



caracol

MEXICAN COASTAL KITCHEN

On behalf of James Beard Award 2017 Winner Chef Hugo Ortega and our dedicated staff, thank you for considering Caracol and entrusting us with your upcoming special event. Our restaurant is conveniently located on 2200 Post Oak Blvd #160 between San Felipe and Westheimer. Caracol is an excellent location to hold your birthday celebrations, anniversaries, rehearsal dinners, bridal showers, baby showers, graduations, company parties, holiday parties, silent auctions, pharmaceutical event, cocktail parties and more!

At your convenience, we invite you to visit our website for more information

www.caracol.net

or feel free to contact me

713-622-9996

wendy@caracol.net

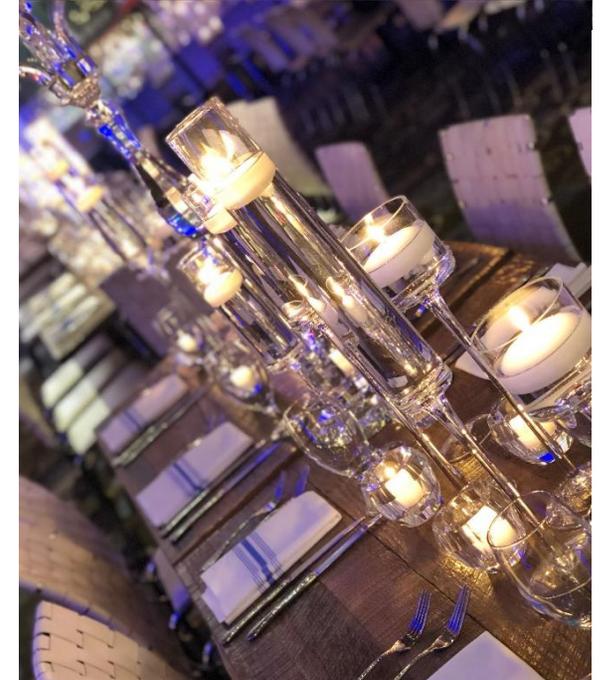
Monday through Friday 10:00am – 3:00pm

Wendy Gonzalez
Event Coordinator



@CARACOL_EVENTS

FOLLOW ME ON INSTAGRAM!



BANQUETS AT CARACOL

Caracol has an extensive menu that includes the most representative authentic food Mexico's Coastal regions have to offer. Our food is made in-house from scratch; including our hot chocolate that is made with premium Oaxacan cocoa beans and our tortillas which are laboriously made daily with blue and white corn. The handcrafted food on our menu is a work of art that requires time, dedication, and great level of skill, for this reason, we ask you to keep in mind the following points:

- 16 people maximum on a la carte functions – particularly on weekends
- For parties over 16 people, we require a pre-fixe menu that limits options to 2 - 5 alternatives per main course, allowing us to provide you the best & quality service. You may find sample party menus on our website (<http://www.caracol.net>) or at the end of this document.
- Also, we can customize the menu to your individual tastes and needs, including:
 - Vegetarian options
 - Buffet style (Only in Acamaya, Calamar, and Patio, or full-buyouts)
- Menu & wine selection must be submitted at least 10 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, except for a specialty cake

We will provide your guests with your selected menu on our own letter-sized Caracol stationery for your event. We can customize headings to the title of your event, as well as add your company logo. If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up an appointment to walk you through our facilities and further discuss your event. The best way to reach me is via email at wendy@caracol.net. I look forward to helping with your party planning and making your event a memorable one!

CAPACITY, MINIMUMS, & OTHER REQUIERMENTS

Generally, to reserve an area for your party, a credit card is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper advance notice. We will need a guaranteed number of guests at least 3 days prior to the event.

The exceptions:

- For parties in the Acamaya, Calamar, Full Bar Lounge, Patio, and buyouts, a deposit will be requested for half of the food and beverage minimum. No refunds or credit on the remaining balance if the final amount is under the deposit amount.
- Any event cancelled within 7 days of the party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge fees for a private area. We ask that you meet the applicable minimums for food & beverages, excluding tax, gratuity, linen, and any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by-case basis
(Excludes Fiesta Time, Sunday Brunch & Holidays)

PAYMENT

The balance of your payment is expected in full at the end of your party.

We accept Visa, MasterCard, American Express, Discover, or cash. **No separate checks or Purchase Orders are accepted.**



@CARACOL_EVENTS

FOLLOW ME ON INSTAGRAM!

SPECIAL REQUESTS

We can arrange flowers, linen, candles, table runners, or audiovisual equipment for your party. If you require a microphone, speaker, projector, screen, or any other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate. I will need to make sure that the dining area is set up and available for you.

