

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](http://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](mailto: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 letter 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 in the Acamaya, Calamar, Full Bar Lounge, Patio, and buyouts, a deposit will be requested for half of the food and beverage minimum. No refunds or credit on remaining balance if final amount is under the deposit amount.
- 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](mailto: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)





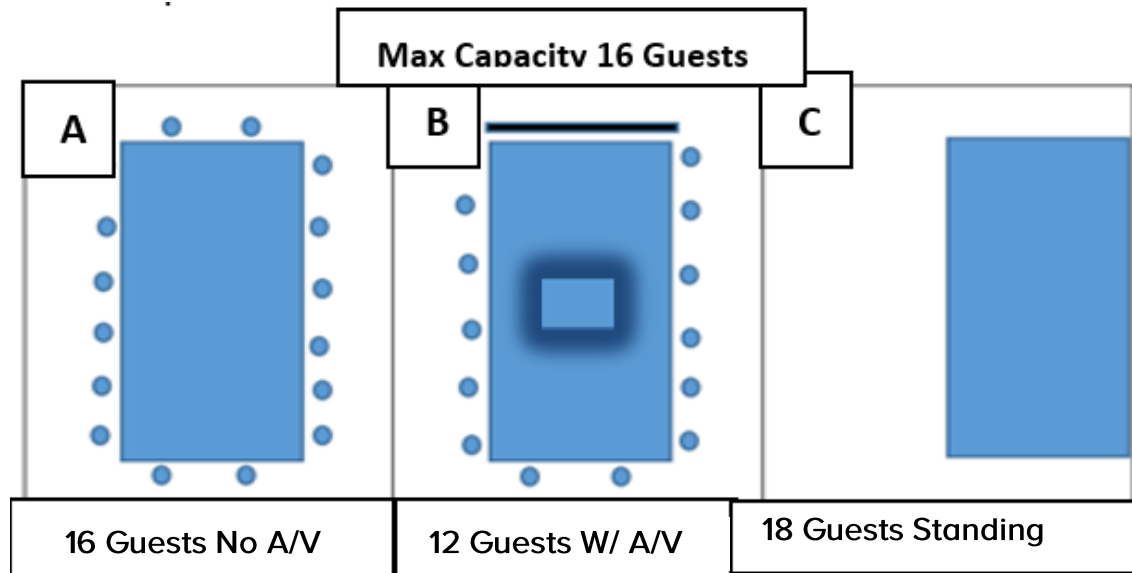
## Marea

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.



- Monday - Friday Lunch 11:30am-3:30pm- \$450
- Saturday Brunch 11am-3:30pm- \$650
- Sunday Brunch 10am-12:30pm or 1pm-4pm \$600

Dinner:

- Monday: \$1,000
- Tuesday –Thursday: \$1,200
- Friday & Saturday: \$1,300.
- Holiday - \$1,700 (*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

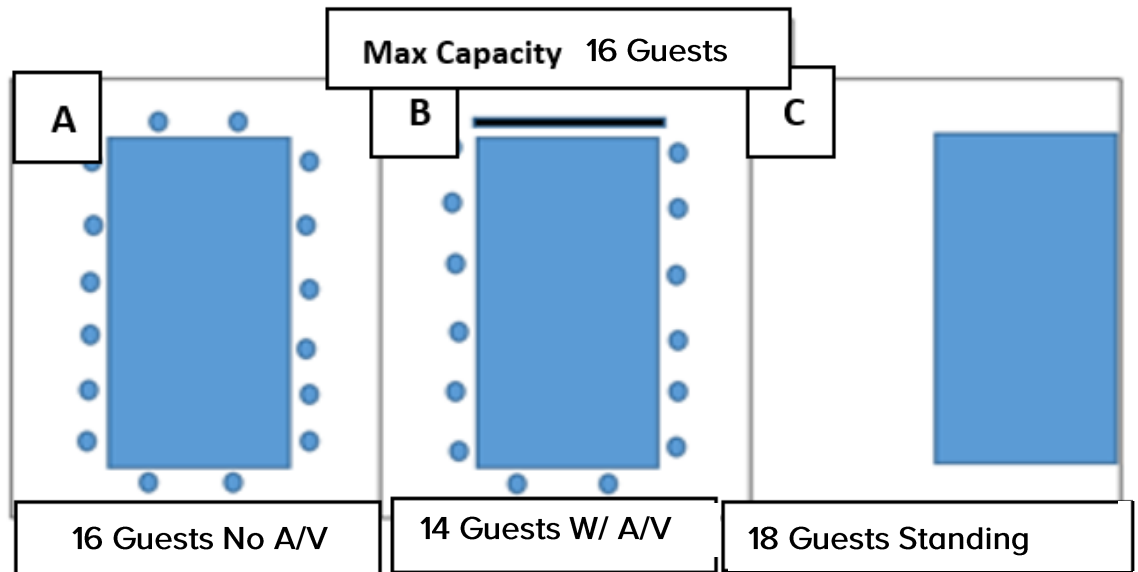
Price reflects  
food & beverage minimums  
*minimums do not include  
taxes, fees, and gratuity.*

