



On behalf of James Beard Award 2017 Winner 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 Blvd #160 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
713-622-9996

Tuesday thru Saturday 9:30am – 3:00pm.

Wendy Gonzalez
Event Coordinator
wendy@caracol.net



BANQUETS AT CARACOL

Caracol has an extensive menu that includes the most representative authentic food Mexico's Coastal regions have to offer. 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 people 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)
- 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 REQUIERMENTS

Generally, 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 40 people or more and buyouts, a deposit will be requested for half of the food and beverage minimum or any event that wants to pay with a check, must deposit the full minimum, tax, and gratuity and cleared before event. No refunds or credit on remaining balance if final amount is under deposit.
- 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 ask that you 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)

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 wendy@caracol.net. I look forward to helping with your party planning and making your event a memorable one.

SPECIAL REQUESTS

We can arrange for flowers, 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 OPTIONS

For large parties, if the host wishes to take care of the valet service for their guests pricing as follows:

- 20-40 People: \$120
- 41-60 People: \$180
- 61-80 People: \$240
- 81-100 People: \$300

For buyouts, if you wish to have valet service offered, pricing as follows:

- 100-150 people: \$400
- 150-200 people: \$500
- 200 + people: \$650





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 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 onsite sommelier will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

We also offer a house red, white, and bubbly \$48 per bottle (sommelier's choice)



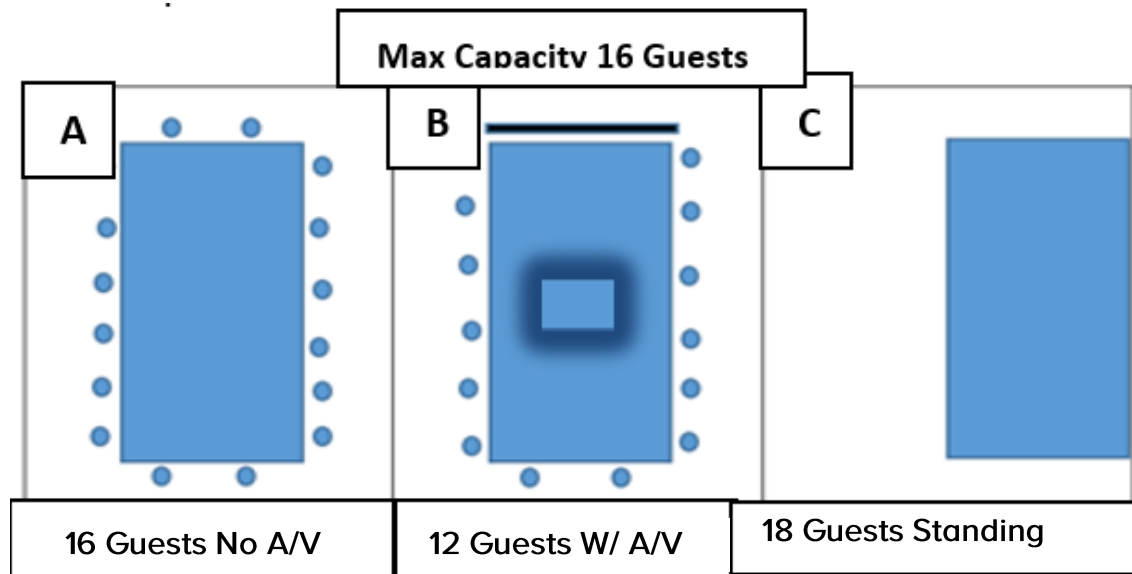
Marea

Also known as the wine room.

Max capacity 16 people seated or 18 standing.

Price reflects food & beverage minimums
minimums do not include taxes, fees, and gratuity.

(3 HOUR TIME LIMIT FOR DINNER SERVICE) More time will require a higher food & beverage minimum.