PARKING OPTIONS

For large parties, if the host wishes to take care of the valet service for their guests, pricing is as follows:

- 20-40 People: \$120
- 41-60 People: \$180
- 61-80 People: \$240
- 81-100 People: \$300

For **buyouts**, if you wish to have valet service offered, pricing is as follows:

- 100-150 people: \$400
- 150-200 people: \$500
- 200 + people: \$650



FOOD & STYLE

Caracol features regional Mexican seafood dishes from each of Mexico's coastlines. The menu items have been hand selected by Hugo and his team after many trips to the coastal regions of Mexico. Caracol is a personal "dream come true" because Hugo loves seafood!

Our mission is to prepare and serve the highest quality, sustainable regional Mexican seafood complemented by knowledgeable welcoming service and an adventurous and innovative wine and spirits program in a fun upbeat atmosphere.

Caracol offers a selection of unique and well researched dishes. The menu will be filled with authentic dishes from the coastlines, both historic and current, while taking a creative approach in each dish while sticking to the true roots of Mexican cuisine.

Pre-set menus are available on pages #11 - #16. Wine, tequila, and or mezcal pairing menus are available upon request



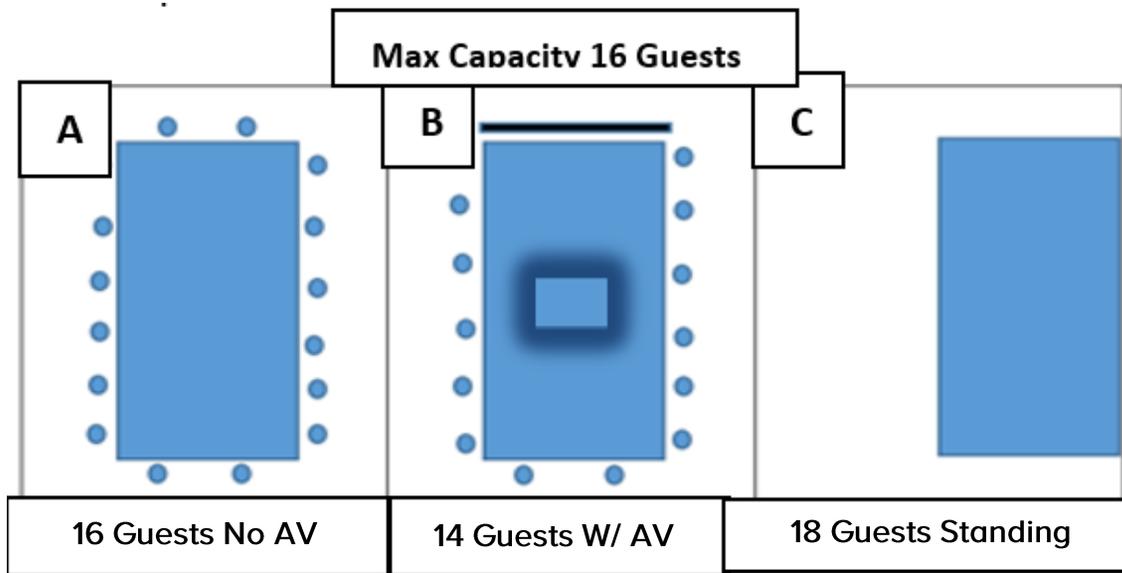
BEVERAGES & DRINKS

Caracol provides an award-winning wine list & spirits program. Our complete beverage selection has something for every palate. We offer a wide variety of specialty drinks, an extensive multinational wine list, Mexican beverages: aguas frescas, chocolate caliente, palomas, and, of course, margaritas. **All drinks are charged based on consumption.**

For larger events, a mini bar can be created with a variety of margaritas, sangrias, mimosas, bottled beers, and wines; by having the bar in the room, it will allow us to provide faster service at no extra charge. Our on-site sommelier will be happy to assist in the planning of your event, providing suggestions that best complement your customized menu. Tequila and Mezcal tasting stations are available upon request.

We also offer a house red, white, and bubbly for \$48 per bottle (sommelier's choice).





Marea

Also known as the wine room
 Max capacity: 16 seated, 20 with a table extension (*it's tight*), or 18 standing.

Price reflects
 food & beverage minimums
minimums do not include taxes, fees, and gratuity.

(LUNCH & BRUNCH SERVICE ENDS AT 3:30PM) More time will require a higher food & beverage minimum.

- Monday - Friday Lunch 11:30am-3:30pm- \$400
- Saturday Brunch 11am-3:30pm- \$600
- Sunday Brunch 10am-12:30pm or 1pm-3:30pm \$500

Dinner (After 4:00PM):

- Monday: \$1,000
- Tuesday -Thursday: \$1,100
- Friday & Saturday: \$1,200.
- Holidays - Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve -\$1,500

December

- Lunch: \$500
- Saturday Brunch: \$700
- Sunday Brunch: \$550
- Monday Dinner: \$1,100
- Tuesday -Thursday Dinner: \$1,200
- Friday & Saturday Dinner: \$1,500

• Optional Linen fee - \$20

Optional Audio Visual:

- Projector & Screen \$295
- Portable 50" TV \$190



Conchita

Has complimentary
50" 4K T.V for Presentations.

