



caracol

MEXICAN COASTAL KITCHEN



On behalf of Chef Hugo Ortega and our dedicated staff, thank you for considering Caracol and entrusting us with your upcoming special event.

Our restaurant is conveniently located on 2200 Post Oak Boulevard between San Felipe and Westheimer. Caracol is an excellent location to hold your birthday celebrations, anniversaries, rehearsal dinners, bridal showers, baby showers, graduations, company parties, holiday parties, silent auctions, pharmaceutical event, cocktail parties and more!

At your convenience, we invite you to visit our website for more information (www.caracol.net) or feel free to contact me Monday thru Thursday 11:00am – 4:00pm.

James Heard, Restaurant Manager/ Catering & Banquet Coordinator
james@caracol.net
713.622.9996 restaurant
832.907.5327 cell
713.622.9980 fax

BANQUETS AT CARACOL

Caracol has an extensive menu that includes the most representative authentic food Mexico's Coastal regions have to offer. All of our food is made in-house from scratch; including our hot chocolate that is made with premium Oaxacan cocoa beans and our tortillas which are laboriously made daily with blue and white corn. The handcrafted food on our menu is a work of art that requires time, dedication and great level of skill, for this reason, we ask you to keep in mind the following points:

- 14 person maximum on a la carte functions – particularly on weekends
- For parties over 14 people, we require a pre-fixe menu that limit options to 2 - 5 alternatives per main course, allowing us to provide you the best & quality service. You may find sample party menus on our website (<http://www.caracol.net>) or at the end of this document.
- Also, we can customize the menu to your individual tastes and needs, including:
 - Vegetarian options
 - Buffet style (Only in Acamaya, Calamar, and Patio)
 - Passed hors d' oeuvres Packages (Only in Acamaya, Calamar, and Patio)
- Menu & wine selection must be submitted at least 10 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, with the exception of a specialty cake

We will provide your guests with your selected menu on our own legal size Caracol' stationary for your event. We can customize headings to the title of your event, as well as adding your company logo.

Capacity, Minimums, & Other Requirements

Generally, in order to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper advance notice. We will need a guaranteed number of guests at least 3 days prior to the event. The exceptions:

- For parties of 30 people or more and buyouts, a deposit will be requested for half of the food and beverage minimum.
- Any event cancelled within 7 days of the party will forfeit deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge fees for a private area, we just ask you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by-case basis
(Excludes Fiesta Time & Sunday Brunch & Holidays)

Food & Style

Caracol features regional Mexican seafood dishes from each of Mexico's coastlines. The menu items have been hand selected by Hugo and his team after many trips to the coastal regions of Mexico. Caracol is a personal "dream come true" because Hugo loves seafood!

Our mission is to prepare and serve the highest quality, sustainable regional Mexican seafood complemented by knowledgeable welcoming service and an adventurous and innovative wine and spirits program in a fun upbeat atmosphere.

Caracol offers a selection of very unique and well researched dishes. The menu will be filled with authentic dishes from the coastlines, both historic and current, while taking a creative approach in each dish while sticking to the true roots of Mexican cuisine.



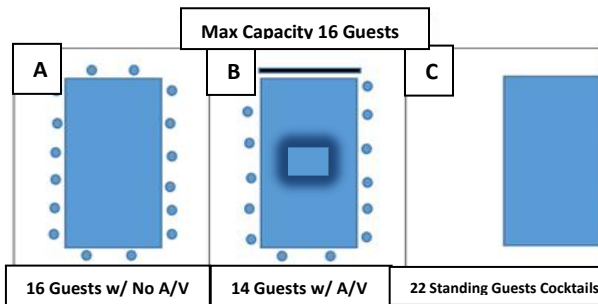
Beverages & Drinks

Caracol provides an award winning wine list & spirits program. Our full beverage selection has something for every palate. We offer a wide variety of specialty drinks, extensive multinational wine list, Mexican beverages: aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events.