- Tuesday - Friday Lunch
11:30am-3:30pm- \$450
- Saturday Brunch
11am-3:30pm- \$650
- Sunday Brunch
10am-12:30pm or 1pm-4pm \$600
- Dinner: Tuesday –Wednesday:
\$1,200,
- Thursday - Saturday: \$1,500.
- Holiday - \$1,800 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)
- Optional Linen fee - \$15
- Optional Audio Visual:
- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295 (w/ sound \$395)

Conchita

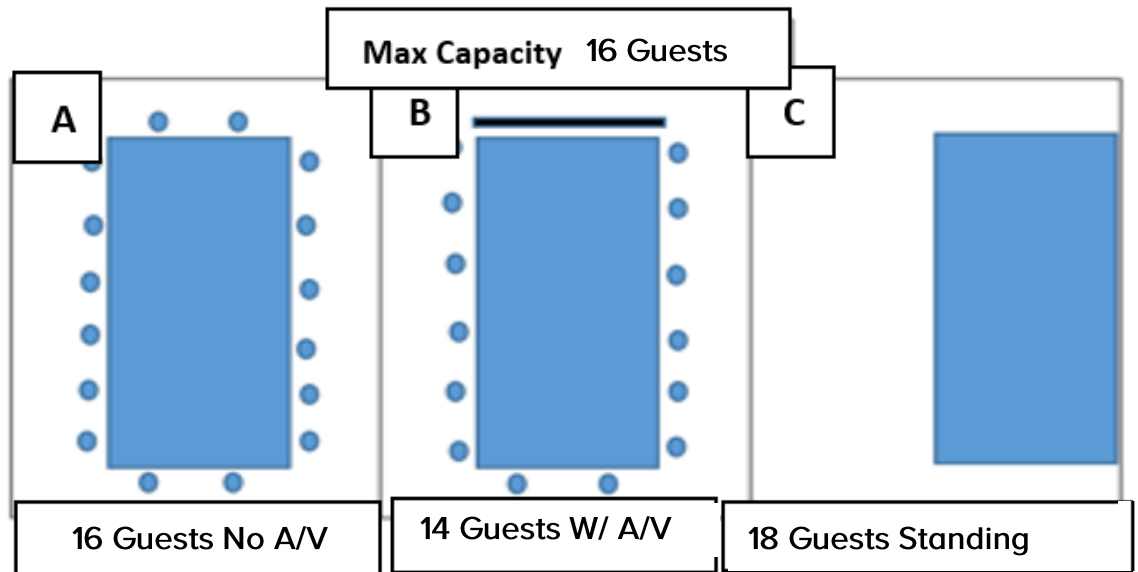
Has complimentary
65" 4K T.V for Presentations.

Max capacity
16 people or 18 standing

Price reflects
food & beverage minimums
*minimums do not include
taxes, fees, and gratuity.*

**(3 HOUR TIME LIMIT FOR DINNER
SERVICE)** More time will require a higher
food & beverage minimum.

- Tuesday - Friday Lunch
11:30am-3:30pm- \$400
- Saturday Brunch
11:00am-3:30pm- \$600
- Sunday Brunch
10am-12:30pm or 1pm-4pm \$500.
- Dinner: Tuesday –
Wednesday: \$1,000
- Thursday - Saturday: \$1,200
- Holiday - \$1,500 (Valentines,
Easter, Cinco de Mayo,
Mother's Day, Father's Day,
Christmas Eve, and New
Year's Eve)
- Optional Linen fee - \$15



Acamaya

Near our famous oyster bar.
Max capacity 35 people or 40 Standing

Price reflects
food & beverage minimums
minimums do not include
taxes, fees, rentals, and gratuity.

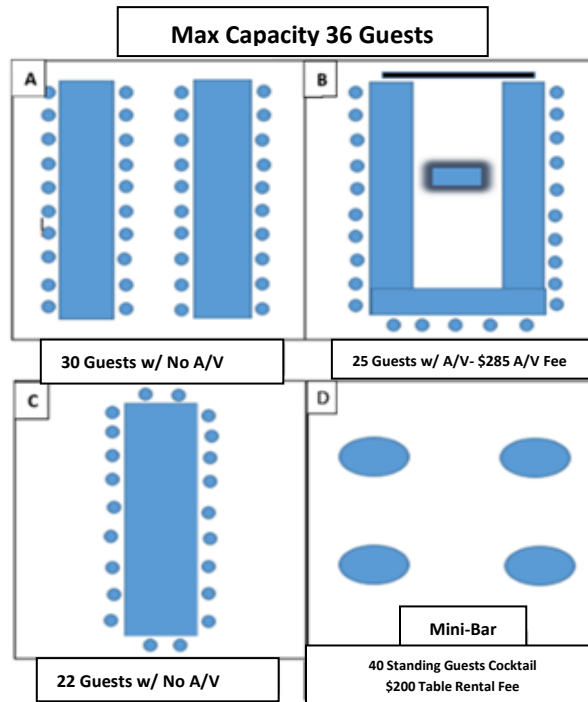
(3 HOUR TIME LIMIT FOR DINNER SERVICE) More time will require a higher food & beverage minimum.

