

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](http://www.caracol.net)

or feel free to contact me

713-622-9996

[wendy@caracol.net](mailto:wendy@caracol.net)

Monday thru Friday 9:30am – 3:00pm.

**Wendy Gonzalez**  
Event Coordinator



@caracolevents\_houston

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## 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:

- 14 people maximum on a la carte functions – particularly on weekends
- For parties over 14 people, we require a pre-fixe menu that limit 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)
- 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, with the exception of a specialty cake

We will provide your guests with your selected menu on our own letter size Caracol' stationary for your event. We can customize headings to the title of your event, as well as adding your company logo.

## CAPACITY, MINIMUMS, & OTHER REQUIERMENTS

Generally, to reserve an area for your party, a credit card number 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 remaining balance if final amount is under the deposit amount.
- Any event cancelled within 7 days of the party will forfeit 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 in food & beverages, not including tax, gratuity, linen, or 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, no PO.** 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](mailto:wendy@caracol.net). I look forward to helping with your party planning and making your event a memorable one.

## SPECIAL REQUESTS

We can arrange for flowers, linen, or audio visual 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 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 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

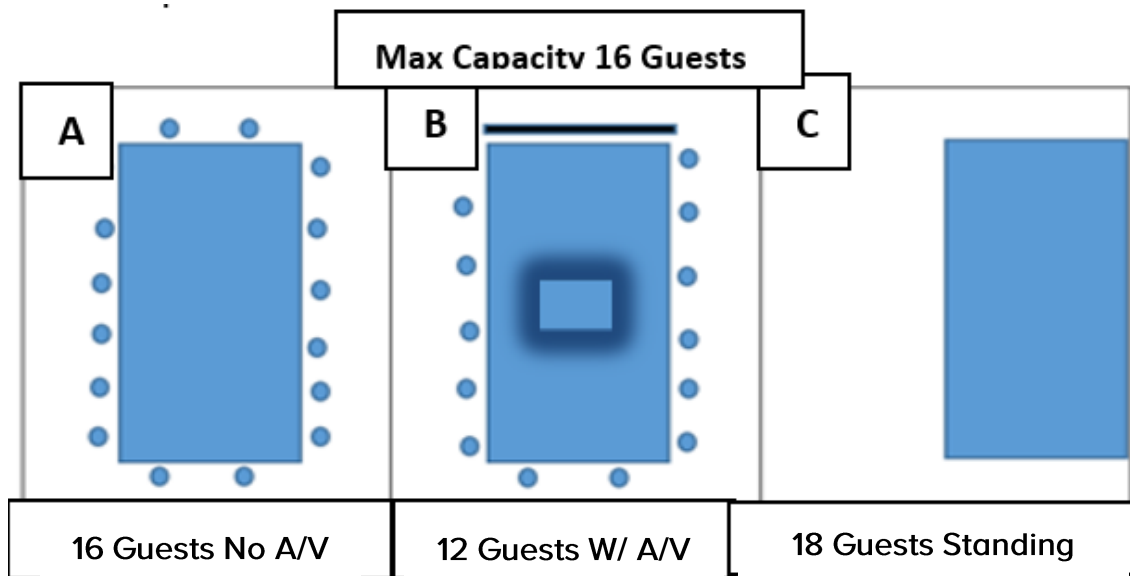
Caracol provides an award-winning wine list & spirits program. Our full beverage selection has something for every palate. We offer a wide variety of specialty drinks, extensive multinational wine list, Mexican beverages: aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events.

For larger events a mini bar can be created with a variety of margaritas, sangrias, mimosas, bottle beers and wines; by having the bar in the room it will allow us to provide faster service. Our onsite sommelier will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu. Tequila and Mezcal tasting stations are available upon requests.