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

- Monday - Friday Lunch  
11:30am-3:30pm- \$400
- Saturday Brunch  
11:00am-3:30pm- \$600
- Sunday Brunch  
10am-12:30pm or 1pm-4pm \$500.

Dinner:

- Monday: \$900
- Tuesday - Thursday: \$1,000
- Friday & Saturday: \$1,100
- 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.

- Monday - Friday Lunch  
11:30am-3:30pm - \$900
- Saturday Brunch  
11:30am-3:30pm- \$1,200
- Sunday Brunch  
10am-12:30pm or  
1pm-3:30pm: \$1,300

- Holiday- \$3,500

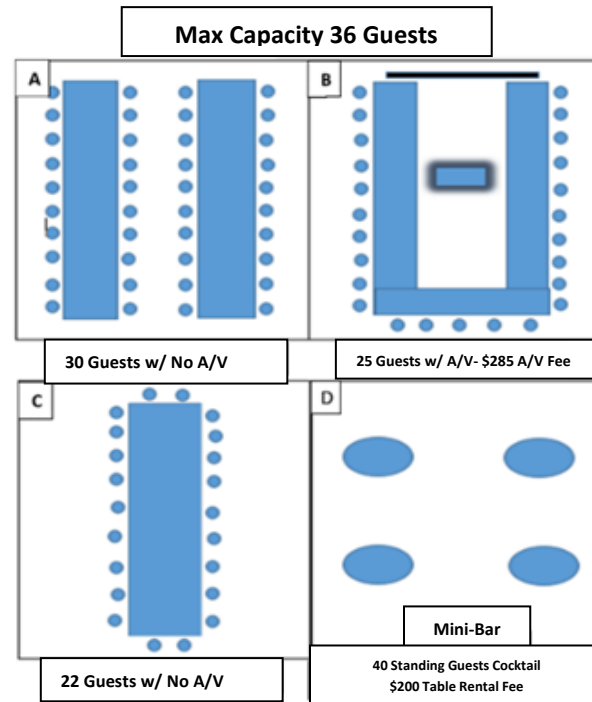
Dinner:

- Monday: \$2,000
- Tuesday & Wednesday: \$2,200
- Thursday \$3,000
- Friday & Saturday: \$3,500
- Holiday (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)-\$6,000

- 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.

- Monday - Friday Lunch  
11:30am-3:30pm \$2,300
- Saturday Brunch  
11:30am-3:30pm- \$2,500
- Sunday Brunch  
10am-12:30pm or 1pm-3:30pm \$2,100
- Holiday-\$4,500

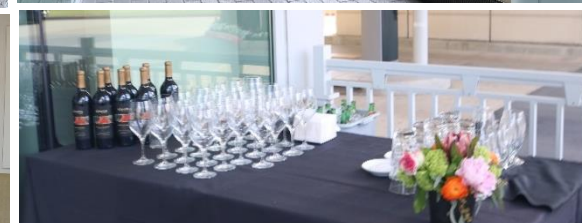
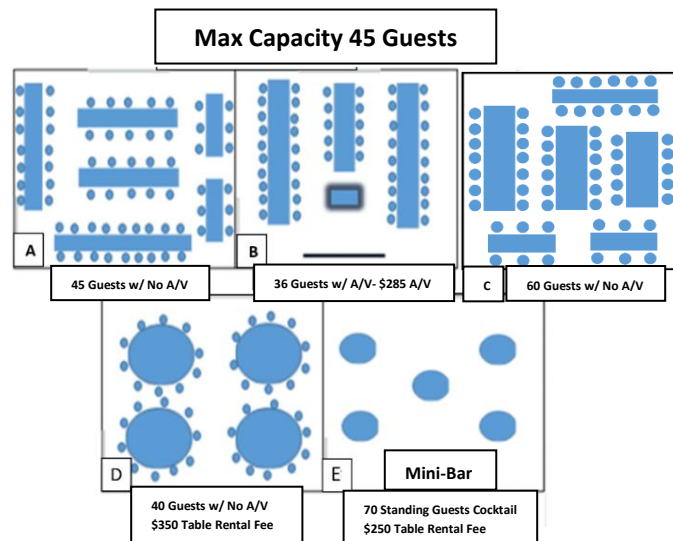
Dinner:

- Monday: \$2,200
- Tuesday & Wednesday: \$3,000
- Thursday: \$3,500
- Friday & Saturday: \$4,500
- 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

- To Reserve, and guarantee a  
high-top Table:  
\$100 food and beverage minimum  
(Each table Seats Four Guests)

Entire Gusano Lounge:

- Monday & Tuesday: \$1,200
- Wednesday - Thursday: \$2,000
- Friday-Saturday: \$4,000
- 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.*

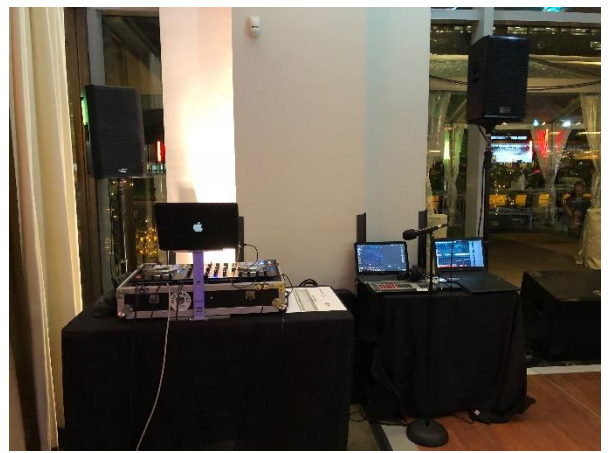
- Monday-Friday Lunch  
1/3 Patio: \$1,000
- Saturday Brunch  
1/3 Patio: \$1,100
- Sunday Brunch  
1/3 Patio \$2,000

Dinner: From 4pm-Close:

- Monday & Tuesday- 1/3 of  
Patio \$2,000; Full Patio  
\$5,000
- Wednesday – Saturday:  
1/3 of Patio \$2,300  
Full Patio \$6,000
- 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: \$15,000
- Dinner From 6pm-Close:  
\*Monday—Tuesday  
\$20,000, Wednesday-  
\*Thursday \$25,000  
\*Friday & Saturday 30,000 &  
\*Sunday \$15,000
- Valet- refer to page #2
- 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.

 Saturday Brunch Menus (pages #11 & #12)

 Sunday Brunch Buffet info. (pages #12)

 Lunch Menus (page #13)

 Dinner Menus (pages #14 & #15)

 Passed Hors d'oeuvres Packages (page #16)

(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, quelites

**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

**Tres Leches**  
traditional three milk drenched cake

**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

**Helado Del Dia**  
Sorbet of the day

**Flan de Coco**  
coconut custard, kumquats, crème fraîche, amaranth seed



(Only available Saturday 11am-3:00pm)  
**BRUNCH PRE FIXE \$68**

### Family Style Appetizers

**Taquitos 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 costeno 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

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

**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

### Intermedio

**Ensalada de Betabel**

red & yellow beets, lettuce, goat cheese, endive, caramelized pumpkin seeds, piconillo 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 costeno 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

**Pastel de Chocolate**  
 Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

**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 Sunday 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 for you and your guests to choose from, as well as fresh-squeezed juices, mimosas, flavorful Mexican coffee, and hot chocolate.



(Only available Monday - 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 a las Brasas**  
Grilled beef tacos, roasted poblano peppers,  
onions, refried beans, Mexican sauce

**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

**Helado de el Día**  
flavors of the day

**Tres Leches**  
traditional three milk drenched cake

(Only available Monday - 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 a las Brasas**  
Grilled beef tacos, roasted poblano peppers, onions,  
refried beans, Mexican sauce

**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 Coco**  
coconut custard, kumquats,  
crème fraîche, amaranth seedsoil

**Helado de el Dia**  
flavors of the day

**Tres Leches**  
traditional three milk drenched cake

(Only available Monday - 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 raw 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 a las Brasas**  
Grilled beef tacos, roasted poblano peppers, onions,  
refried beans, Mexican sauce