- Tuesday - Friday Lunch
11:30am-3:30pm - \$950
- Saturday Brunch
11:30am-3:30pm- \$1,200
- Sunday Brunch
10am-12:30pm or 1pm-3:30pm \$1,750
- Holiday- \$3,600
- Dinner:
- Tuesday – Wednesday: \$2,200
- Thursday \$2,800
- Friday & Saturday: \$3,500
- Holiday (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)-\$7,000

- Setup fee - \$40

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295
(w/ sound \$395)



Calamar

Is next to a small-covered patio that can be used as a reception area.

Max capacity

60 people seated or 70 standing

Price reflects

food & beverage minimums

minimums do not include taxes, fees, rentals, and gratuity.

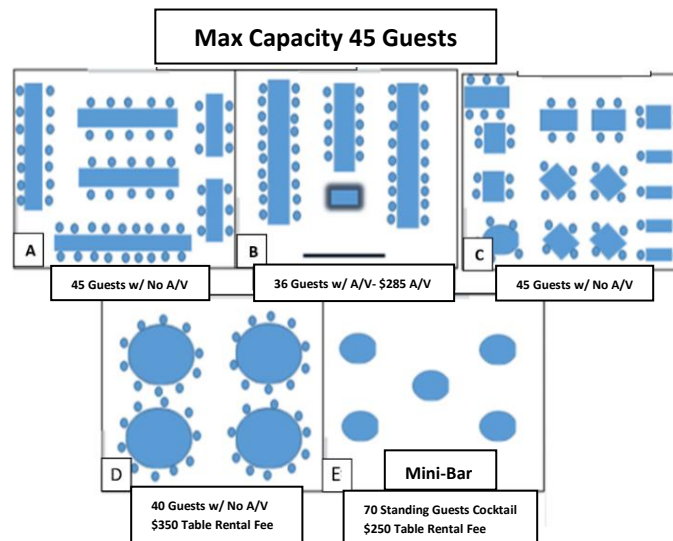
(3 HOUR TIME LIMIT FOR DINNER SERVICE) More time will require a higher food and beverage minimum.

- Tuesday - Friday Lunch
11:30am-3:30pm \$2,200
- Saturday Brunch
11:30am-3:30pm- \$2,400
- Sunday Brunch
10am-12:30pm or 1pm-3:30pm \$2,800
- Holiday-\$4,500

- Dinner: Tuesday: \$3,000
- Wednesday & Thursday: \$3,800
- Friday & Saturday: \$5,500
- Holiday \$9,000 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)
- Setup fee \$60

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295
(w/ sound \$395)



Gusano Lounge

Max capacity 40 people Only

Price reflects
food & beverage minimums
minimums do not include
taxes, fees, rentals, and gratuity.

Happy Hour is First Come/ First
Serve due to Popular Demand

- In Order to Reserve a
High-Top Table –
\$200 f&b minimum
each table Seats Four Guests

Entire Gusano Lounge:

- Tuesday-Thursday: \$3,600
- Friday-Saturday: \$4,100

- Setup Fee - \$30

****DOES NOT** include Gusano
Bar-top



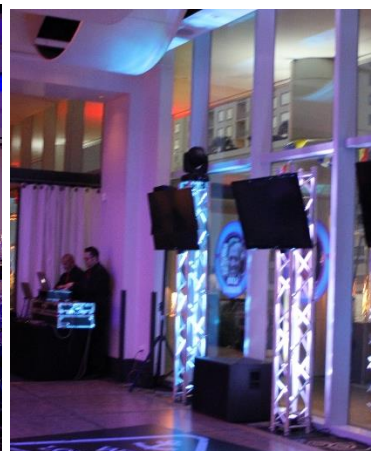
Patio

Max capacity 100 people seated
or 130 Standing

Price reflects
food & beverage minimums
minimums do not include
taxes, fees, rentals, and gratuity.