Max capacity
16 people or 18 standing

Price reflects
food & beverage minimums
*minimums do not include
taxes, fees, and gratuity.*

**(LUNCH & BRUNCH SERVICE ENDS
AT 3:30PM) More time will require a
higher food & beverage minimum.**

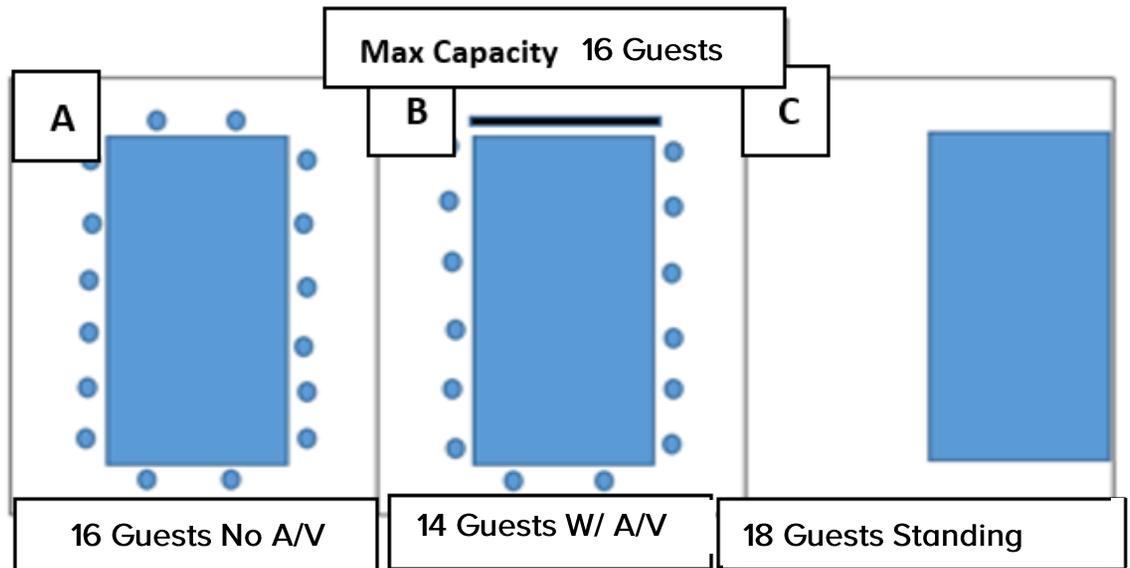
- Monday - Friday Lunch 11:30am-3:30pm- \$350
- Saturday Brunch 11:00am-3:30pm- \$500
- Sunday Brunch 10am-12:30pm or 1pm-4pm \$450.

Dinner (After 4:00PM):

- Monday: \$900
- Tuesday - Thursday: \$1,000
- Friday & Saturday: \$1,100
- Holidays - Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve \$1,300

December

- Lunch: \$400
- Saturday Brunch: \$600
- Sunday Brunch: \$500
- Monday: \$1,000
- Tuesday - Thursday Dinner: \$1,100
- Friday & Saturday Dinner: \$1,200
- Optional Linen fee - \$20



Acamaya

Near our famous oyster bar.
Max capacity 35 people or 40 Standing

Price reflects
food & beverage minimums
minimums do not include
taxes, fees, rentals, and gratuity.

**(LUNCH AND SATURDAY BRUNCH
SERVICE ENDS AT 3:30PM) More time will
require a higher food & beverage minimum.**

- Monday - Friday Lunch
11:30am-3:30pm - \$800
- Saturday Brunch
11:00am-3:30pm- \$900
- Sunday Brunch
10am-12:30pm or
1pm-3:30pm: \$1,100

Dinner (after 4:00PM):

- Monday: \$1,500
- Tuesday & Wednesday: \$2,100
- Thursday \$2,500
- Friday & Saturday: \$3,000
- Holidays - Valentines, Easter,
Cinco de Mayo, Mother's Day,
Father's Day, Christmas Eve, and
New Year's Eve \$5,000