**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**

**Repollitos Asados**

charred Brussel sprouts, chimichurri

**Dessert**

Choice of

**Flan de Coco**  
coconut custard, kumquats,  
crème fraîche, amaranth seed

**Churros**  
traditional Mexican crullers, streusel

**Fruta Fresca**  
fresh fruit



(Only available Monday - Saturday 4pm-9pm)  
**DINNER VEGETARIAN PRE FIXE \$70**

**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, piconcillo 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

**Cremoso de Lychee**  
strawberry empanada, strawberry marmalade,  
orange streusel, vanilla ice cream

**Churros**  
traditional Mexican crullers, streusel

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

**Family Style Appetizers**

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

**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

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

**Cremoso de Camaron**  
chile-rubbed shrimp,  
creamy corn bomba rice, Mole Amarillo

**Family Style Sides**  
**Arroz y Frijoles**  
rice and beans

**Dessert**  
Choice of

**Flan de Coco**  
coconut custard, kumquats, crème fraîche,  
amaranth seed

**Churros**  
traditional Mexican crullers, streusel

**Helado Del Dia**  
Sorbet of the day

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

**Family Style Appetizers**

**Guacamole, Salsa y Totopos**  
chips, salsa, and guacamole

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

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

**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, pipian verde, macadamia-costeño

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

**Cañita de Puerco**  
slow braised bacon-wrapped pork shank,  
mole negro corn bread, baby carrots, mole costeño

**Family Style Side**  
**Repollitos Asados**  
charred Brussel sprouts, chimichurri

**Dessert**  
Choice of

**Flan de Coco**  
coconut custard, kumquats, crème fraîche,  
amaranth seed

**Pastel de Chocolate**  
Chef Ruben's vegan chocolate cake,  
Silk vegan chocolate frosting,  
macerated cherries

**Churros**  
traditional Mexican crullers, streusel

(Only available Monday - 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

#### **Coctel de Vegetales**

pickled carrots, cucumber, cherry tomato, cilantro, serrano, chile canario

### 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 negro corn bread, baby carrots, mole costeño

#### **Pescado Zarandeado**

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

#### **Callo de Hacha**

pan-seared sea scallops, roasted cauliflower, red chard, pipian verde, macadamia-costeño

#### **Carne Asada con Mole Negro**

grilled Angus Prime ribeye, scalloped potatoes, quelites, 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

#### **Pastel de Chocolate**

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

#### **Churros**

traditional Mexican crullers, streusel

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

## DINNER PRE FIXE \$ 130

### 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, piconcillo dressing

### Entrées

Choice of

#### **Tamal Azteca con Hongos y Huitlacoche**

stalked 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 Angus Prime ribeye, scalloped potatoes, quelites, mole negro

### Family Style Side

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

garlic mushrooms

#### **Repollitos Asados**

charred brussel sprouts, chimichurri sauce

### Dessert

Choice of

#### **Flan de Coco**

coconut custard, kumquats, crème fraîche, amaranth seed

#### **Tres Leches**

traditional three milk drenched cake

#### **Helado Del Dia**

Sorbet of the day

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

## DINNER PRE FIXE \$ 145

### Crudos & Cocteles Trio

#### **Ceviche de Chile Canario**

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

#### **Tostada de Atun Crudo**

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

#### **Campechana Estilo DF**

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

### Del Horno & Antojitos Trio

#### **Ostion Asado**

wood-roasted Gulf oyster, chipotle butter

#### **Pulpo Ahumado**

smoked octopus, chorizo, potato, onion, peppers, chipotle-tomatillo sauce, small tortillas

#### **Costilla a las Brasas**

wood-roasted pork rib, pickled onion

### Intermezzo

#### **Ensalada de Tomate**

heirloom tomatoes, frisse, requesón, squash blossom, hoja santa-chimichurri

### 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 Angus Prime ribeye, scalloped potatoes, quelites, 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 \$35 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 \$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)

## Passed Hors d'oeuvres Packages

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



### Optional Sweet Hors d'oeuvres

\$5 per person / can be swapped or added to a Hors d'oeuvres package

- Churros (traditional Mexican crullers, streusel)
- Galletitas (mini assorted cookies)
- Alfajores (Mexican mini dulce de leche sandwich)

**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 \$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)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Taquitos Tronadores (crispy pork mini taco)
- 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)