- Tuesday-Friday Lunch
1/3 Patio: \$1,000
- Saturday Brunch
1/3 Patio: \$1,100
- Sunday Brunch
1/3 Patio \$2,000
*Not Available on Sunday
Holiday's*
- Dinner: From 4pm-Close:
Tuesday- 1/3 of Patio \$2,000;
Full Patio \$5,500
- Wednesday – Saturday
1/3 of Patio \$2,500
Full Patio \$7,000
*Not Available
During Holiday's*
- Setup fee - \$120



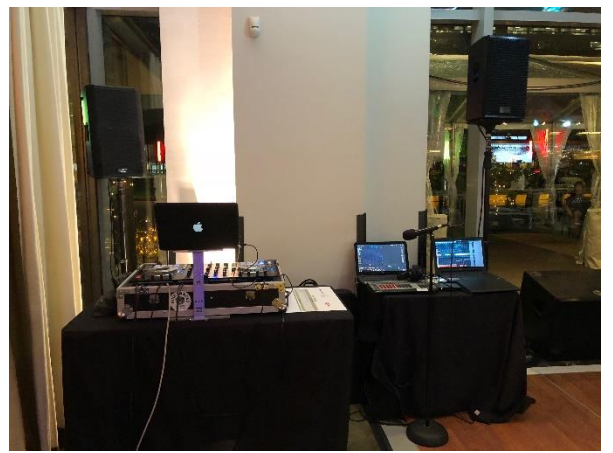


Restaurant Buyout

Max seated capacity 230 guests
inside, plus 80 guests on patio:
Cocktail 350 guests inside, plus
120 guests on patio

Price reflects
food & beverage minimums
*minimums do not include
taxes, fees, valet, rentals, and gratuity.*

- Lunch From 11am-4pm:
*Monday-Saturday \$9,200
*Sunday Brunch: \$22,000
- Dinner From 6pm-Close:
*Monday-Tuesday
\$20,000, Wednesday-
*Thursday \$30,000
*Friday & Saturday 35,000 &
*Sunday \$20,000
- Valet- refer to page #2
- Set-up fee - \$350
- Linen fee - \$250
- DJ or Live Music option



Pre-fixe menus & Hors d'oeuvres Packages

Our menus may be customized to you and your guests needs. Prices are subject to change depending on your modifications. The day of the event, guests 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 Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$45

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Entrée

Choice of

Mole Amarillo con Hongos
yellow mole, wild mushroom, roasted cauliflower, quesadillas

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

Arrachera con Huevo
grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado

Tacos de Pescado Estilo Baja
crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

Chile Capeado
poblano pepper stuffed with egg, chorizo costeno and potato, tomato-habanero sauce, panela cheese, frijoles de la oya

Dessert

Choice of

Fruta Fresca
fresh fruit

Helado Del Dia
Sorbet of the day

(Only available Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$55

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Ceviche de Chile Canario
lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Entrée

Choice of

Enchiladas Verdes de Vegetales
enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

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

Arrachera con Huevo
grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado

Tacos de Pescado Estilo Baja
crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

Chile Capeado
poblano pepper stuffed with egg, chorizo costeno and potato, tomato-habanero sauce, panela cheese, frijoles de la oya

Dessert

Choice of

Churros
traditional Mexican crullers, streusel

Trio-Helado Del Dia
Sorbet-trio of the day

Flan de Chocolate con Leche
milk chocolate custard, Mexican brandy drunken cherries, coconut cream, chocolate soil

(Only available Saturday 11am-3:00pm)

BRUNCH PRE FIXE \$68

Family Style Appetizers

Taquito Tronadores de Carnitas
slow-cooked pork shoulder, avocado-
tomatillo sauce, crema, queso fresco

Queso Flameado de Vegetales
mushrooms, peppers, caramelized
onions, warm tortillas for rolling

Campechana Estilo DF
shrimp, octopus, tomato, serrano chile,
cilantro, Mexico City style

