



*Pochala
Catering Menu*

PLACE ORDERS AT:
323.739.0533 OR POCHALA.COM

2023

Pocha
MODERN MEXICANA

Catering
Menu

BOTANAS

1/2 SERVING 8-10 PEOPLE | FULL SERVING 20-25 PEOPLE

CHIPS & SALSA ^v \$30 | \$60

Served with salsa roja, salsa verde & our fresh pico de gallo

GÜERO PEPPERS \$22 | \$44

Stuffed with monterey jack cheese

GUACAMOLE & CHIPS ^v \$60 | \$120

Avocado, scallions, cilantro, white onion & citrus

VEGAN CEVICHE ^v \$50 | \$100

Diced cauliflower, Persian cucumber, mango, red onion, jalapeño, Roma tomatoes, cilantro, roasted seaweed, white pepper, kosher salt, lime juice, avocado. Served with a side of gluten-free tortilla chips

CEVICHE A LA POCHA ^{GF} \$64 | \$128

Shrimp, watermelon radish, Persian cucumbers, jicama, fresh lime juice, finely-chopped habanero chiles in toasted sesame oil & cilantro, served with crispy tostones

ELOTE A LA POCHA ^v *Cut in thirds* \$30 | \$60

Whole grilled corn drizzled with crema mexicana, sprinkled with cotija cheese & cilantro

MAINS

1/2 SERVING 8-10 PEOPLE | FULL SERVING 16-20 PEOPLE

VEGAN CHILE RELLENO ^{GF v} \$100 | \$200

Stuffed with sautéed vegetables, vegan cream cheese, drenched in a poblano cream sauce, drizzled with vegan crema, and topped with pomegranate seeds

MOLE POBLANO \$150 | \$300

A generous portion of shredded chicken breast smothered in our artisanal mole poblano sauce

BUILD YOUR OWN TACOS

1/2 SERVING 5-8 PEOPLE | FULL SERVING 10-16 PEOPLE

BRAISED BRISKET \$66 | \$132

Braised brisket in New Mexico chile marinade
Served with onions, cilantro, salsa & corn tortilla

AL PASTOR \$54 | \$108

Grilled pork in our signature Pocha marinade
Served with onions, cilantro, salsa & corn tortilla

CARNE ASADA \$66 | \$132

Estilo Sonora. Perfectly marinated in our signature guajillo-citrus marinade
Served with onions, cilantro, salsa & corn tortilla

CHICKEN TINGA \$54 | \$108

Shredded chicken in a mild, chipotle-chile sauce
Crema mexicana, cotija cheese, cilantro & corn tortilla

GUISADO CHILE VERDE \$54 | \$108

Braised pork in our fresh tomatillo chile verde sauce
Served with onions, cilantro, salsa & corn tortilla

CHICKEN MOLE \$63 | \$126

Shredded chicken breast smothered in our artisanal mole poblano sauce, topped with toasted sesame seeds and crema mexicana
Served with crema mexicana, sesame seeds & corn tortilla

EL HONGO ^v \$54 | \$108

Portobello, shiitake and oyster mushrooms sautéed in avocado oil, garlic, and kosher salt
Served with onions, cilantro, salsa & corn tortilla

CALABACITA, ELOTE & RAJAS \$54 | \$108

Creamy Italian zucchini, corn, poblano chiles, onions, and garlic
Served with salsa, topped with cilantro, queso fresco & flour tortilla

ENSALADAS

1/2 SERVING 8-10 PEOPLE | FULL SERVING 16-20 PEOPLE

KALE CABBAGE SALAD ^{GF v} \$48 | \$96

Kale, Napa cabbage, arugula, cilantro, scallions, slivered almonds, currants & tossed in a honey-mustard vinaigrette

QUINOA CORN BLACK BEAN SALAD ^v \$64 | \$128

Quinoa, corn, black beans, cilantro, pickled onions & pepitas tossed in our poblano dressing

CONSUMING UNDERCOOKED MEATS, POULTRY, FISH & EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS | 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

PLACE ORDERS AT:
323.739.0333 OR POCHALA.COM

GF
GLUTEN FREE

V
VEGAN

***V**
VEGAN OPTION

🌶️
SPICY

@POCHA_LOSANGELES

2023

Pocho

MODERN MEXICANA

Catering Menu

BOXED MEALS

1 MEAL PER PERSON | 5 MINIMUM PER ORDER

- LA BURRITA (x5)** \$80
Al Pastor, Chicken Tinga, Chile Verde (Pork), Sautéed Mushrooms (V)
Braised Brisket (+\$1), Chicken Mole (+\$2), Carne Asada (+\$1)
Served with garlic-cilantro rice & beans
- VEGAN CHILE RELLENO (x5)** \$80
Stuffed with sautéed vegetables, vegan cream cheese, drenched in a poblano cream sauce, drizzled with vegan crema & topped with pomegranate seeds
- VEGAN BREAKFAST BOWL (x5)** \$80
Quinoa, black beans, sautéed shiitake, portobello, oyster mushrooms, arugula, avocado, topped with tomato sauce, cilantro & pickled red onions. Drizzled with a light lemon vinaigrette
- ALL DAY BREAKFAST BOWL (x5)** \$80
Quinoa, black beans, eggs over medium, over a bed of arugula drizzled with a light lemon vinaigrette and topped with tomato sauce, avocado & pickled red onions

BEBIDAS

- AGUAS FRESCAS**
Pineapple-Orange | Jamaica-Lemonade | Horchata
1 Gallon \$40
2 Gallons \$80
- PEPSI, DIET PEPSI, PEPSI ZERO, MEXICAN ORANGE CRUSH PURE LEAF SWEET TEA**
8 Pack \$30
16 Pack \$60
BUBLY: LIME, CHERRY OR BLACKBERRY
- POCHA MARGARITA KIT** 10 Pack \$100
Everything you need to make our signature Pocha LA Margarita at home. Kit comes with tequila, jamaica lemonade & fresh cut limes

SIDES

1/2 SERVING 8-10 PEOPLE | FULL SERVING 16-20 PEOPLE

- SWEET PLANTAINS** GF V \$28 | \$56
Drizzled with vegan crema
- TOSTONES** GF V \$28 | \$56
Served with a side of mojo de ajo

1/2 SERVING 8-10 PEOPLE | FULL SERVING 20-25 PEOPLE

- GARLIC-CILANTRO RICE** GF V \$25 | \$50
- BLACK BEANS** GF V \$25 | \$50
- REFRIED BEANS** GF \$25 | \$50
- CALABACITA, ELOTE & RAJAS** \$30 | \$60

SILVERWARE/NAPKINS/PLATES

SETS OF 10 | \$2.50 A BUNDLE

DESSERTS

ASK ABOUT OPTIONS

CONSUMING UNDERCOOKED MEATS, POULTRY, FISH & EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS | 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

PLACE ORDERS AT:
323.739.0533 OR POCALA.COM

6101 YORK BLVD, LOS ANGELES, CA 90042
@POCHA_LOSANGELES