



## Oyamel Menu

Dinner Menu #1  
\$39 per person

### Appetizer

#### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco  
Served with handmade tortilla chips

### 1<sup>st</sup> Course

#### **Ensalada de chayote**

Mexican squash salad with house made requeson and crushed peanuts, in a hibiscus dressing with peanut praline sauce

#### **“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

#### **Quesadilla huitlacoche**

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle

### 2<sup>nd</sup> Course

#### **Camarones al mojo de ajo negro**

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

#### **Tamal de mole Poblano**

Shredded chicken tamal with a mole Poblano sauce of almonds, chiles and a touch of chocolate, topped with Mexican crema, sesame seed and onion

#### **Taco de cochinita pibil con cebolla en escabeche**

Yucatan-style pit barbecued pork with Mexican sour orange and pickled red onion

#### **Albóndigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with crumbled ‘double cream’ cheese and cilantro

### Dessert

#### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

#### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

### Non-Alcoholic Beverages Included

#### **Ice Tea**

#### **Aguas Frescas**

#### **Coffee: Regular and Decaffeinated**

*Sodas not included*

**Dinner Menu #2**  
**\$46 per person**

Appetizer

**Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco  
Served with handmade tortilla chips

1<sup>st</sup> Course

**Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

**“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

**Ensalada de chayote**

Mexican squash salad with house made requeson and crushed peanuts, in a hibiscus dressing with peanut praline sauce

2<sup>nd</sup> Course

**Quesadilla de chicharrones**

Pasture-raised Rocky Hollow Farms pork belly fried until crisp and served in a house-made tortilla with, refried black beans, cilantro, onions, Chihuahua cheese and a sauce of five chiles

**Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

3<sup>rd</sup> course

**Tamal de mole Poblano**

Shredded chicken tamal with a mole Poblano sauce of almonds, chiles and a touch of chocolate, topped with Mexican crema, sesame seed and onion

**Bistec con pipián de nueces**

Grilled flank steak with a pecan sauce, sautéed fingerling potatoes and pickled jalapenos

**Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Dessert

**Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

**Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

Non-Alcoholic Beverages Included

**Iced Tea**

**Aguas Frescas**

**Coffee: Regular and Decaffeinated**

*Sodas not included*

**Chef's Experience Menu**  
**\$55 per person**

Appetizer

**Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco  
Served with handmade tortilla chips

1<sup>st</sup> Course

**Cayo en aguachile**

Bay scallops with a sauce of cucumber, lime and serrano, served with fresno chiles, pickled red onions and mint

**Ceviche de atún Pacífico**

Ahi tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth

**“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

**Ensalada de palmitos**

Fresh Hamakua Farms hearts of palm, orange, radish, chayote, peanuts with a tamarind dressing

2<sup>nd</sup> Course

**Camarones al mojo de ajo negro**

Wild caught Gulf Coast shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

**Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

**Pancita de puerco al pastor**

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro, on a fresh house made masa corn tortilla

3<sup>rd</sup> course

**Sopes chapulines**

Traditional crispy masa cake topped with guacamole and the legendary Oaxacan specialty of sautéed grasshoppers, shallots and tequila

**Pescadilla Sinaloa**

Smoked fish cooked in a traditional broth served in crispy house-made corn tortillas, pickled slaw and a chile pequin salsa

4<sup>th</sup> Course

**Arroz de huitlacoche con queso fresco**

Rice sautéed with Roy Burns Farm Mexican corn truffles, queso fresco and epazote herb oil

**Bistec con pipián de nueces**

Grilled flank steak with a pecan sauce, sautéed fingerling potatoes and pickled jalapenos

Dessert

**Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

**Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

Non-Alcoholic Beverages Included

**Iced Tea**

**Aguas Frescas**

**Coffee: Regular and Decaffeinated**

*Sodas not included*

## Oyamel's Entrée Menu

\$70 per person  
(available only to  
parties 40 and less)

### Appetizer

#### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco  
Served with handmade tortilla chips

### 1<sup>st</sup> Course

#### **Ceviche de atún Pacífico**

Ahí tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth

#### **Ensalada de palmitos**

Fresh Hamakua Farms hearts of palm, orange, radish, chayote, peanuts with a tamarind dressing

### 2<sup>nd</sup> Course

#### **Camarones al mojo de ajo negro**

Wild caught Gulf Coast shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

#### **Machuco y calabaza relleno de frijol con salsa negra**

Plantain and butternut squash fritters stuffed with black beans and served with a chipotle chile and piloncillo sugar sauce

#### **Pancita de puerco al pastor**

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro, on a fresh house made masa corn tortilla

### 3<sup>rd</sup> course Entrée: Choice of

#### **Fideo secos con hongos cremosos**

Mexican vermicelli with pasilla de Oaxaca, wild mushrooms and Mexican cream

#### **Pescado Tikin Xic**

Seared achiote-marinated Texas red drum, creamy garbanzo puree and a salad of hearts of palm, dates, mint and cilantro