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Entrée

Choice of

Enchiladas Verdes de Vegetales

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

Tamal de Cochinita Pibil

slow cooked achiote-rubbed pork tamal, tomato-
habanero sauce, sunny-side-up eggs, chicharrón,
citrus salad

Chilaquiles

totopos, tomatillo salsa, chicken,
eggs sunny side up

Arrachera con Huevo

grilled skirt steak, enmolada, eggs your
style, Mexican sauce, avocado

Chile Capeado

poblano pepper stuffed with egg,
chorizo costeño and potato, tomato-habanero
sauce, panela cheese, frijoles de la oya

Flautas de Pato

crispy masa flutes stuffed with duck, tomatillo salsa,
poached egg, queso fresco, arroz blanco

Dessert

Choice of

Churros

traditional Mexican crullers, streusel

Fruta Fresca

fresh fruit

Tres Leches

traditional three milk drenched cake

(Only available Saturday 11am-3:00pm)

BRUNCH PRE FIXE \$75

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Taquito Tronadores de Carnitas

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

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter,
toasted breadcrumbs

Campechana Estilo DF

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

Intermedio

Ensalada de Betabel

red & yellow beets, lettuce, goat cheese,
endive, caramelized pumpkin seeds, piloncillo dressing

Entrée

Choice of

Enchiladas Verdes de Vegetales

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

Tamal de Cochinita Pibil

slow cooked achiote-rubbed pork tamal, tomato-habanero
sauce, sunny-side-up eggs, chicharrón, citrus salad

Chilaquiles

totopos, tomatillo salsa, chicken,
eggs sunny side up

Arrachera con Huevo

grilled skirt steak, enmolada, eggs your
style, Mexican sauce, avocado

Chile Capeado

poblano pepper stuffed with egg,
chorizo costeño and potato, tomato-habanero sauce,
panela cheese, frijoles de la oya

Tacos de Pescado Estilo Baja

tempura fried fish, Napa cabbage, chipotle
mayonnaise, crema, queso fresco, pico de gallo

Dessert

Choice of

Churros

traditional Mexican crullers, streusel

Flan de Chocolate con Leche

milk chocolate custard, Mexican brandy drunken cherries,
coconut cream, chocolate soil

Tres Leches

traditional three milk drenched cake

(Only available Sunday 10am-2:30pm)

BRUNCH BUFFET

\$42 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!



(Only available Tuesday - Friday 11:30am-3:30pm)

LUNCH PRE FIXE \$43

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo

salsa, crema fresca, queso fresco

Entrees

Choice of

Tlacoyo

masa cake stuffed with chickpea puree,
crema, queso, salsa costena, avocado salad

Hamburguesa de Caracol

prime Mexican hamburger, house-made
quesillo, chorizo, rajas, avocado, tomato,
crunchy garnishes, mayonnaise, a smear of
black beans, papas bravas

Tacos de Carnitas

slow-roasted pork, pico de gallo,
black beans, cactus salad

Ensalada de Pollo

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

Enchiladas del Día

ask your server for the day's selection

Dessert

Choice of

Sorbet Trio

flavors of the day

Tres Leches

traditional three milk drenched cake

(Only available Tuesday - Friday 11:30am-3:30pm)

LUNCH PRE FIXE \$52

Family Style Appetizers

Queso Flameado

mushroom, peppers, caramelized onions,
warm tortillas for rolling

Ceviche de Chile Canario

lime-cured raw red snapper, chile canario,
cherry tomato, cucumber, pearl onion, cilantro, radish

Entrees

Choice of

Enchiladas Placeras

deconstructed enchiladas, garden
veggies, salsa guajillo, crema fresca, queso fresco

Chile Relleno de Pollo

chicken and Chihuahua cheese-stuffed poblano
pepper, green pumpkin seed sauce

Tacos de Carnitas

slow-roasted pork, pico de gallo,
black beans, cactus salad

Ensalada de Pollo

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

Tacos de Pescado Estilo Baja

crispy fried fish, napa cabbage,
chipotle mayonnaise,
crema fresca, queso fresco

Family Style Side

Arroz y Frijoles

rice and beans

Dessert

Choice of

Flan de Chocolate con Leche

milk chocolate custard, Mexican brandy drunken
cherries, coconut cream, chocolate soil

