



## GROUP DINNER - 3 COURSE MENU

**\$50 PER GUEST**

INCLUDES GUACAMOLE FOR THE TABLE

## FIRST COURSE - FOR THE TABLE

PLEASE CHOOSE THREE

SHRIMP CEVICHE

citrus habanero broth / avocado / pico de gallo

QUESO FUNDIDO

melted mixed cheeses: oaxaca / panales / monterey

EL CENTRO CHOPPED SALAD

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

BRAISED BEEF TAQUITOS

crispy tortilla / braised beef / chile morita salsa / cotija cheese / black bean purée / crema fresca

CHICKEN TINGA TAMALES

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

MERCADO QUESADILLA

huitlacoche corn masa / roasted mushrooms with epazote / oaxaca cheese / pinto bean / chipotle puree / crema fresca / chile poblano 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
- ROASTED HEIRLOOM VEGETABLES  
heirloom vegetables / mojo / queso fresco
- HANGER STEAK  
crispy cheese / onion / cilantro / salsa roja
- MAHI MAHI  
mexican slaw / aji amarillo aioli / pickled chiles
- LAMB  
cilantro & onion / avocado / salsa verde
- BRAISED BEEF BARBACOA  
crispy cheese / grilled green onion / salsa verde
- CRISPY SHRIMP  
mexican slaw / grilled pineapple salsa / chipotle aioli

### ENCHILADAS

- QUESO ENCHILADAS  
oaxaca cheese, monterey cheese / panela cheese / tomatillo sauce / crema fresca / mexican rice / refried beans
- JALISCO SHRIMP & CRAB ENCHILADAS  
oaxaca cheese / corn / crema fresca / plantains / cilantro rice

### CHEF SPECIALTIES

- CHILE RELLENO  
lightly battered chile poblano / mexican cheeses / ground beef / chile chipotle sauce
- CARNE ASADA  
grilled hanger steak / sautéed chile poblano / chimichurri / chile morita sauce / sweet corn tamal
- SHRIMP TAMAL  
sweet corn tamal / shrimp in garlic sauce / dehydrated mole / cotija cheese
- GRILLED STEAK FAJITAS  
achiote-marinated harris ranch hanger steak / peppers / onions / warm tortillas / mexican rice / refried beans
- CHICKEN ZARAPE  
bacon / panela cheese / cotija cheese / pico de gallo / chipotle sauce / crema fresca / creamy white rice
- SALMON ADOBADO  
corn esquites / habanero aioli / charred lemon



## 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

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