padron Asados

Padron peppers, lime, salt

Repollitos Asados

charred Brussels sprouts

Dessert Choose One

Platanitos Flameados

rum-flambéed Dominican baby bananas, crème fraîche, rompope, Mexican vanilla ice cream

El Coco

Chocolate coconut shell, coconut butterscream, coconut ganache,
coconut streusel, whipped coconut

Tres Leches

traditional Mexican three milk drenched cake

Passed hors d' oeuvres or Buffet:

Item (1 piece)

\$2.5 Taquitos Tronadores (crispy pork taco)

\$4.5 Taco de Carnitas de Atun (crispy tuna mini taco)

\$3 Sopesitos (meat and vegetarian option)

\$3 Empanadas de Saragalla (mini fish turnovers)

\$2.5 Costillas a las Brazas (wood-grilled pork ribs)

\$4 Camarones a la Talla (head-on grilled shrimp skewer)

\$4 Tostaditas de Jaiba (blue crab mini tostada)

\$2 Tostadita de Guacamole (mini guacamole and queso fresco tostada)

\$4 Bocadillos de Langosta (lobster meat on endive)

\$4 Ceviche de Caracol on Spoon (conch ceviche on a spoon)

\$2.5 Taco de Papa (crispy mini potato taco)

\$2.5 Casuelitas Vegetarianas (mini crispy vegetable cup)

\$3.5 Coctel de Puplo Almendrado on Spoon (Spanish octopus cocktail on a spoon)

\$3 Quesadillas de Calabacitas (Mexican squash quesadilla)

Buffet:

\$2.5 Ensalada de Casa (2 oz serving of house salad)

\$3 Ensalada de Col Rizada y Betabel (2 oz serving of trio salad)

\$4.5 Coctel de Camaron (2 oz serving of shrimp cocktails)

\$5.5 Ceviche de Huachinango (2 oz serving of snapper ceviche)

\$3.5 Guacamole y Totopos (3 oz serving of guacamole and chips)

\$1 Salsa y Totopos (1 oz serving of Mexican salsa and chips)

\$49 Antojitos Platter (chefs choice of bite size snacks)

\$2.5 Ostion en su Concha ea (raw oyster)

\$3.5 Ostiones Asados ea (roasted oyster)

\$60 1 ½DZ Tamales Variados (1 ½ dozen variety of tamales)

\$5.5 Carnitas (2 oz serving of braised pork)

\$7 Chile Relleno de Pollo (chicken and cheese stuffed poblano pepper)

\$7.5 Enchiladas de Pescado ea (fish enchiladas)

\$8.5 Camarones A La Diabla (2 oz serving of spicy shrimp)

\$2.5 Arroz (2 oz white rice)

\$2.5 Frijoles (2 oz refied black beans)

Dessert:

\$4 Tres Leches (2 oz serving of three milk cake)

\$3 Churros (2 ea serving)

\$2.5 Alfajores (Mexican cookies)