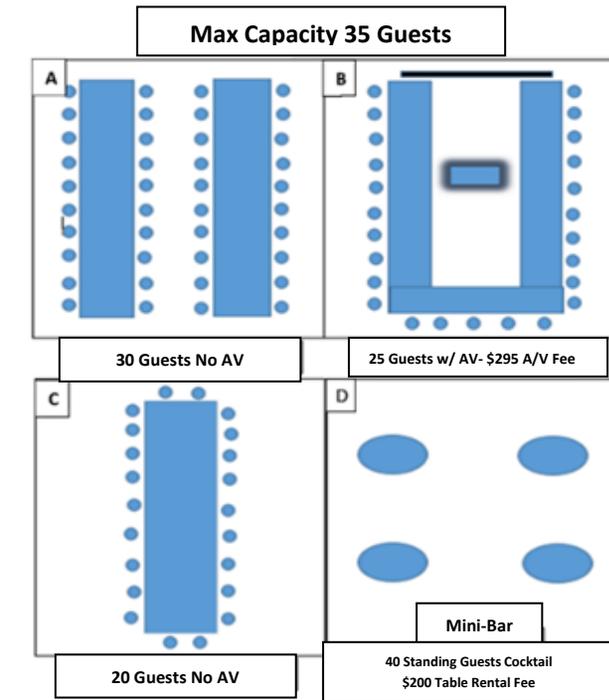
December

- Lunch: \$1,100
- Saturday Brunch: \$1,500
- Sunday Brunch: \$2,000
- Monday Dinner: \$2,500
- Tuesday - Thursday Dinner: \$3,100
- Friday & Saturday Dinner: \$3,500

• Setup fee - \$30

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, & speaker \$270
- Projector & Screen \$295



Calamar

Is next to a small-covered patio that can be used as a reception area.

Max capacity

60 people seated or 70 standing

Price reflects

food & beverage minimums

minimums do not include

taxes, fees, rentals, and gratuity.

(LUNCH AND SATURDAY BRUNCH SERVICE ENDS AT 3:30PM) More time will require a higher food and beverage minimum.

- Monday - Friday Lunch
11:30am-3:30pm \$1,000
- Saturday Brunch
11:00am-3:30pm- \$1,200
- Sunday Brunch
10am-12:30pm or 1pm-3:30pm \$2,300

Dinner (after 4PM)

- Monday: \$2,000
- Tuesday and Wednesday: \$3,200
- Thursday: \$3,100
- Friday & Saturday: \$4,000
- Holiday - Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve \$5,800

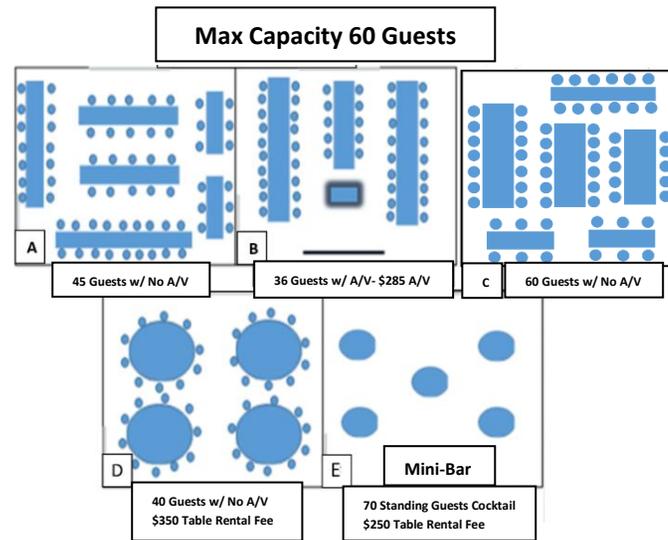
December

- Lunch: \$2,000
- Saturday Brunch: \$2,200
- Monday Dinner: \$3,700
- Tuesday - Thursday Dinner: \$4,200
- Friday & Saturday Dinner: \$5,000

- Setup fee \$60

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, & speaker \$270
- Projector & Screen \$295



Gusano Lounge

Max capacity 30 people Only

Price reflects food & beverage minimums *minimums do not include taxes, fees, rentals, and gratuity.*

Happy Hour is First Come/ First Serve due to Popular Demand

- To Reserve, and guarantee a high-top Table:

\$200 food and beverage minimum (Each table Seats Four Guests)

Entire Gusano Lounge:

- Monday & Tuesday: \$2,000
- Wednesday - Thursday: \$2,500
- Friday-Saturday: \$4,500

December

- Each high table \$250
- Entire Bar-Lounge: \$5,000

****DOES NOT include Gusano Bar-top****



Patio

Max capacity 100 people seated or 130 Standing

Price reflects food & beverage minimums *minimums do not include taxes, fees, rentals, and gratuity.*

(LUNCH AND BRUNCH SERVICE ENDS AT 3:30PM) More time will require a higher food and beverage minimum.