Sorbet Trio

flavors of the day

Tres Leches

traditional three milk drenched cake

(Only available Tuesday - Friday 11:30am-3:30pm)

LUNCH PRE FIXE \$60

Family Style Appetizers

Taquitos Tronadores de Carnitas

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

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato,
cucumber, pearl onion, cilantro, radish

Entrees

Choice of

Enchiladas Verdes de Vegetales

enchiladas stuffed with roasted zucchini,
corn, poblanos, tomatillo sauce,
white rice, refried beans

Chile Relleno de Pollo

chicken and Chihuahua cheese-stuffed poblano
pepper, green pumpkin seed sauce

Tacos de Carnitas

slow-roasted pork, pico de gallo,
black beans, cactus salad

Ensalada de Pollo

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

Tlayuda de Carne a las Brasas

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

Family Style Side

Tamal Azteca

layered tortilla casserole

Dessert

Choice of

Flan de Chocolate con Leche

milk chocolate custard, Mexican brandy drunken
cherries, coconut cream, chocolate soil

Churros

traditional Mexican crullers, streusel

Fruta Fresca

fresh fruit

(Only available Tuesday - Saturday 4pm-9pm)
DINNER VEGETARIAN PRE FIXE \$75

Family Style Appetizers

Quesadillitas de Calabacitas
yellow corn tortillas, housemade
string cheese, filled with squash

Queso Flameado de Vegetales
mushrooms, peppers, caramelized
onions, warm tortillas for rolling

Ensalada de Betabel
red & yellow beets, lettuce, goat cheese,
endive, caramelized
pumpkin seeds, piloncillo dressing

Entrée

Choice of

Tamal Azteca con Hongos y Huitlacoche
stalked tortilla casserole topped with mushrooms,
corn truffles, roasted tomato sauce

Arroz Negro Con Vegetales
Rice cooked in black bean broth, huitlacoche, baby
carrots, butternut squash, asparagus, cherry tomato,
corn, brussels sprouts

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 brussel sprouts, chimichurri sauce

Papas Martajadas
smashed crispy potatoes, rajas,
garlic sauce, cotija cheese

Dessert

Choice of

Fruta Fresca
fresh fruit

Empanada de Fresa
strawberry empanada, strawberry marmalade,
orange streusel, vanilla ice cream

Churros
traditional Mexican crullers, streusel

(Only available Tuesday - Saturday 4pm-9pm)
DINNER PRE FIXE \$85

Family Style Appetizers

Ostiones Asados
wood-roasted Gulf oysters, cheese, chipotle
butter, toasted breadcrumbs

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Entree

Choice of

Enchiladas Verdes de Vegetales
enchiladas filled with roasted zucchini, corn,
poblanos, epazote, topped with tomatillo salsa
and melted cheese

Robalo con Mole Amarillo
grilled striped bass wrapped in banana leaf,
wild mushrooms, mole Amarillo

Pato con Mole de Higo
pan-roasted duck, fig mole,
confit potato, Swiss chard

Cremoso de Camaron
chile rubbed shrimp, creamy corn bomba rice,
mole amarillo

Cañita de Puerco
slow-braised bacon wrapped pork shank,
mole costeño, swiss chard, carrots

Family Style Sides

Arroz y Frijoles
rice and beans

Dessert

Choice of

Fruta Fresca
fresh fruit

Churros
traditional Mexican crullers, streusel

Helado Del Dia
Sorbet of the day

(Only available Tuesday - Saturday 4pm-9pm)
DINNER PRE FIXE \$90

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Costillas a las Brasas
wood-roasted pork ribs, pickled onion

Campechana Estilo DF
shrimp, octopus, tomato, serrano
chile, cilantro, Mexico City style

Entrees

Choice of

Enchiladas Verdes de Vegetales
enchiladas filled with roasted zucchini, corn,
poblanos, epazote, topped with tomatillo
salsa and melted cheese

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

Callo de Hacha
pan-seared sea scallops, roasted cauliflower,
red chard, lemon chipotle cream sauce,
macadamia-costeño