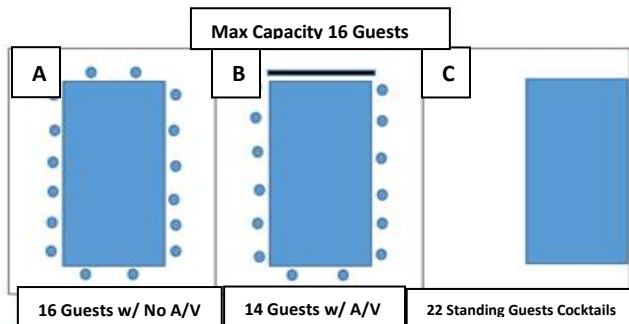
For larger events a mini bar can be created with a variety of margaritas, sangrias, mimosas, bottle beers and wines; by having the bar in the room it will allow us to provide faster service. Our sommelier Sean Beck will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

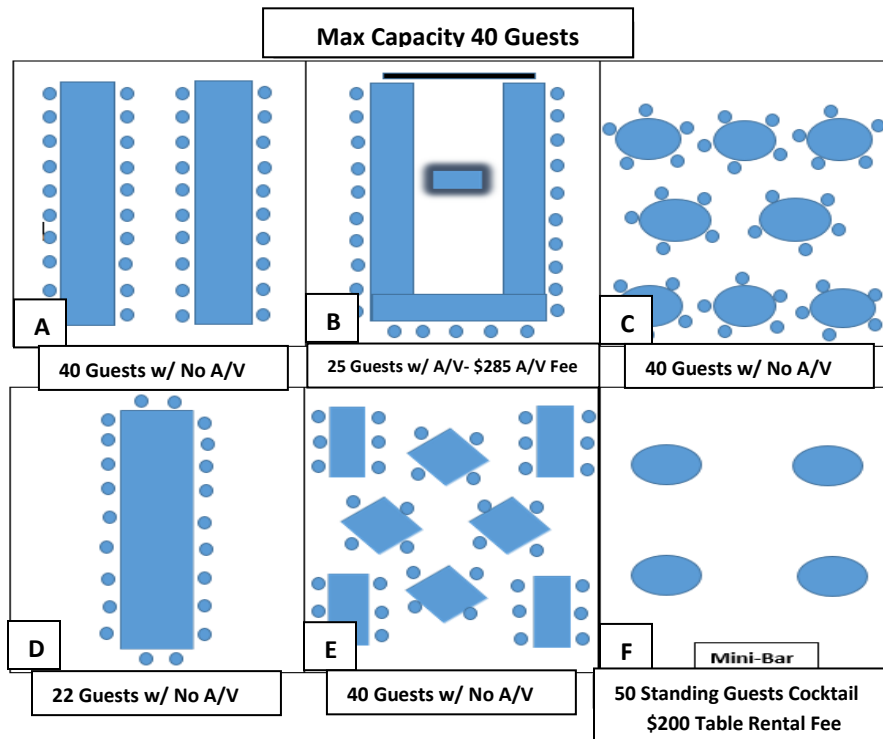


Marea – Also known as the wine room; Max capacity 16 people seated or 22 standing



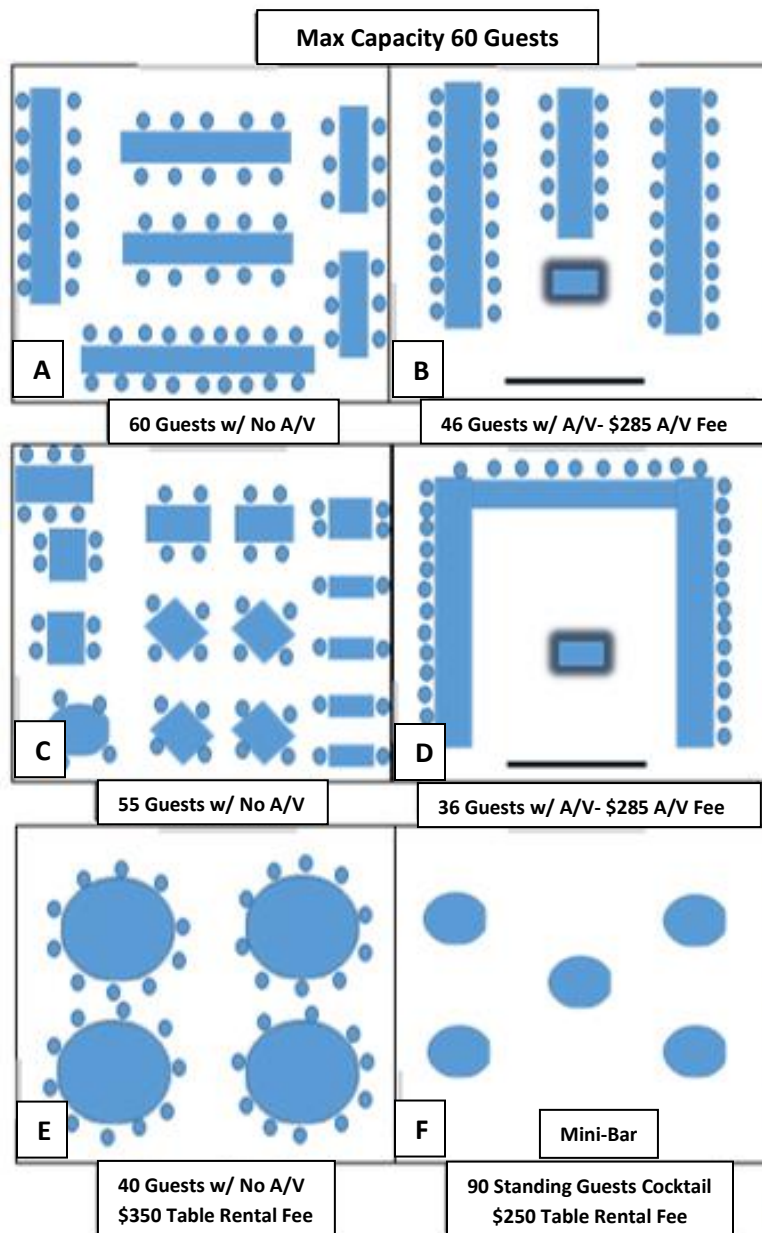
Conchita - Has a complimentary 47" T.V for Presentations.; Max capacity 16 people or 22 standing





