



## GROUP DINNER - 3 COURSE MENU

*\$40 PER GUEST*

### FIRST COURSE - FOR THE TABLE

PLEASE CHOOSE THREE

QUESO FUNDIDO

melted mixed cheeses: oaxaca / panela / monterey  
add chorizo or mushroom epazote

EL CENTRO CHOPPED SALAD

panela cheese / mixed lettuce / bacon / roasted corn / hardboiled egg / chickpeas / avocado vinaigrette

BRAISED BEEF TAQUITOS

crispy tortilla / braised beef / chile morita salsa / cojita cheese / black bean puree / crema fresca

CHICKEN TINGA TAMALES

steamed in corn husks / avocado / crema fresca / sweet chipotle sauce

GREENS SALAD

mixed greens / julienne carrot / cucumber / red onion / radish / pumpkin seed / grilled panela cheese  
charred lemon vinaigrette



## SECOND COURSE - TACOS, ENCHILADAS AND CHEF'S SPECIALTIES

HOST CHOOSES FIVE, GUESTS WILL CHOOSE ONE

### TACOS

*INCLUDES MEXICAN RICE AND CHARRO BEANS*

CHICKEN TINGA

lettuce / pico de gallo / crema fresca

AL PASTOR

adobo marinated pork shoulder / grilled pineapple / cilantro / onion / salsa verde

MAHI MAHI

mexican slaw / aji amarillo aioli / pickled chiles

ROASTED HEIRLOOM VEGETABLES

heirloom vegetables / mojo / queso fresco

PORK CHICHARRON

guacamole / pickled onion / salsa habanero

### ENCHILADAS

CHICKEN ENCHILADA DIVORCIADAS

entomatado sauce / tomatillo sauce / crema fresca / mexican rice / refried black beans

QUESO

oaxaca cheese / chihuahua cheese / monterey cheese / tomatillo sauce / crema fresca / mexican rice / refried black beans

### CHEF SPECIALTIES

CHILE RELLENO

lightly battered chile poblano / mexican cheeses / ground beef / chile chipotle sauce

CHICKEN ZARAPE

bacon / panela cheese / cotija cheese / pico de gallo / chipotle sauce / crema fresca / creamy white rice

PORK CARNITAS

slow-roasted pork shoulder / guacamole / pickled onion / salsa verde / habanero salsa / charro beans

JALISCO SHRIMP & CRAB ENCHILADAS

oaxaca cheese / corn / crema fresca / plantain / cilantro rice



## THIRD COURSE - POSTRES FOR THE TABLE

CHURROS

chipotle caramel / canela spiced chocolate

CHOCOLATE TRES LECHES

chocolate patron xo cream / cinnamon whipped cream / candied orange

## ACOMPANAMIENTOS

TRADITIONAL GUACAMOLE

avocado / tomato / onion / cilantro / chile serrano  
(add \$3 per guest)

GUACAMOLE SUPREMO

bacon / roasted corn / queso fresco / pumpkin seeds  
(add \$3 per guest)

QUESO FUNDIDO

melted mixed cheeses: oaxaca / panela / monterey  
(add \$3 per guest)

CHORIZO or MUSHROOM EPAZOTE

can be added to the Queso Fundido for an additional \$3 per guest