Pato con Mole de Higo
pan-roasted duck, fig mole,
confit potato, Swiss chard

Costillas de Res
braised short ribs, plantain puree,
mole mascota, greens

Family Style Side

Tamal Azteca
layered tortilla casserole

Dessert

Choice of

Flan de Chocolate con Leche
milk chocolate custard, Mexican brandy drunken
cherries, coconut cream, chocolate soil

Pastel de Chocolate Criollo
Chocolate mousse, bourbon-toffee sauce, chocolate
cake, meringue, praline ice cream, hazelnut glass

Churros
traditional Mexican crullers, streusel

(Only available Tuesday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 105

Family Style Appetizers

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Taquitos Tronadores de Carnitas

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

Entrées

Choice of

Arroz Negro Con Vegetales

Rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, brussels sprouts

Cañita de Puerco

slow-braised bacon wrapped pork shank, mole costeño, swiss chard, carrots

Pescado Zarandeado

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

Callo de Hacha

pan-seared sea scallops, roasted cauliflower, red chard, lemon chipotle cream sauce, macadamia-costeño

Carne Asada con Mole Negro

grilled prime ribeye, spiced roasted potatoes, mole negro

Family Style Sides

Repollitos Asados

charred Brussel sprouts, chimichurri

Arroz y Frijoles

rice and beans

Dessert

Choice of

Tres Leches

traditional three milk drenched cake

Flan de Chocolate con Leche

milk chocolate custard, Mexican brandy drunken cherries, coconut cream, chocolate soil

Helado Del Dia

Sorbet of the day

(Only available Tuesday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 135

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Pulpo Ahumado

grilled octopus, Mexican sausage, potato, onions, peppers, chipotle-tomatillo salsa, small corn tortillas

Second Course

Choice of

Mejillones

mussels, pipian verde, chorizo negro, ginger toasted bread

Ensalada de Betabel

red & yellow beets, lettuce, goat cheese, endive, caramelized pumpkin seeds, piloncillo dressing

Entrées

Choice of

Tamal Azteca con Hongos y Huitlacoche

staked tortilla casserole topped with mushrooms, corn truffles, roasted tomato sauce

Pato con Mole de Higo

pan-roasted duck, fig mole, confit potato, Swiss chard

Pescado Zarandeado

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

Langosta Puerto Nuevo

Fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano

Carne Asada con Mole Negro

grilled prime ribeye, spiced roasted potatoes, mole negro

Family Style Side

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

charred brussel sprouts, chimichurri sauce

Dessert

Choice of

Flan de Chocolate con Leche

milk chocolate custard, Mexican brandy drunken cherries, coconut cream, chocolate soil

Tres Leches

traditional three milk drenched cake

Helado Del Dia

Sorbet of the day

(Only available Tuesday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 145

Crudos & Cocteles Trio

Ceviche de Caracol

conch, pineapple, ginger, red jalapeño

Tostada de Atun Crudo

raw tuna tostadas, chipotle mayo, serrano, leeks, mango-maracuya gel

Campechana Estilo DF

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

Del Horno & Antojitos Trio

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter

Taquito de Langosta

Cabo-style lobster tail, flour tortilla, beans, serrano, endive, crema, chipotle-mayonnaise

Costillas a las Brasas

wood-roasted pork ribs, pickled onion

Intermezzo

Ensalada de Betabel

red & yellow beets, lettuce, goat cheese, endive, caramelized pumpkin seeds, piloncillo dressing

Entrées

Choice of

Arroz Negro Con Vegetales

Rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, brussels sprouts

Pato con Mole de Higo

pan-roasted duck, fig mole, confit potato, Swiss chard

Pescado Zarandeado

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

Langosta Puerto Nuevo

Fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano

Carne Asada con Mole Negro

grilled prime ribeye, spiced roasted potatoes, mole negro

Family Style Side

Tamal Azteca

layered tortilla casserole

Repollitos Asados

charred brussel sprouts, chimichurri sauce

Dessert

Choice of

Churros

traditional Mexican crullers, streusel

El Coco

Chocolate coconut shell, coconut buttermilk, coconut ganache, coconut streusel, whipped coconut

Tres Leches

traditional Mexican three milk drenched cake

Los Charales \$37 Per Person

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

La Caguama \$57 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)

Passed Hors d'oeuvres Packages

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



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

El Pez Vela \$47 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)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

El Tiburon \$67 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)