Acamaya – Near our famous oyster bar; Max capacity 40 people or 50 Standing





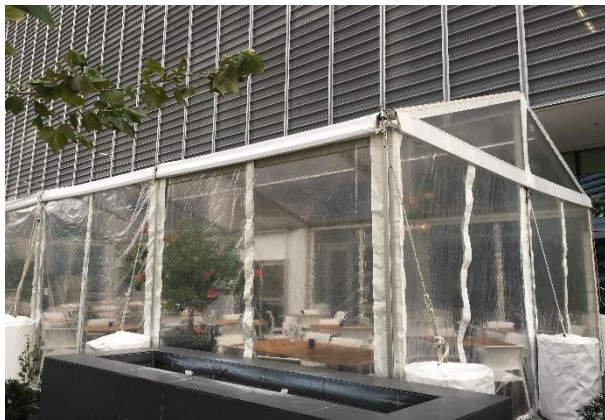
Calamar — Is next to a small covered patio that can be used as a reception area, Max capacity 60 people seated or 90 standing

Patio – Max capacity 80 people seated or 120 Standing



Patio Tent Only in December – Covered and Heated; Max capacity 65 people seated or 100 Standing

- Special Price During December call 713-622-9996 for More Details ask for James



Gusano Lounge – Max capacity 40 people Only Available Monday -- Wednesday

- Happy Hour is First Come/ First Serve due to Popular Demand
- In Order to Reserve a High-Top Table - \$300 f&b minimum - each table Seats Four Guests - \$500 f&b minimum - each table Seats Six Guests



Restaurant Buyout — Max seated capacity 230 guests inside, plus 80 guests on patio; Cocktail 350 guests inside, plus 120 guests on patio

- Complimentary Valet (includes three valet drivers)
- \$150 Every Additional Valet Driver
- Linen & Set-up fee - \$350



Special Arrangements

We can arrange for flowers, balloons, linen, or audio visual for your party; If you require a microphone, speaker, projector, screen, or any other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.

Parking

We offer complimentary valet to all guests, as well as complimentary self-parking in our garage; however, self-parking guests must bring ticket for validation prior to leaving, or we are not responsible once guest or guests have left the establishment. If you would like to take care of any gratuity for your guests' vehicle, please let me know in advance in order to make the appropriate arrangements.

Payment

The balance of your payment is expected in full at the end of your party.

We accept Visa, MasterCard, American Express, Discover, or cash. No separate checks. If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up an appointment to walk you through our facilities and further discuss your event. The best way to reach me is via email at james@caracol.net. I look forward to helping with your party planning and making your event a memorable one.