#### **Bistec con pipián de nueces**

Grilled flank steak with a pecan sauce, sautéed fingerling potatoes and pickled jalapenos

### Dessert

#### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

#### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

### Non-Alcoholic Beverages Included

#### **Iced Tea**

#### **Agua Frescas**

#### **Coffee: Regular and Decaffeinated**

*Sodas not included*

## Seated Sandwich Menu

\$25 per person

Available Monday-Friday at lunch only  
(available only to parties 20 and less)

### Appetizer

#### **Ensalada de chayote**

Mexican squash salad with house made requeson and crushed peanuts, in a hibiscus dressing with peanut praline sauce

#### **“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

#### **Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

### Sandwich (Choice of)

#### **Divorciadas de jamón y queso**

Flour tortillas with Virginia ham and Chihuahua cheese, served with chipotle chile and green tomatillo sauces, guacamole and refried black beans

#### **Torta de pollo “Milanesa” con chipotle**

Crispy breaded chicken breast with frijoles, Oaxacan cheese, crema Mexicana, avocado and chipotle, served on a bolillo roll

#### **Torta de camarones a la parrilla**

Grilled wild caught Gulf Coast shrimp marinated in chipotle with sautéed squash, avocado, red chile and epazote, served on a bolillo roll

### Dessert

#### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

#### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

### Non-Alcoholic Beverages Included

#### **Iced Tea**

#### **Coffee: Regular and Decaffeinated**

*Sodas not included*

#### **\*Add on Guacamole, Chip and Salsa, \$3.50 per person\***

Prepared with green tomatillo, serrano chile, and queso fresco

Served with tortilla chips and salsa

**Seated Lunch Menu #1**

**\$25 per person**

**Available until 3pm**

1<sup>st</sup> Course

**Ensalada de chayote**

Mexican squash salad with house made requeson and crushed peanuts, in a hibiscus dressing with peanut praline sauce

**“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

**Tamal de mole Poblano**

Shredded chicken tamal with a mole Poblano sauce of almonds, chiles and a touch of chocolate, topped with Mexican crema, sesame seed and onion

2<sup>nd</sup> Course

**Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

**Albóndigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with crumbled ‘double cream’ cheese and cilantro

**Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a childe de árbol sauce, pumpkin seeds, peanuts and lime

Dessert

**Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

**Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and pineapple salsa, served with a scoop of caramel ice cream

Non-Alcoholic Beverages Included

**Iced Tea**

**Coffee: Regular and Decaffeinated**

**\*Add on Guacamole, Chip and Salsa, \$3.50 per person\***

Prepared with green tomatillo, serrano chile, and queso fresco  
Served with tortilla chips and salsa

**Seated Lunch Menu #2**  
**\$30 per person**  
**Available until 3pm**

1<sup>st</sup> Course

**Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

**“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

**Quesadilla huitlacoche**

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle

2<sup>nd</sup> Course

**Taco de pollo a la parrilla**

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

**Camarones al mojo de ajo negro**

Wild caught Gulf Coast shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

**Bistec con pipián de nueces**

Grilled flank steak with a pecan sauce, sautéed fingerling potatoes and pickled jalapenos

**Col de Bruselas estilo San Quintin**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Dessert

**Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

**Pastel de tres leches con piña**

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum-milk espuma, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

**Iced Tea**

**Coffee: Regular and Decaffeinated**

*Sodas not included*

**\*Add on Guacamole, Chip and Salsa, #3.50 per person\***

Prepared with green tomatillo, serrano chile, and queso fresco

Served with tortilla chips and salsa

### **Stationary Guacamole**

Oyamel's famous guacamole, chips and salsa  
5 per person

### **Ceviche Spoons/ 3 each**

#### **Ceviche con cítricos**

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

#### **Atún Pacífico**

Tuna, Maggi-lime marinade, pecans, crispy amaranth and avocado

#### **Cayo en aguachile**

Bay scallops with a sauce of cucumber, lime and serrano, served with fresno chiles, pickled red onions and mint

#### **Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

### **Mini Quesadillas**

#### ***Traditional folded corn tortilla***

#### **Queso queso**

Chihuahua cheese, Mexican crema  
2 per piece

#### **Huitlacoche**

Roy Burns Farm corn truffle, Chihuahua cheese and serrano salsa  
2.50 per piece

#### **Chicharrones**

Crispy local pork belly, Chihuahua cheese and five chile salsa  
2.50 per piece

### **Small Bites**

#### **Alambre de pollo con mole Poblano**

Grilled marinated chicken skewer with mole Poblano  
2.50 per piece

#### **Alambre de bistec con pipián de nueces**

Grilled flank steak skewer with a pecan sauce and pickled jalapenos  
6 per piece

#### **Empanada de frijoles y queso**

Oaxacan black beans and Chihuahua cheese wrapped in a crispy house-made corn tortilla  
2.50 per piece