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







## Marea

Also known as the wine room  
Max capacity 16 people seated  
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 4:30PM):

- 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 – Wednesday Dinner: \$1,100
- Thursday Dinner: \$1,200
- Friday - Saturday Dinner: \$1,500
- Optional Linen fee - \$15

Optional Audio Visual:

- Projector & Screen \$295 (w/ sound \$395)
- Portable 50" TV \$190



Instagram  
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# Conchita

Has complimentary  
55" 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 4:30PM):

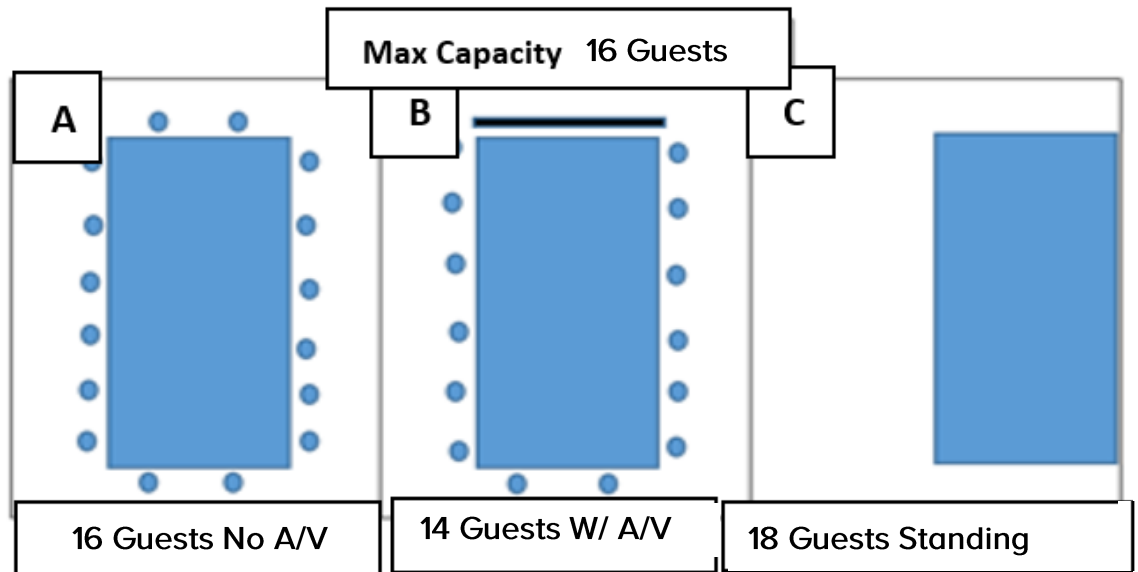
- Monday: \$900
- Tuesday - Thursday: \$1,000
- Friday & Saturday: \$1,100
- Holidays - Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve \$1,300

## December

- Lunch: \$400
- Saturday Brunch: \$600
- Sunday Brunch: \$500
- Monday – Wednesday Dinner: \$1,000
- Thursday Dinner: \$1,100
- Friday - Saturday Dinner: \$1,200
- Optional Linen fee - \$15



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# 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.**

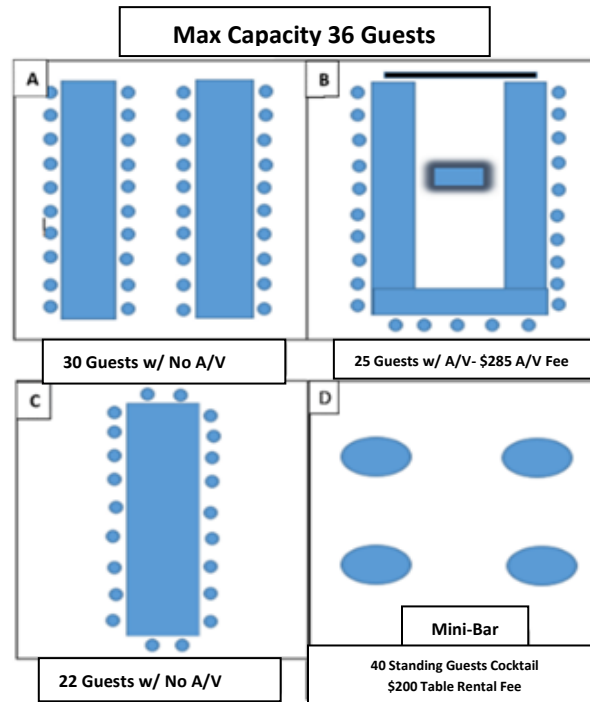
- Monday - Friday Lunch  
11:30am-3:30pm - \$800
- Saturday Brunch  
11:30am-3:30pm- \$900
- Sunday Brunch  
10am-12:30pm or  
1pm-3:30pm: \$1,100