- Monday-Friday Lunch: 1/3 Patio – no minimum Full Patio \$1,000
- Saturday Brunch 1/3 Patio – no minimum Full Patio: \$900
- Sunday Brunch 1/3 Patio – no minimum Full Patio: \$1,500

Dinner 4pm-Close:

- Monday & Tuesday- 1/3 of Patio \$1,500; Full Patio \$3,000
- Wednesday – Saturday: 1/3 of Patio \$2,000 Full Patio \$4,000
- Holiday - Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve \$5,000

December (patio tent)

- Lunch: 1/3 of the patio tent \$1,200; Full patio tent: \$3,000
- Monday – Wednesday Dinner: 1/3 of the patio tent \$1,500; Full Patio tent \$4,000
- Thursday Dinner: 1/3 of the patio tent \$2,000; Full Patio \$5,000
- Friday – Saturday Dinner: 1/3 of the patio \$3,200; Full Patio \$8,000
- Setup fee - \$120
- AV & DJ option available for full patio



Restaurant Buyout

Max seated capacity 230 guests inside, plus 80 guests on patio:
Cocktail 350 guests inside, plus 120 guests on patio

Price reflects
food & beverage minimums
minimums do not include taxes, fees, valet, rentals, and gratuity.

- Lunch From 11am-4pm:
*Monday-Saturday \$9,000
*Sunday Brunch: \$20,000
- Dinner From 6pm-Close:
*Monday \$15,000,
*Tuesday \$20,000,
Wednesday- *Thursday \$25,000
*Friday & Saturday 30,000 &
*Sunday \$15,000
- Valet Fee- refer to page #2
- Linen fee - \$250
- DJ or Live Music option



Pre-fixe menus & Hors d'oeuvres Packages

Our menus can be customized to meet the needs of you and your guests. Prices are subject to change depending on your modifications. On the day of the event, guests will have the opportunity to select from the choices listed on the menu you have chosen. This allows you to cater to guests' dietary restrictions or food allergies. We can accommodate vegetarian, vegan, gluten-free, dairy-free, and pescatarian.

 Saturday Brunch Menus (pages #11 & #12)

 Sunday Brunch Buffet info. (pages #12)

 Lunch Menus (page #13)

 Dinner Menus (pages #14 & #15)

 Passed Hors d'oeuvres Packages (page #16)

(Only available Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$40

Family Style Appetizers

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Entrée

Choice of

Enchiladas Placeras
deconstructed enchiladas, garden veggies, salsa guajillo, crema fresca, queso fresco

Chilaquiles

totopos, tomatillo salsa, chicken, eggs sunny side up

Backstreet's Grilled Chicken Salad
kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Tacos de Pescado

crispy fried fish, napa cabbage, chipotle mayonnaise, crema, queso fresco

Sope de Pecho de Res

handmade masa pancake, brisket, refritos, poblano, salsa verde tatemada, sunny-side-up eggs

Dessert

Choice of

Tres Leches
traditional three-milk-drenched cake

Helado Del Dia
sorbet of the day

(Only available Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$50

Family Style Appetizers

Taquitos de Papa
pan-fried potato tacos, napa cabbage, pickled onions, pickled jalapeños, avocado-tomatillo salsa, crema y queso fresco

Queso Flameado

Chihuahua cheese, mushrooms, peppers, caramelized onions, corn tortillas

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Entrée

Choice of

Tlayuda de Vegetales

large blue corn tortilla stuffed with Mexican squash, corn, epazote, Oaxacan cheese, refritos, pasilla-ancho sauce, white rice

Chilaquiles

totopos, tomatillo salsa, chicken, eggs sunny side up

Tacos de Atun

seared tuna tacos, guacamole, refried beans, greens, pickled onion

Enchiladas de Pollo

chicken enchiladas, topped with costena sauce, onion rings, crema, queso fresco, served with rice and refried beans

Torta de Res

prime rib sandwich, caramelized onions, Manchego, chipotle mayonnaise, chimichurri, fries

Dessert

Choice of

Churros

traditional Mexican crullers, streusel

Tres Leches

traditional three milk drenched cake

Helado del Dia
sorbet of the day

(Only available Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$60

Family Style Appetizers

Taquitos Tronadores de Carnitas

slow-cooked pork shoulder,
avocado-tomatillo sauce, crema, queso fresco

Campechana

shrimp, octopus, tomato, cucumber,
avocado, red onion, serrano, lime

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Entrée

Choice of

Enchiladas Verdes de Vegetales

enchiladas filled with roasted zucchini, corn,
poblanos, epazote, topped with tomatillo salsa
and melted cheese

Torta de Res

prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise,
chimichurri, fries

Chilaquiles

totopos, tomatillo salsa, chicken,
eggs sunny side up

Arrachera con Huevo

grilled skirt steak, enmolada,
eggs your style, Mexican sauce, avocado

Pescado

cod, clams, parsley, poblano fennel,
coconut milk, macadamia

Backstreet's Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta,
almonds, dried cherries, lemon vinaigrette

Family Style Sides

Repollitos Asados

charred Brussel sprouts, honey soy

Arroz y Frijoles

rice and beans

Dessert

Choice of

Churros

traditional Mexican crullers,
streusel

Flan de Queso

cream cheese flan, chai cream,
pomegranate gel,
almond crisp

Tres Leches

traditional three milk drenched cake

(Only available Saturday 11am-3:00pm)
BRUNCH PRE FIXE \$75

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter,
toasted breadcrumbs

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato,
cucumber, pearl onion, cilantro, radish