#### **Empanada de hongos y queso**

Sautéed local mushrooms and Chihuahua cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema  
2.50 per piece

#### **Camarones al mojo de ajo negro**

Sautéed shrimp, black garlic, árbol chile, poblano pepper lime, and sweet aged black garlic  
2.50 per piece

#### **Pescadilla Sinaloa**

Smoked fish cooked in a traditional broth wrapped in a crispy house-made corn tortilla, served with pickled slaw and a chile pequin salsa  
2.50 per piece

#### **Machuco relleno de frijol con salsa negra**

Plantain fritters stuffed with black beans and served with a chipotle chile and piloncillo sugar sauce  
2 per piece



Cocktail Reception  
Canapé Upgrades (cont.)

**Tacos**

**Langosta**

Maine lobster, mango chile arbol salsa  
8 per piece

**Taco pescado Baja California**

Crispy masa tempura-battered barramundi with shredded cabbage, house made chile de arbol mayonnaise, Mexican crema and a salsa Mexicana of tomato, onion and cilantro  
4.50 per piece

**Pollo a la parrilla**

Grilled marinated chicken thigh with mashed heirloom Reboerso beans and grilled green onion  
4 per piece

**Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro  
4.50 per piece

**Chilorio de res**

Shredded beef braised in a rich and tangy sauce of pasilla and guajillo chiles, topped with white onions  
4 per piece

**Carnitas estilo Michoacán con salsa de tomatillo**

Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro  
4 per piece

**Cochinita pibíl con cebolla en escabeche**

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange  
4 per piece

**Pancita de puerco al pastor**

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro  
4 per piece

**Taco de suadero**

Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro  
4.50 per piece

**Sopes**

***(House-made crispy masa cakes)***

**Frijoles con queso**

Oaxacan black beans and queso fresco  
2 per piece

**Calabaza**

Housemade requeson cheese, roasted butternut squash, shallots and fresh pomegranate seeds  
2 per piece

**Huitlacoche**

Roy Burns Farms corn truffle and guacamole  
3 per piece

**Chapulines**

Oaxaca's legendary crispy grasshoppers with guacamole  
3 per piece

**Papas con chorizo**

Potato, black beans and house-made chorizo with Mexican crema  
2 per piece

**Chicharrón y aguacate**

Crispy pork rind and guacamole  
3 per piece

Cocktail Reception  
Canapé Upgrades (cont.)

**Postres**

**Mini jericalla de chocolate con maracuya**

Oaxacan chocolate custard with passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seed  
5 per piece

**Mini pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three milks, with rum-milk espuma and pineapple salsa  
5 per piece

**Mini Churros**

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate  
2.5 per piece

## Beverage Packages, Upgrades and Gift Packages

### Beverage Packages

#### Non-Alcoholic Beverages

House-made agua frescas, limeade, sodas, Mexican espresso and coffee, café de olla, Teism hot tea and Oaxacan hot chocolate  
10 per person

#### Wine and Beer

House wine (one red and one white selection) and Mexican beer  
20 per person

#### Wine, Beer and Classic Margarita

House wine (one red and one white selection), Mexican beer and classic margaritas  
29 per person

#### House Bar and Classic Margarita

House wine (one red and one white selection), Mexican beer, any house spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon) and classic margaritas  
34 per person

#### Premium Bar

Premium wine (one red and one white selection), Mexican beer and any premium spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon), including Oyamel Margarita and Daily Margarita  
42 per person

#### Sommelier Wine Pairing

Sommelier selected wine paired with each course of your meal  
25 per person – 50 per person

#### Oyamel Artisanal Bar Tasting (available only to parties 30 or less or full buyouts)

A progressive tasting of mouth-watering, original Oyamel cocktails, delicious wine pairings and beautiful house-made liqueur  
48 per person

**Only one drink will be served at a time**

**Doubles and shots are not included in this pricing**

**Beverage package pricing is based on the average 2 hours cocktail reception/2.5 hours seated reception minimum**

### Beverage Upgrades

#### Cava Wine Toast

Segura Viudas, Cava, Penedes, Spain  
6.50 per person

#### Sparkling Wine Toast

Gruet, Blanc de Blancs, Albuquerque, New Mexico  
14 per person

#### Sommelier Agave Tasting

Sommelier selected tequila or mezcal flights  
15 per person – 25 per person  
Sommelier selected tequila or mezcal pairings  
30 per person – 60 per person

### Gift Packages

#### Edible Treats Gift Bag To Go

Oaxacan chocolate and sea salt cookie  
2.50 per person – 2 cookies per bag  
1 each additional cookie

#### The Famous Alebrije T-shirt

Oyamel's signature t-shirt (jaguar, mask and grasshopper designs available; size: S-XL)  
20 per person

**José Andrés Gift Bag**

A 'Made in Spain' cookbook and an edible treat wrapped for the occasion  
35 per person