Dinner (after 4:30PM):

- Monday: \$2,200
- Tuesday & Wednesday: \$2,400
- Thursday \$2,700
- Friday & Saturday: \$3,500
- 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 – Wednesday Dinner: \$3,000
- Thursday Dinner: \$3,200
- Friday - Saturday Dinner: \$3,800
- Setup fee - \$40
- Optional Audio Visual:
  - Microphone and Speaker \$195
  - Podium, Microphone, & speaker \$270
  - Projector & Screen \$295 (w/sound \$395)



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# 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 \$900
- Saturday Brunch  
11:30am-3:30pm- \$1,000
- Sunday Brunch  
10am-12:30pm or 1pm-3:30pm \$2,300

## Dinner

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

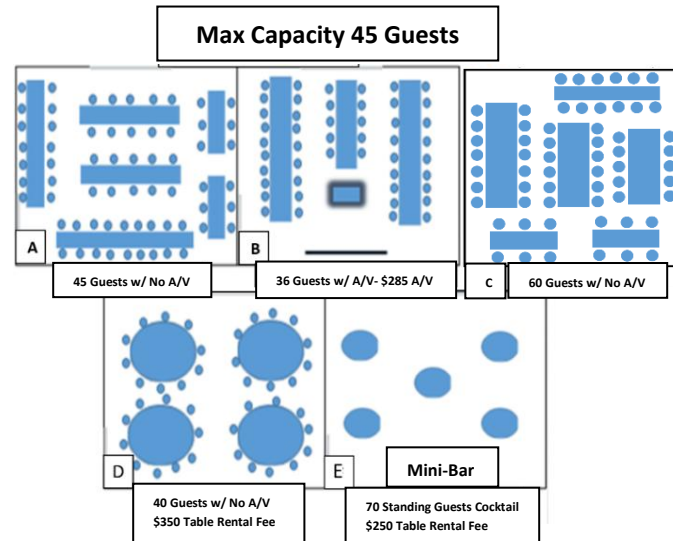
## December

- Lunch (M-F): \$2,000
- Saturday Brunch: \$2,300
- Monday – Wednesday Dinner: \$4,000
- Thursday Dinner: \$4,800
- Friday & Saturday Dinner: \$5,500

- Setup fee \$60

### Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, & speaker \$270
- Projector & Screen \$295  
(w/ sound \$395)





## 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
- Setup Fee - \$40

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



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## 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: From 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

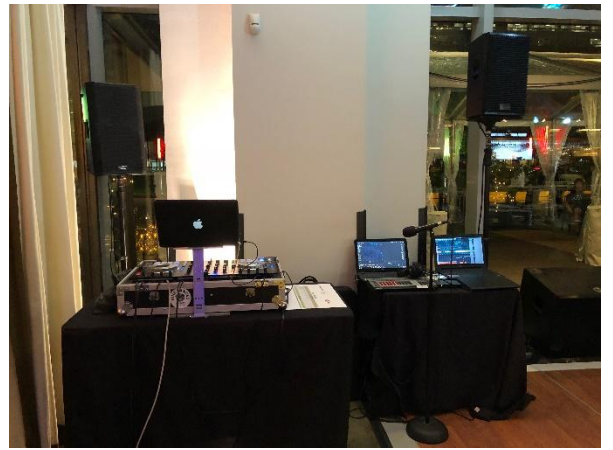
- Lunch (M-F): 1/3 of the patio \$1,200;  
Full Patio: \$3,500
- Monday – Wednesday Dinner: 1/3 of  
the patio \$1,500; Full Patio \$4,000
- Thursday Dinner: 1/3 of the patio  
\$2,000; Full Patio \$5,500
- Friday – Saturday Dinner: 1/3 of the  
patio \$3,200; Full Patio \$9,000

- Setup fee - \$120
- AV & DJ option  
available for full patio



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



## Pre-fixe menus & Hors d'oeuvres Packages


Our menus may be customized to you and your guests needs.