Intermezzo

Backstreet's Kale Salad

kale, Brussels sprouts, avocado, feta, almonds, dried
cherries, lemon vinaigrette

Entrée

Choice of

Arroz Negro con Vegetales Rostizados

rice cooked in black bean broth, huitlacoche,
baby carrots, Mexican squash, cherry tomato,
corn, red freso peppers

Enchiladas de Pollo

chicken enchiladas, topped with costena sauce, onion
rings, crema, queso fresco

Sope de Pecho de Res

handmade masa pancake, brisket, refritos,
poblano, salsa verde tatemada,
sunny-side-up eggs

Chilaquiles

totopos, tomatillo salsa, chicken,
eggs sunny side up

Arrachera con Huevo

grilled skirt steak, enmolada, eggs your
style, Mexican sauce, avocado

Tostadas de Camaron

garlic-sautéed shrimp, refritos, lettuce,
tomato, crema, queso fresco

Family Style Sides

Repollitos Asados

charred Brussel sprouts, honey soy

Arroz y Frijoles

rice and beans

Dessert

Choice of

Flan de Queso

cream cheese flan, chai cream,
pomegranate gel,
almond crisp

Tres Leches

traditional three milk drenched cake

Fruta Fresca

fresh fruit

(Only available Sunday 10am-2:30pm)
BRUNCH BUFFET
\$48 ADULT \$17 CHILD (AGE 12 AND UNDER)

Caracol's Sunday Brunch Buffet features live
music by Ikaru with an array of antojitos
from the comal, marinated vegetable salads,
cocteles and ceviches, enchiladas
(fish or shrimp),
seafood-stuffed poblanos, empanadas,
and egg dishes such as chilaquiles with eggs,
migas, huevos a la Mexicana, tostadas,
chile rellenos con huevo, chorizo y papas,
all you can eat raw oysters on the half-shell,
and a variety of other seafood dishes.

Pastry Chef Ruben Ortega prepares
a bountiful arrangement of traditional Mexican
fresh baked breads, cookies, candies,
fresh fruit, and pastries.
To complement the food, there is an extensive
menu of eye-opening cocktails
for you and your guests to choose from,
as well as fresh-squeezed juices, mimosas,
flavorful Mexican coffee, and hot chocolate.



(Only available Monday - Friday 11:30am-3:30pm)
LUNCH PRE FIXE \$35

Family Style Appetizer

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo
salsa, crema fresca, queso fresco

Entrees
Choice of

Enchiladas Verdes de Vegetales
roasted zucchini, corn, poblano,
tomatillo sauce, white rice, refried beans,
queso fresco, crema

Carnitas de Atun
seared tuna tacos, guacamole,
refritos, pickled onion,
greens

Torta de Res
prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise,
chimichurri, fries

Backstreet's Grilled Chicken Salad
kale, Brussels sprouts, avocado,
feta, almonds, dried cherries,
lemon vinaigrette

Dessert
Choice of
Helado de el Día
flavors of the day

Tres Leches
traditional three milk
drenched cake



(Only available Monday - Friday 11:30am-3:30pm)
LUNCH PRE FIXE \$45

Family Style Appetizers

Guacamole, Salsa, y Totopos
guacamole, Mexican sauce, chips

Campechana
shrimp, octopus, tomato, cucumber,
avocado, red onion, serrano, lime

Entrees
Choice of

Enchiladas Placeras
deconstructed enchiladas, garden
veggies, salsa guajillo, crema fresca, queso fresco

Backstreet's Grilled Chicken Salad
kale, Brussels sprouts, avocado, feta, almonds,
dried cherries, lemon vinaigrette

Pescado
cod, clams, parsley, poblano, fennel,
coconut milk, macadamia

Arrachera
grilled Black Angus skirt steak,
poblano peppers, onion, roasted tomato,
refritos, arroz a la Mexicana

Tacos de Pescado
crispy fried fish, napa cabbage, chipotle
mayonnaise, crema, queso fresco

Dessert
Choice of

Helado de el Dia
flavors of the day

Tres Leches
traditional three milk drenched cake



(Only available Monday - Friday 11:30am-3:30pm)
LUNCH PRE FIXE \$50

Family Style Appetizers

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo
salsa, crema fresca, queso fresco

Guacamole, Salsa y Totopos
chips, salsa, and guacamole

Ceviche de Chile Canario
lime-cured raw red snapper, chile canario,
cherry tomato, cucumber, pearl onion, cilantro, radish

Entrees
Choice of

Arroz Negro con Vegetales Rostizados
rice cooked in black bean broth, huitlacoche, baby
carrots, Mexican squash, cherry tomato,
corn, red fresno peppers

Enchiladas de Pollo
chicken enchiladas, topped with costena sauce,
onion rings, crema, queso fresco

