

PRIVATE EVENT MENU #3

TACOS (select 3)

on a fresh corn tortilla

Yucatan Pork Taco roasted achiote pork, pickled onion, orange salsa

Citrus Chicken Taco tomatillo, creamy salsa fresca

Carne Asada Taco grilled steak, salsa fresca, guacamole

Crispy Baja Fish Taco cabbage slaw, aji amarillo aioli, salsa fresca

Avocado Taco red quinoa, amaranth, sesame coated, grilled corn relish, chipotle salsa

Potato Rajas Taco roasted potatoes, chiles, mexican cheeses, pickled onion

QUESADILLAS

in a fresh flour tortilla

Poblano Quesadilla mexican cheeses, roasted poblano chiles, chipotle salsa

Chicken Quesadilla manchego, panela, cotija cheeses, citrus chicken

SIDES (select 2)

Guacamole

Organic Rice and Beans

Cumin Fries parsley, cumin, chipotle ketchup

Homemade Tortilla Chips arbol salsa

PLATOS ESPECIALES (select 1)

Green Corn Tamal sweet corn, crema, salsa fresca, served in a cone

Quinoa Fritters crunchy aztec grain, cotija cheese, aji amarillo aioli

Peruvian Ceviche seasonal sustainable fish, lime, ginger, aji amarillo chile, guacamole, pickled onion, corn tortilla cone

Mexican Chopped Salad grilled corn, roasted peppers, avocado, green chick peas, tomato, apple, red onion, tortilla crisps, romaine, cumin vinaigrette

SWEETS (select 1)

Churro Tots dulce de leche infused churros, cinnamon sugar, whipped cream

Homebaked Cookies mini mexican sugar cookies, coconut apricot chews

\$24 per person

+ \$2.50 and up for selection of beverages

Additional menu items available upon request.

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Grill
Truck*