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

1st 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

2nd 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
Appetizer

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

1st 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

2nd 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

3rd 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
**Appetizer**

**Guacamole al tomatillo con queso fresco**
Prepared with green tomatillo, serrano chile and crumbled queso fresco
Served with handmade tortilla chips

**1st 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 Pacifico**
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

**2nd 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

**3rd 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

**4th Course**

**Arroz de huitlacoche con queso fresco**
Rice sautéed with Roy Burns Farm Mexican corn truffles, queso frescand 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

1st Course

Ceviche de atún Pacifico
Ahí tún 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

2nd 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

3rd Course Entrée: Choice of

Fideo secos con hongos cremosos
Mexican vermicelli with pasilla de Oaxaca, wild mushrooms and Mexican cream

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

Bistec con piñín 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
1st 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

2nd 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 Brussel 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

1st 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

2nd Course
Taco de pollo a la parrilla
Grilled marinated chicken thigh with mashed heirloom Rebosero 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 Quintín
Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Dessert
Jericalla de chocolate con maracuyá
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
**Cocktail Reception**

**Canapé Upgrades**

**Stationary Guacamole**
Oyamel’s famous guacamole, chips and salsa
5 per person

**Ceviche Spoons/ 3 each**

**Ceviche con citricos**
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
**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 Rebosero 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 pibil 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
**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

Non-Alcoholic Beverages
House-made agua frescas, limeade, sodas, Mexican espresso and coffee, café de olla, Teaism 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