Arrachera
grilled Black Angus skirt steak, poblano peppers,
onion, roasted tomato, refritos, arroz a la Mexicana

Pescado
cod, clams, parsley, poblano, fennel,
coconut milk, macadamia

Torta de Res
prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise,
chimichurri, fries

Dessert
Choice of

Churros
traditional Mexican crullers, streusel

Tres Leches
traditional three milk drenched cake



(Only available Monday - Saturday 4pm-9pm)
DINNER VEGETARIAN PRE FIXE \$70

Family Style Appetizers

Taquitos de Papa

pan-fried potato tacos, napa cabbage, pickled onions, pickled jalapeños, avocado-tomatillo salsa, crema y queso fresco

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Queso Flameado de Vegetales

mushrooms, peppers, caramelized onions, warm tortillas for rolling

Intermezzo

Choice of

Sopa de Elote

creamy corn soup

Backstreet's Kale Salad

kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Entrée

Choice of

Berenjena

fire-roasted stuffed eggplant, Mexican squash, potatoes, poblano, macadamia-costeño, amarillo pepper sauce

Arroz Negro Con Vegetales Rostizados

rice cooked in black bean broth, huitlacoche, baby carrots, Mexican squash, cherry tomato, corn, red fresno peppers

Enchiladas Verdes de Vegetales

enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

Tlayuda de Vegetales

large blue corn tortilla stuffed with Mexican squash, corn, potatoes, epazote, Oaxacan cheese, refritos, pasilla-ancho sauce, white rice

Family Style Sides

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

charred brussel sprouts, honey soy

Papas Martajadas

smashed crispy potatoes, rajas, garlic sauce, cotija cheese

Dessert

Choice of

Fruta Fresca

fresh fruit

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, silk vegan chocolate frosting, macerated cherries

Churros

traditional Mexican crullers, streusel

(Only available Monday - Saturday 4pm-9pm)
DINNER PRE FIXE \$85

Family Style Appetizers

Campechana

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

Coctel de Vegetales

carrots, cucumber, cherry tomato, cilantro, serrano, chile canario

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Entree

Choice of

Berenjena

fire-roasted stuffed eggplant, Mexican squash, potatoes, sautéed mushrooms, poblano, macadamia-costeño amarillo pepper sauce

Pescado

cod, clams, parsley, poblano, fennel, coconut milk, macadamia

Enchiladas de Pollo

chicken enchiladas, topped with costena sauce, onion rings, crema, queso fresco

Costillas de Res

braised short ribs, mashed potatoes, mole mascota

Family Style Sides

Arroz y Frijoles

rice and beans

Dessert

Choice of

Flan de Queso

cream cheese flan, chai cream, pomegranate gel, almond crisp

Churros

traditional Mexican crullers, streusel

Helado Del Dia

duo sorbet of the day

(Only available Monday - Saturday 4pm-9pm)
DINNER PRE FIXE \$90

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Entrees

Choice of

Enchiladas Verdes de Vegetales

enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

Robalo en Mole Amarillo

grilled striped bass wrapped in a banana leaf, wild mushrooms, Brussels sprouts, mole amarillo

Callo de Hacha

pan-seared scallops, roasted cauliflower, creamy bomba rice, macadamia-costeño sauce

Pollo Rostizado

half-roasted chicken, adobo sauce, salsa albañil, rice, refritos, tortillas

Costillas de Res

braised short ribs, mashed potatoes, mole mascota

Family Style Side

Repollitos Asados

charred Brussel sprouts, honey soy

Dessert

Choice of

Flan de Queso

cream cheese flan, chai cream, pomegranate gel, almond crisp

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Churros

traditional Mexican crullers, streusel

(Only available Monday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 105

Family Style Appetizers

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Taquitos de Papa

pan-fried potato tacos, napa cabbage, pickled onions, pickled jalapeños, avocado-tomatillo salsa

Entrées

Choice of

Arroz Negro con Vegetales Rostizados

rice cooked in black bean broth, huitlacoche, baby carrots, Mexican squash, cherry tomato, corn, red freso peppers

Enchiladas de Pollo

chicken enchiladas, topped with costena sauce, onion rings, crema, queso fresco

Robalo con Mole Amarillo

grilled striped bass wrapped in a banana leaf, wild mushrooms, Brussels sprouts, mole amarillo

Callo de Hacha

pan-seared scallops, roasted cauliflower, creamy bomba rice, macadamia-costeño sauce