Prices are subject to change depending on your modifications. The day of the event, guests will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can also be added to any menu.

 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 \$45**

### 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 Estilo Baja**  
crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

**Torta de Pez Espada**  
swordfish sandwich, chile morita aioli, pickled cabbage, lemon aioli, fries

### Dessert

Choice of

**Flan de Maracuya**  
passion fruit flan, coconut tuile, macerated mango, yuzu gel

**Tres Leches**  
traditional three-milk-drenched cake

**Helado Del Dia**  
Sorbet of the day

(Only available Saturday 11am-3:00pm)  
**BRUNCH PRE FIXE \$55**

### Family Style Appetizers

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

### **Costillas a las Brazas**

wood-roasted pork ribs, pickled onion

**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

### **Tamal de Cochinita Pibil**

slow cooked achiote-rubbed pork tamal, tomato-habanero sauce, sunny-side-up eggs, chicharrón, citrus salad

### **Huevos Divorciados**

two crisp corn tortillas topped with refried beans, grilled steak, fried eggs, salsa costena, salsa paloma, cotija cheese

### Dessert

Choice of

**Churros**  
traditional Mexican crullers, streusel

**Tres Leches**  
traditional three milk drenched cake

**Flan de Maracuya**  
passion fruit flan, coconut tuile, macerated mango, yuzu gel



(Only available Saturday 11am-3:00pm)  
**BRUNCH PRE FIXE \$68**

**Family Style Appetizers**

**Taquitos Tronadores de Carnitas**

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

**Queso Flameado de Vegetales**

mushrooms, peppers, caramelized  
 onions, warm tortillas for rolling

**Campechana Blanca**

shrimp, octopus, cherry tomato, serrano chile,  
 cilantro, cucumbers, lime juice

**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

**Tamal de Cochinita Pibil**

slow cooked achiote-rubbed pork tamal,  
 tomato-habanero sauce, sunny-side-up eggs,  
 chicharrón, citrus salad

**Chilaquiles**

totopos, tomatillo salsa, chicken,  
 eggs sunny side up

**Arrachera con Huevo**

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

**Huevos Divorciados**

two crisp corn tortillas topped with refried beans, grilled  
 steak, fried eggs, salsa costena, salsa paloma,  
 cotija cheese

**Pescadillas Adobadas**

two crispy fish quesadillas cooked in adobo salsa,  
 capers, raisins, queso Oaxaca,  
 chipotle tomatillo salsa

**Family Style Sides**

**Repollitos Asados**

charred Brussel sprouts, chimichurri

**Arroz y Frijoles**

rice and beans

**Dessert**

Choice of

**Churros**

traditional Mexican crullers,  
 streusel

**Fruta Fresca**

fresh fruit

**Tres Leches**

traditional three milk drenched cake

(Only available Saturday 11am-3:00pm)  
**BRUNCH PRE FIXE \$73**

**Family Style Appetizers**

**Guacamole, Salsa y Totopos**

chips, salsa, and guacamole

**Taquitos Tronadores de Carnitas**

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

**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

**Intermedio**

**Ensalada de Tomate**

heirloom tomatoes, frisée, goat cheese, endive,  
 caramelized pumpkin seeds,  
 piconcillo dressing

**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, served with  
 rice and refried beans

**Tamal de Cochinita Pibil**

slow cooked achiote-rubbed pork tamal, tomato-habanero  
 sauce, sunny-side-up eggs, chicharrón, citrus salad

**Chilaquiles**

totopos, tomatillo salsa, chicken,  
 eggs sunny side up

**Arrachera con Huevo**

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

**Huevos Divorciados**

two crisp corn tortillas topped with refried beans, grilled  
 steak, fried eggs, salsa costena, salsa paloma,  
 cotija cheese

**Dessert**

Choice of

**Churros**

traditional Mexican crullers, streusel

**Pastel de Chocolate**

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

**Flan de Maracuya**

passion fruit flan, coconut tuile,  
 macerated mango, yuzu gel

(Only available Sunday 10am-2:30pm)  
**BRUNCH BUFFET**  
**\$45 ADULT \$15 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 \$43**

