



GROUP DINING | DINNER

Family style menu for groups of 9 - 15

** menus are subject to change*

**\$70
PER PERSON**

GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
TOMATOES *with Toasted Coriander Oil*

CORN ICE CREAM TACOS

**\$95
PER PERSON**

WELCOME MARGARITA
GUACAMOLE *with Seven Salsas*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
TOMATOES *with Toasted Coriander Oil*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*
CORN ICE CREAM TACOS

**\$125
PER PERSON**

WELCOME MARGARITA
CRAB NACHOS *with Sea Urchin "Queso"*

STICKY RICE TAMAL *with Red Chile Duck*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

HALIBUT *with Calabacitas*
A-5 WAGYU "FAJITAS" *with Black Pepper Mole*
TOMATOES *with Toasted Coriander Oil*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*
CORN ICE CREAM TACOS



GROUP DINING | LUNCH

Family style menu for groups of 9 - 15

** menus are subject to change*

**\$45
PER PERSON**

GUACAMOLE *with Seven Salsas*

CHILLED SHRIMP *with Cucumber and Pasilla Mixe*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

CORN ICE CREAM TACOS

**\$70
PER PERSON**

GUACAMOLE *with Seven Salsas*

CHILLED SHRIMP *with with Cucumber and Pasilla Mixe*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
TOMATOES *with Toasted Coriander Oil*

CORN ICE CREAM TACOS

**\$95
PER PERSON**

WELCOME MARGARITA

GUACAMOLE *with Seven Salsas*

CHILLED SHRIMP *with with Cucumber and Pasilla Mixe*
CHOPPED CABBAGE SALAD *with Toasted Fava Bean Dressing*

CHICKEN TACOS *with Goat's Milk Yogurt*
FISH TEMPURA TACOS *with Lime Mayoniase*

SHORT RIB CONFIT *with Picadillo Garnish*
TOMATOES *with Toasted Coriander Oil*

AVOCADO *with Lime, Olive Oil, and Eucalyptus Yogurt*
CORN ICE CREAM TACOS