--James Heard, Restaurant Manager/ Catering & Banquet Coordinator

Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. 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 – 11am-3:30pm)
LUNCH PRE FIXE \$28

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Gazpacho
tomato soup shooter

Entree
Choice of

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

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

Dessert

Trio-Helado Del Dia
Sorbet-trio of the day

(Only available Monday – Friday – 11am-3:30pm)
LUNCH PRE FIXE \$35

First Course

Choice of

Sopa de Elote con Jaiba en Salpicon
rich corn soup, marinated crab

Ensalada de Casa
field green salad, blue cheese, cherry tomato, grapefruit dressing

Entree

Choice of

Atún a las Brasas
chili rubbed grilled tuna, wood roasted cauliflower,
mushrooms, mole amarillo

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

Choice of

Fruta Fresca
fresh fruit

Churros
traditional Mexican crullers, chocolate ice cream, streusel

(Only available Monday – Friday – 11am-3:30pm)
LUNCH PRE FIXE \$45

Family Style Appetizers

Taquitos Tronadores de Carnitas

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

Ceviche Verde

lime-cured red snapper, cilantro, parsley,
green olives, onion, jalapeño, radish

Entrée

Choice of

Pescado Zarandeado en Dos Mundos

wood-grilled catch of the day filet, salsa paloma,
chile ajo, 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

rice and beans

Dessert

Choice of

Fruta Fresca

fresh fruit

Trio-Helado Del Dia

Sorbet-trio of the day

Flan de Coco

coconut custard, creme fraiche, kumquat

(Only available Monday – Friday – 11am-3:30pm)
LUNCH PRE FIXE \$55

Family Style Appetizers

Taquitos Tronadores de Carnitas

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

Tostadas de Atún Crudo

raw tuna tostadas, sour-orange mayonnaise, leeks

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

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

Entrée

Choice of

Pescado Zarandeado en Dos Mundos

wood-grilled catch of the day filet, salsa paloma, chile ajo, wild green salad, pineapple

Chile Relleno de Pollo

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

Tacos de Camarón con Tortillas de Nopal

shrimp tacos with cactus-flavored tortillas, beans, crunchy garnishes

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

Ensalada de Mariscos

poached-chilled scallop, shrimp, crab meat, cuttle fish, mache, serrano pepper, cherry tomato, lemon-salpicon dressing

Family Style Sides

Hongos al Mojo de Ajo

garlic mushrooms

Dessert

Choice of

Fruta Fresca

fresh fruit

Helado de Mango y Chamoy

mango ice cream, mango compote, chamoy syrup

Flan de Coco

coconut custard, creme fraiche, kumquat

(Only available Saturday 11am-3:30pm)
BRUNCH PRE FIXE \$33

Appetizer

Choice of

Sopa de Elote con Jaiba en Salpicon
rich corn soup, marinated crab

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

Choice of

Chilaquiles
totopos, tomatillo salsa, chicken, eggs sunny side up

Caballeros Pobres
Mexican-style French toast, whipped crème fresca,
cherry piloncillo syrup, fresh fruit

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, napa cabbage, chipotle-mayonnaise, pico de gallo

Tostadas de Falda de Res
brisket tostadas, refried black beans, guajillo sauce, eggs

Sopes con Pato y Huevos
large sopes, refried beans, crispy duck, poached eggs,
chipotle tomatillo salsa, queso fresco, crema, radish, cilantro

Dessert

Choice of

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-3:30pm)
BRUNCH PRE FIXE \$45

Appetizer

Choice of

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Tostadas de Atún Crudo

raw tuna tostadas, sour-orange mayonnaise, leeks

Tamal de Langosta

corn and epazote infused tamale, sautéed lobster, lobster sauce

Entrée

Choice of

Enchiladas de Carne

crispy masa flutes stuffed with short rib, sauced with tomatillo salsa, topped with fried egg and queso añejo, arroz blanco

Tlayuda de Almuerzo

wood roasted large blue corn tortilla, queso Oaxaca, adobo, black beans, sunny side up egg, chorizo, salad

Bistec Negro y Huevos Divorciados

grilled petite Prime ribeye, mole negro, eggs, salsa tomatillo, salsa Mexicana

Tacos de Pescado Estilo Baja

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

Langosta 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

Choice of

Churros

traditional Mexican crullers, chocolate ice cream, streusel

Trio-Helado Del Dia

Sorbet-trio of the day

Pastel de Queso y Xoconostle

prickly pear cheesecake, prickly pear compote, tamarindo cream

(Only available Saturday 11am-3:30pm)
BRUNCH PRE FIXE \$55

Appetizer

Choice of

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Taquitos Tronadores de Carnitas