**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

**Entrees**

Choice of

**Berenjena**

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

**Torta de Pez Espada**

swordfish sandwich, chile morita aioli,  
pickled cabbage, papas bravas

**Arrachera**

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

**Backstreet's Grilled Chicken Salad**

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

**Enchiladas del Día**

ask your server for the day's selection

**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 \$52**

**Family Style Appetizers**

**Queso Flameado**

mushroom, peppers, caramelized onions,  
warm tortillas for rolling

**Ceviche de Chile Canario**

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

**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

**Pulpo Ahumado**

smoked octopus, Mexican sausage, potatoes, onions,  
peppers, chipotle-tomatillo salsa, corn tortillas

**Arrachera**

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

**Tacos de Pescado Estilo Baja**

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

**Family Style Side**

**Arroz y Frijoles**

rice and beans

**Papas Gratinadas**

scalloped potatoes,  
mole amarillo

**Dessert**

Choice of

**Flan de Maracuya**

passion fruit flan, coconut tuile,  
macarated mango, yuzu gel

**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 \$60**

**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 freso 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**

seared redfish, pipían, cucumber salad

**Ensalada de Mariscos**

shrimp, octopus, squid, crab, frisée, lime, olive oil,  
fresh herbs, creamy basil dressing

**Family Style Side**

**Camote a las Brazas**

charred sweet potato,  
spicy salsa macha,  
cotija cheese

**Dessert**

Choice of

**Flan de Maracuya**

passion fruit flan, coconut tuile,  
macarated mango, yuzu gel

**Churros**

traditional Mexican crullers, streusel

**Pastel de Chocolate**

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



(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

**Ensalada de Tomate**

heirloom tomatoes, frisse,  
requesón, squash blossom, hoja santa-chimichurri

**Entrée**

Choice of

**Berenjena**

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

**Arroz Negro Con Vegetales**

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

**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,  
epazote, Oaxacan cheese, refritos,  
pasilla-ancho sauce, white rice

**Family Style Sides**

**Hongos al Mojo de Ajo**

garlic mushrooms

**Repollitos Asados**

charred brussel sprouts, chimichurri sauce

**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 Blanca**

shrimp, octopus, cherry tomato,  
serrano chile, cilantro, cucumbers, lime juice

**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

**Mero en Chilpachole**

grouper, tamal jarocho, blue crab broth

**Enchiladas de Pollo**

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

**Costillas de Res**

braised short ribs, mashed potatoes,  
vegetable molote, mole mascota

**Cremoso de Camaron**

wood-grilled chile-rubbed shrimp,  
creamy corn bomba rice, crab stew

**Family Style Sides**

**Arroz y Frijoles**

rice and beans

**Dessert**

Choice of

**Flan de Cafe**

espresso flan, whipped cinnamon ganache,  
chocolate soil, Mandarin gel

**Churros**

traditional Mexican crullers, streusel

**Helado Del Dia**

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 con Mole Amarilo**

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

**Callo de Hacha**

pan-seared sea scallops, roasted cauliflower,  
red chard, macadamia-costeño,  
creamy corn bomba rice

**Pato en Mole Xico**

duck leg confit, zacahuil

**Costillas de Res**

braised short ribs, mashed potatoes,  
vegetable molote, mole mascota

**Family Style Side**

**Repollitos Asados**

charred Brussel sprouts, chimichurri

**Dessert**

Choice of

**Flan de Maracuya**

passion fruit flan, coconut tuile,  
macerated mango, yuzu gel

**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 \$ 125**

### **Family Style Appetizers**

#### **Queso Flameado con Langosta**

lobster, peppers, onion,  
melted Chihuahua cheese, flour tortillas

#### **Ceviche de Chile Canario**

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

#### **Coctel de Vegetales**

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

### **Entrées**

Choice of

#### **Arroz Negro Con Vegetales**

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

#### **Costillas de Res**

braised short ribs, mashed potatoes,  
vegetable molote, mole mascota

#### **Pescado Zarandeado**

wood-grilled butterflied boneless fish, a la talla sauce

#### **Callo de Hacha**

pan-seared sea scallops, roasted cauliflower, red  
chard, macadamia-costeño, creamy corn bomba rice

