



# 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](http://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](mailto: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*

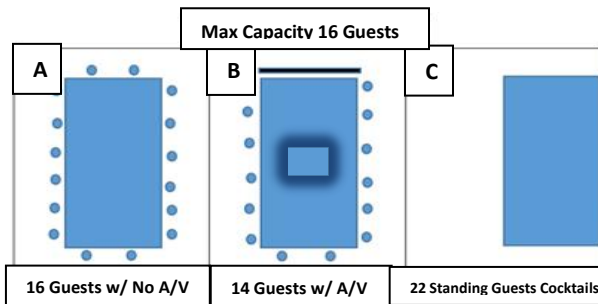
Caracol provides an award winning wine list & spirits program. Our full beverage selection has something for every palate. We offer a wide variety of specialty drinks, extensive multinational wine list, Mexican beverages: aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar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

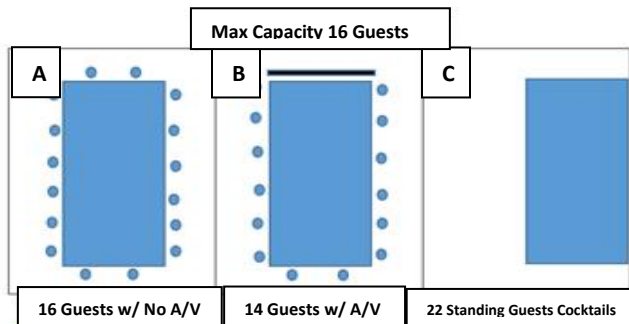


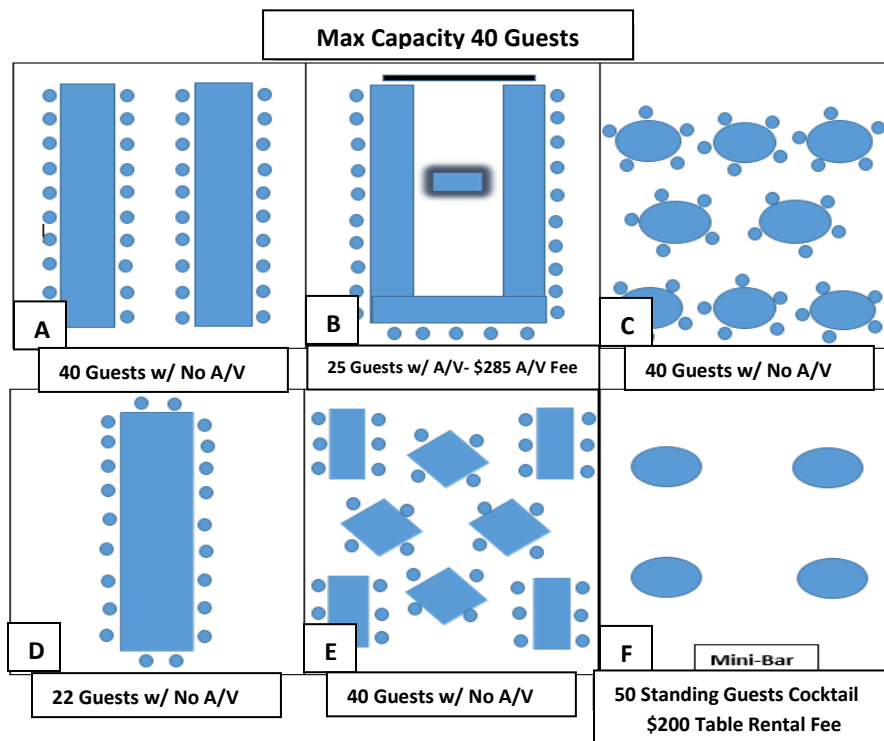


**Marea** – Also known as the wine room; Max capacity 16 people seated or 22 standing



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

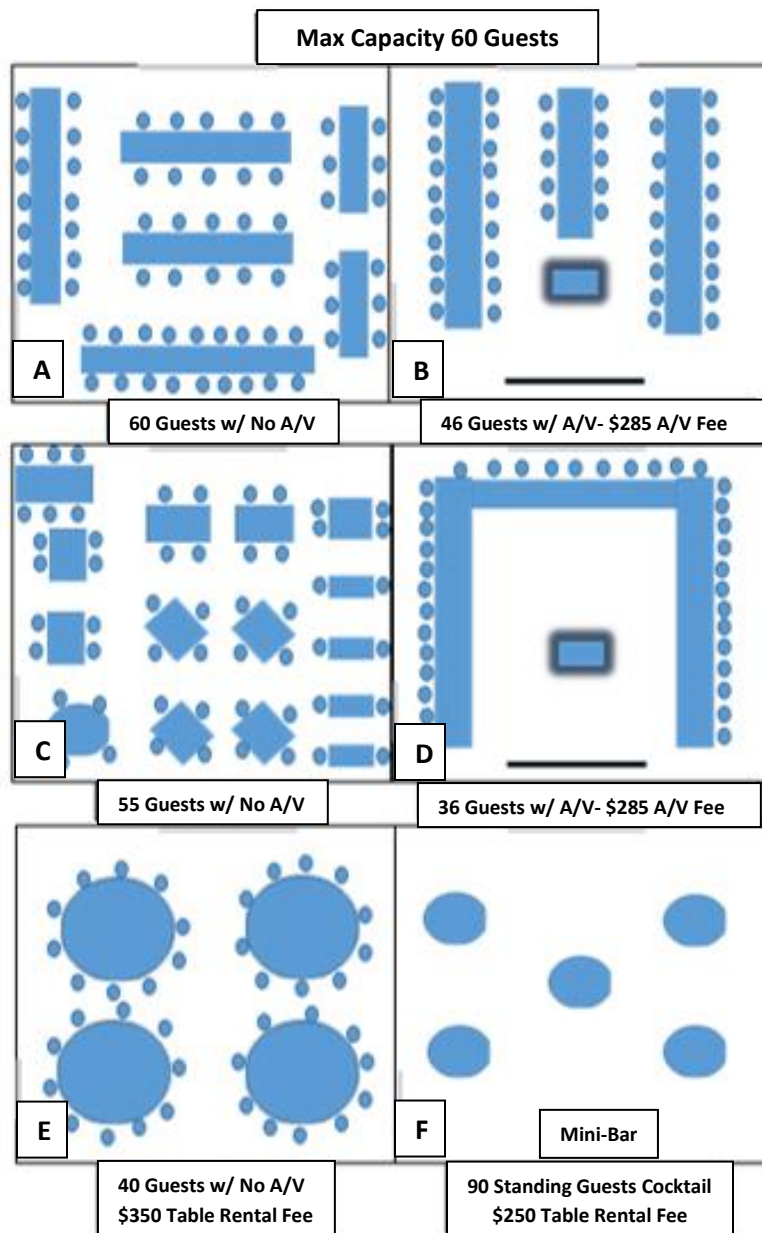




**Acamaya** – Near our famous oyster bar; Max capacity 40 people or 50 Standing







**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 and 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](mailto: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

**Sopa de Camaron**  
shrimp 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, apple, 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**

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**

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**

wood-grilled catch of the day filet, 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

**Atún a las Brasas**

chili rubbed grilled tuna, wood roasted cauliflower, mushrooms, mole amarillo

**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 fraîche,  
cherry piloncillo syrup, fresh fruit

**Bistec Adobado y Huevos Divorciados**  
grilled petite Prime ribeye, adobo,  
eggs sunny side up, salsa tomatillo, salsa Mexicana

**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 over easy

**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**  
Sorbent-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 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**

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

**Coctel de Langosta con Chile Rojo**

butter poached lobster cocktail, red chile dressing

**Intermezzo**

**Ensalada Roja**

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

**Entrée**

Choice of

**Camarones Encamisados**

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

**Bistec Adobado y Huevos Divorciados**

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

**Cochito Costeño**

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