Carne Asada con Mole Negro

grilled prime ribeye, smashed crispy potatoes, mole negro

Family Style Sides

Repollitos Asados

charred Brussel sprouts, honey soy

Arroz y Frijoles

rice and beans

Dessert

Choice of

Tres Leches

traditional three milk drenched cake

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Churros

traditional Mexican crullers, streusel

(Only available Monday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 112

Family Style Appetizers

Guacamole, Salsa y Totopos

chips, salsa, and guacamole

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Second Course

Choice of

Sopa de Elote

creamy corn soup, Poblano pepper

Backstreet's Kale Salad

kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Entrées

Choice of

Langosta Puerto Nuevo

additional \$65 per order

fire-roasted lobster, playa la ropa refried beans, Mexican rice, flour tortillas

Arroz Negro con Vegetales Rostizados

rice cooked in black bean broth, huitlacoche, baby carrots, Mexican squash, cherry tomato, corn, red freso peppers

Pollo Rostizado

half-roasted chicken, adobo sauce, salsa albañil, rice, refritos, tortillas

Pescado Zarandeado

butterflied boneless branzino, a la talla sauce, pineapple salad

Carne Asada con Mole Mole Negro

grilled prime ribeye, smashed crispy potatoes, mole negro

Family Style Side

Hongos al Mojo de Ajo

garlic mushrooms

Repollitos Asados

charred Brussels sprouts, honey, soy

Dessert

Choice of

Flan de Queso

cream cheese flan, chai cream, pomegranate gel, almond crisp

Tres Leches

traditional three milk-drenched cake

Helado Del Dia

sorbet of the day

(Only available Monday - Saturday 4pm-9pm)

DINNER PRE FIXE \$ 130

Crudos Trio

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cucumber, cherry tomato, pearl onion, cilantro, radish

Tostada de Atun Crudo

raw tuna tostada, chipotle mayo, serrano, leeks, mango-maracuya gel

Campechana

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

Antojitos Trio

Ostiones Asados

wood-roasted Gulf oyster, chipotle butter

Pulpo Ahumado

smoked octopus, chorizo, potato, onion, peppers, pipián verde, pumpkin seed dressing

Empanadas de Costilla de Res

short rib empanadas, mole coloradito

Intermezzo

Backstreet's Kale Salad

kale, Brussels sprouts, avocado, feta, almonds, dried cherries, lemon vinaigrette

Entrées

Choice of

Langosta Puerto Nuevo

additional \$65 per order

fire-roasted lobster, playa la ropa refried beans, Mexican rice, flour tortillas

Arroz Negro Con Vegetales

rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, brussels sprouts

Enchiladas de Pollo

chicken enchiladas, topped with costena sauce, onion rings, crema, queso fresco

Pescado Zarandeado

butterflied boneless branzino, a la talla sauce, pineapple salad

Lomo de Res

grilled prime filet mignon, scalloped potatoes, compound herb butter

Family Style Side

Coliflor

roasted cauliflower, macadamia-costeño pumpkin seed sauce

Repollitos Asados

charred brussel sprouts, honey, soy

Dessert

Choice of

Churros

traditional Mexican crullers, streusel

El Coco

chocolate coconut shell, coconut buttercream, coconut ganache, coconut streusel, whipped coconut

Tres Leches

traditional Mexican three-milk-drenched cake

Los Charales \$30 Per Person

- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)
- Coctel de Vegetales en Cuchara (vegetable cocktail on a spoon)
- Sopesitos de Pollo (masa cup with chicken)

La Caguama \$50 Per Person

- Bocadillos de Langosta (lobster meat on endive)
- Taco de Papa (crispy mini potato taco)
- Ceviche de Caracol en Cuchara (conch ceviche on a spoon)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Camarones a la Talla (tail-on grilled shrimp skewer)
- Sopesitos de Pollo (masa cup with chicken)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

Passed Hors d'oeuvres Packages

Each Package Includes Two Pieces of Each Item / Can Also Be Added to Any of Our Pre-Fixe Menus



Optional Sweet Hors d'oeuvres

\$10 per person / can be swapped or added to a Hors d'oeuvres package

- Churros (traditional Mexican crullers, streusel)
- Galletitas (mini assorted cookies)
- Alfajores (Mexican mini dulce de leche sandwich)

Passed Hors d'oeuvres Packages Require Three Day Notice / As These Petite Delicacies Are Made Custom By Hand, Just For Your Event

El Pez Vela \$40 Per Person

- Taco de Papa (crispy mini potato taco)
- Pulpo en Bolillo (smoked octopus, potato, pipian verde, pumpkin seed dressing on a toast)
- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)
- Sopesitos de Pollo (masa cup with chicken)

El Tiburon \$60 Per Person

- Taquitos Tronadores (crispy pork mini taco)
- Bocadillos de Langosta (lobster meat on endive)
- Taquito de Papa (crispy mini potato taco)
- Pulpo en Bolillo (smoked octopus, potato, pipian verde, pumpkin seed dressing on a toast)
- Tostaditas de Jaiba (blue crab mini tostada)
- Quesadillas de Calabacitas (Mexican squash mini quesadilla)
- Empanadas de Saragalla (mini shrimp turnovers)
- Sopesitos de Pollo (masa cup with chicken)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)