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

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Campechana Estilo DF

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

Intermezzo

Ensalada Sandia

watermelon, corn, heirloom tomato, mixed green salad, corn, goat cheese

Entrée

Choice of

Camarones Encamisados

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

Bistec Negro y Huevos Divorciados

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

Cochito Costeño

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

Langosta y Huevos

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

Chilaquiles

totopos, tomatillo salsa, chicken, eggs sunny side up

Sopes con Pato y Huevos

large sopes, refried beans, crispy duck, poached eggs,
chipotle tomatillo salsa, queso fresco, crema, radish, cilantro

Dessert

Choice of

Helado de Mango y Chamoy

mango ice cream, mango compote, chamoy syrup

Platanitos Flameados

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

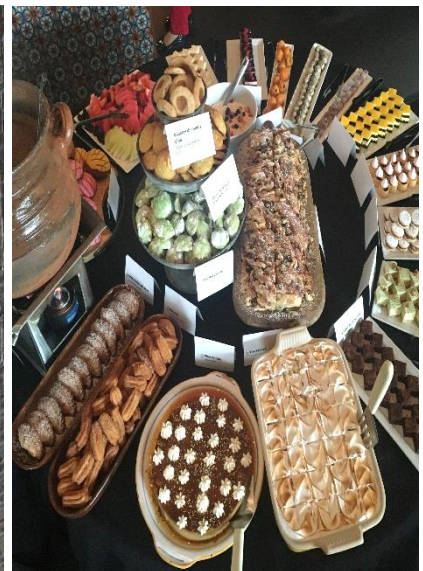
Nube Oscura de Chocolate

dark cloud chocolate cake, milk chocolate ice cream

(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

Ensalada Sandia

watermelon, corn, heirloom tomato, mixed green salad, corn, goat

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

Choice of

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

cabbage, brussel sprouts, pepita dressing, onion jam

Dessert

Choice of

Pastel de Queso y Xoconostle

prickly pear cheesecake, prickly pear compote, tamarindo cream

Flan de Coco

coconut custard, creme fraiche, kumquat

Helado de Mango y Chamoy

mango ice cream, mango compote, chamoy syrup

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

Choice of

Robalo con Mole Amarillo

banana leaf wrapped sea bass, mole Amarillo, cauliflower, mushrooms

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

rice and beans

Dessert

Choice of

Caballeros Pobres

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

Pastel de Queso y Xoconostle

prickly pear cheesecake, prickly pear compote, tamarindo cream

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, chorizo verde, poblano, tomatillo, hoja santa

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Entrees

Choice of

Cochito Costeño

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

Callo de Hacha

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

Pescado Zarandeado en Dos Mundos

wood-grilled catch of the day filet, salsa
paloma, chile ajo, wild green salad, pineapple

Pato en Mole de Higo

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

Birria Mascota

slow-cooked tender short rib, wood-roasted
spring squash, molotes de frijol, ancho mole

Family Style Sides

Tamal Azteca

layered tortilla casserole

Dessert

Choice of

Flan de Coco

coconut 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 Verde

lime-cured red snapper, cilantro, parsley,
green olives, onion, jalapeño, radish

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Campechana Estilo DF

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

Entrées

Choice of

Pato en Mole de Higo

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

Atun a las Brasas

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

Bistec con Mole Negro

grilled Prime ribeye, spiced roasted potatoes, mole negro

Langosta Divorciada

fire roasted lobster, flour tortillas, green habanero mayo,
chipotle mayo, playa la ropa beans, arroz Mexicana

Robalo con Mole Amarillo

banana leaf wrapped sea bass, mole Amarillo, cauliflower, mushrooms

Family Style Side

Repollitos Asados

cabbage, brussel sprouts, pepita dressing, onion jam

Dessert

Choice of

Pastel de Queso y Xoconostle

prickly pear cheesecake, prickly pear compote, tamarindo cream

Helado de Mango y Chamoy

mango ice cream, mango compote, chamoy syrup

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 Sandia

watermelon, corn, heirloom tomato, mixed green salad, corn, goat cheese

Entrées

Choice of

Pato en Mole de Higo

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

Pescado Zarandeado en Dos Mundos

wood-grilled catch of the day filet, salsa paloma, chile ajo, wild green salad, pineapple

Langosta Divociada

fire roasted lobster, flour tortillas, green habanero mayo, chipotle mayo, playa la ropa beans, arroz Mexicana