**Langosta Puerto Nuevo 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, rompoppe, Mexican vanilla ice cream

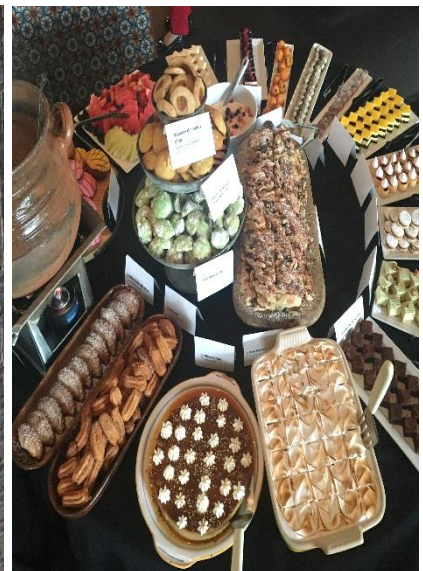
**Nube Oscura de Chocolate**

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**

#### **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**

Choice of

#### **Enchilada Placeras Vegetarianas**

deconstructed enchilada, sautéed 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**

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 rompope, 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

#### **Robalo en Maracuya**

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

#### **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

#### **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

#### **Pato en Mole de Higo**

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

#### **Birria Mascota**

slow-cooked tender short rib, wood spring winter squash, 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 Puerto Nuevo**

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

#### **Robalo con Mole Amarillo**

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

### **Family Style Side**

#### **Repollitos Asados**

charred Brussels sprouts

### **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 Roja**

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

### **Entrées**

Choice of

#### **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 en Ceniza Verde con Mole de Pistacho**

seared scallops with pistachio mole,  
green ash, nopales, Mexican squash

#### **Bistec con Mole Negro**

grilled Prime ribeye, spiced roasted potatoes, mole negro

### **Family Style Side**

#### **Hongos al Mojo de Ajo**

garlic mushrooms

#### **Repollitos Asados**

charred Brussels sprouts

### **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

#### **Coctel de Langosta con Chile Rojo**

butter poached lobster cocktail, red chile dressing

#### **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 Roja**

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

### **Entrées**

Choice of

#### **Birria Mascota**

slow-cooked tender short rib, wood roasted spring 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 Mole Negro**

grilled Prime ribeye, spiced roasted potatoes, mole negro

### **Family Style Side**

#### **Chile de Padron Asados**

Padron peppers, lime, salt

#### **Repollitos Asados**

charred Brussels sprouts

### **Dessert**

Choice of

#### **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 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)