#### **Carne Asada con Mole Negro**

grilled Angus Prime ribeye,  
scalloped potatoes, quelites, mole negro

### **Family Style Sides**

#### **Repollitos Asados**

charred Brussel sprouts, chimichurri

#### **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 \$ 170**

### **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

#### **Ensalada de Tomate**

heirloom tomatoes, frisée lettuce,  
queso requeson, hoja santa dressing

### **Entrées**

Choice of

#### **Enchiladas Placeras**

deconstructed enchiladas, garden veggies,  
guajillo sauce, crema fresca, queso fresco

#### **Pato en Mole de Xico**

duck leg confit, zacahuil

#### **Pescado Zarandeado**

wood-grilled butterflied boneless fish, a la talla sauce

#### **Langosta Puerto Nuevo**

fire-roasted lobster, flour tortillas,  
playa la ropa beans, arroz mexicano

#### **Carne Asada con Mole Negro**

grilled Angus Prime ribeye,  
scalloped potatoes, quelites, mole negro

### **Family Style Side**

#### **Hongos al Mojo de Ajo**

garlic mushrooms

#### **Repollitos Asados**

charred Brussels sprouts, chimichurri sauce

### **Dessert**

Choice of

#### **Flan de Maracuya**

espresso flan, whipped cinnamon ganache,  
chocolate soil, Mandarin gel

#### **Tres Leches**

traditional three milk-drenched cake

#### **Helado Del Dia**

sorbet of the day

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

## **DINNER PRE FIXE \$ 185**

### **Crudos & Cocteles 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 Blanca**

shrimp, octopus, cherry tomato,  
serrano, chile, cilantro, cucumbers, lime juice

### **Del Horno & Antojitos Trio**

#### **Ostiones Asados**

wood-roasted Gulf oyster, chipotle butter

#### **Pulpo Ahumado**

smoked octopus, Mexican sausage, potatoes, onions,  
peppers, pipian verde, pumpkin seed dressing

#### **Costilla a las Brasas**

wood-roasted pork rib, pickled onion

### **Intermezzo**

#### **Ensalada de Tomate**

heirloom tomatoes, frisse,  
requesón, squash blossom, hoja santa-chimichurri

### **Entrées**

Choice of

#### **Arroz Negro Con Vegetales**

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

#### **Pato en Mole de Xico**

duck leg confit, zacahuil

#### **Pescado Zarandeado**

wood-grilled butterflied boneless fish, a la talla sauce

#### **Langosta Puerto Nuevo**

fire-roasted lobster, flour tortillas,  
playa la ropa beans, arroz mexicano

#### **Carne Asada con Mole Negro**

grilled Angus Prime ribeye,  
scalloped potatoes, quelites, mole negro

### **Family Style Side**

#### **Coliflor**

roasted cauliflower,  
macadamia-costeño pumpkin seed sauce

#### **Repollitos Asados**

charred brussel sprouts, chimichurri sauce

### **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 \$35 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 \$55 Per Person

- Bocadillos de Langosta (lobster meat on endive)
- Taco de Papa (crispy mini potato taco)
- Costillas a las Brazas (wood-roasted pork ribs, pickled onion)
- 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 \$45 Per Person

- Taco de Papa (crispy mini potato taco)
- Costillas a las Brazas (wood-roasted pork ribs, pickled onion)
- Coctel de Pulpo Almadrado en Cuchara (Spanish octopus cocktail on a spoon)
- Cazuelitas Vegetarianas (mini crispy vegetable cup)
- Taquitos Tronadores (crispy pork mini taco)
- Tostadita de Guacamole (guacamole and queso fresco mini tostada)

### El Tiburon \$65 Per Person

- Camarones a la Talla (tail-on grilled shrimp skewer)
- Taquitos Tronadores (crispy pork mini taco)
- Bocadillos de Langosta (lobster meat on endive)
- Taco de Papa (crispy mini potato taco)
- Costillas a las Brazas (wood-roasted pork ribs, pickled onion)
- 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)