Callo de Hacha

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

Bistec con Mole Negro

grilled Prime ribeye, spiced roasted potatoes, mole negro

Family Style Side

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

cabbage, brussel sprouts, pepita dressing, onion jam

Dessert

Choice of

Platanitos Flameados

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

Helado de Mango y Chamoy

mango ice cream, mango compote, chamoy syrup

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

Pulpo Almendrado

Spanish octopus, almonds, purslane-herb salad, palm, tomato, fish cracklings

Robalo en Maracuya

sea bass with passion fruit dressing, lime, radish, serrano

Del Horno & Antojitos

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Pato con Tamarindo

duck confit with tamarind-adobo sauce

Chicharron de Calamar

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

Intermezzo

Ensalada Sandia

watermelon, corn, heirloom tomato, mixed green salad, corn, goat cheese

Entrées

Choice of

Birria Mascota

slow-cooked tender short rib, wood-roasted spring squash, molotes de frijol, ancho mole

Pescado Horneado

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

Langosta Divorciada

fire roasted lobster, flour tortillas, green habanero mayo, chipotle mayo, 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 Mole Negro

grilled Prime ribeye, spiced roasted potatoes, mole negro

Family Style Side

Tamal Azteca

layered tortilla casserole

Repollitos Asados

cabbage, brussel sprouts, pepita dressing, onion jam

Dessert

Choice of

Platanitos Flameados

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

El Coco

Chocolate coconut shell, coconut buttetcream, coconut ganache, coconut streusel, whipped coconut

Tres Leches

traditional Mexican three milk drenched cake

Passed Hors d'oeuvres Packages

Each Package Includes Two Pieces of Each Item / Can Also Be Added to Any of Our Pre-Fixe Menu

Los Charales \$35 Per Person

- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)
- Empanadas de Saragalla (mini fish turnovers)
- Taco de Papa (crispy mini potato taco)
- Coctel de Vegetales en Cuchara (vegetable cocktail on a spoon)
- Sopesitos de Pollo (masa cup with chicken)

El Pez Vela \$45 Per Person

- Taco de Papa (crispy mini potato taco)
- Costillas a las Brasas (wood-grilled boneless pork ribs)
- Coctel de Pulpo Almendrado en Cuchara (Spanish octopus cocktail on a spoon)
- Tostaditas de Jaiba (blue crab mini tostada)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

La Caguama \$55 Per Person

- Bocadillos de Langosta (lobster meat on endive)
- Taco de Papa (crispy mini potato taco)
- Costillas a las Brasas (wood-grilled boneless pork ribs)
- Ceviche de Caracol en Cuchara (conch ceviche on a spoon)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Camarones a la Talla (tail-on grilled shrimp skewer)
- Sopesitos de Pollo (masa cup with chicken)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

El Tiburon \$65 Per Person

- Camarones a la Talla (tail-on grilled shrimp skewer)
- Taquitos Tronadores (crispy pork mini taco)
- Bocadillos de Langosta (lobster meat on endive)
- Taco de Papa (crispy mini potato taco)
- Costillas a las Brasas (wood-grilled boneless pork ribs)
- Tostaditas de Jaiba (blue crab mini tostada)
- Quesadillas de Calabacitas (Mexican squash mini quesadilla)
- Empanadas de Saragalla (mini fish turnovers)
- Sopesitos de Pollo (masa cup with chicken)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

**Passed Hors d'oeuvres Packages
Require Three Day Notice /
As These Petite Delicacies Are Made Custom
By Hand, Just For Your Event**

Passed Hors d'oeuvres A La Carte Price:

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 Brasas (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 en Cuchara (conch ceviche on a spoon)

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

\$2.5 Cazuelitas Vegetarianas (mini crispy vegetable cup)

\$3.5 Coctel de Pulpo Almendrado en Cuchara (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/ approximately 20 pieces)

\$2.5 Ostion en su Concha (1 ea raw oyster)

\$3.5 Ostiones Asados (1 ea roasted oyster)

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

\$6.5 Carnitas (2 oz serving of braised pork)

\$8 Chile Relleno de Pollo (1 ea chicken and cheese stuffed poblano pepper)

\$8.5 Enchiladas de Pescado (1 ea green fish enchilada)

\$9.5 Camarones A La Diabla (3 ea spicy shrimp)

\$2.5 Arroz (2 oz white rice)

\$2.5 Frijoles (2 oz refied black beans)

Dessert:

\$5 Tres Leches (2 oz serving of three milk cake)

\$3 Churros (2 pieces)

\$2.5 Alfajores (2 ea Mexican cookie)