



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

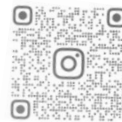
www.caracol.net

or feel free to contact me
713-622-9996

wendy@caracol.net

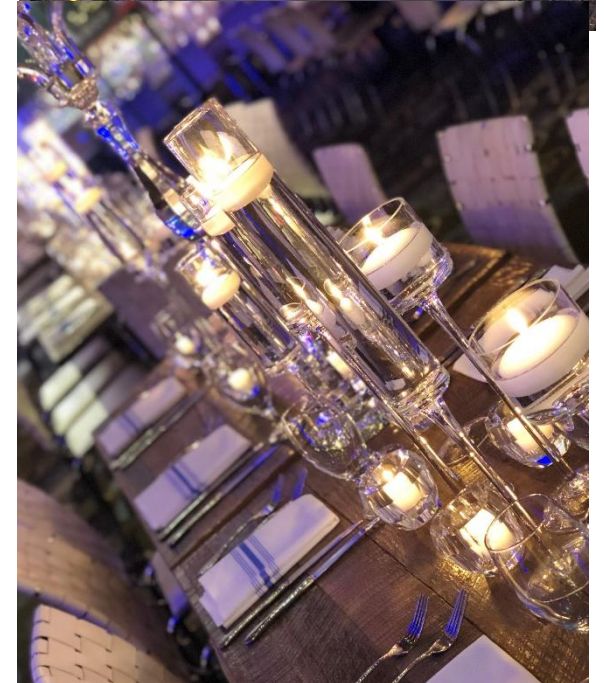
Monday thru Friday 9:30am – 3:00pm.

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. 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



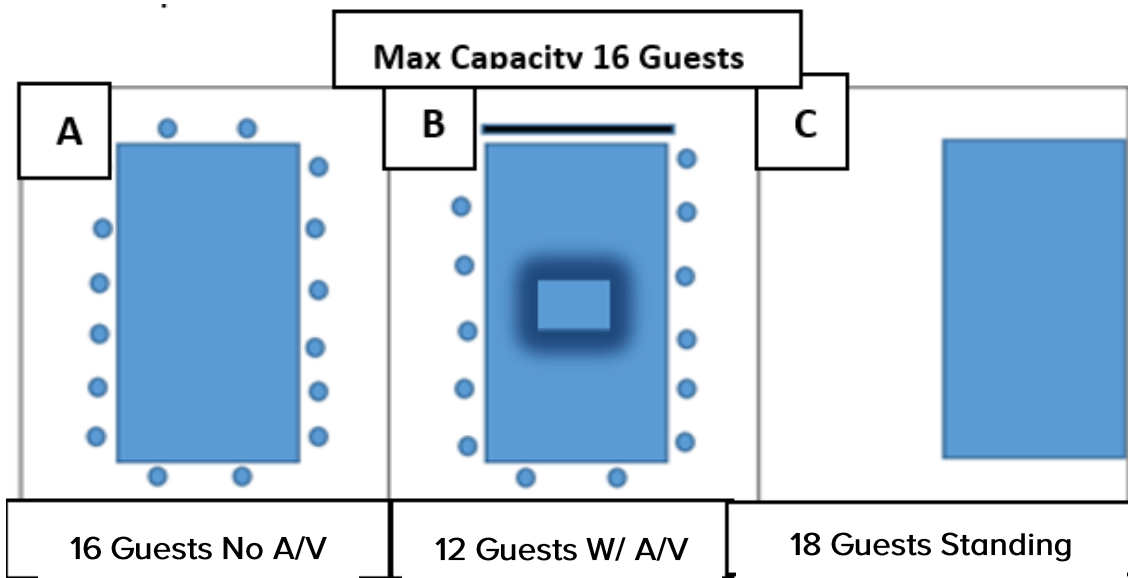
BEVERAGES & DRINKS

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
- Please note that minimums are different during December. Please contact Wendy Gonzalez for more details.

• Optional Linen fee - \$15

Optional Audio Visual:

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



Instagram
 @caracolevents_houston

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.

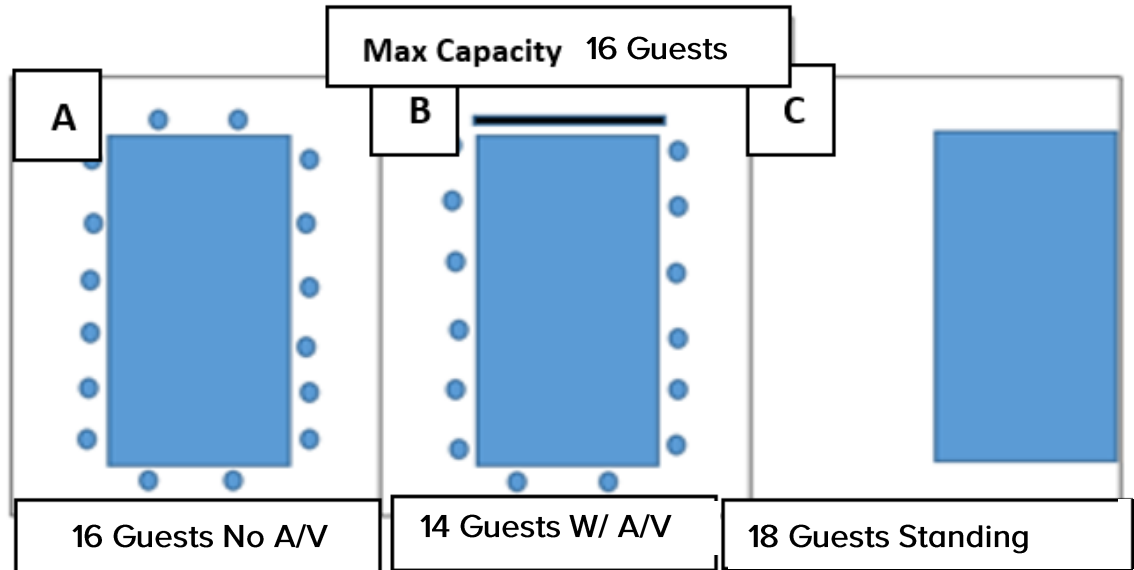
- Monday - Friday Lunch
11:30am-3:30pm- \$350
- Saturday Brunch
11:00am-3:30pm- \$550
- Sunday Brunch
10am-12:30pm or 1pm-4pm \$450.

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
- Please note that minimums are
different during December.
Please contact Wendy
Gonzalez for more details.
- Optional Linen fee - \$15



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Acamaya

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

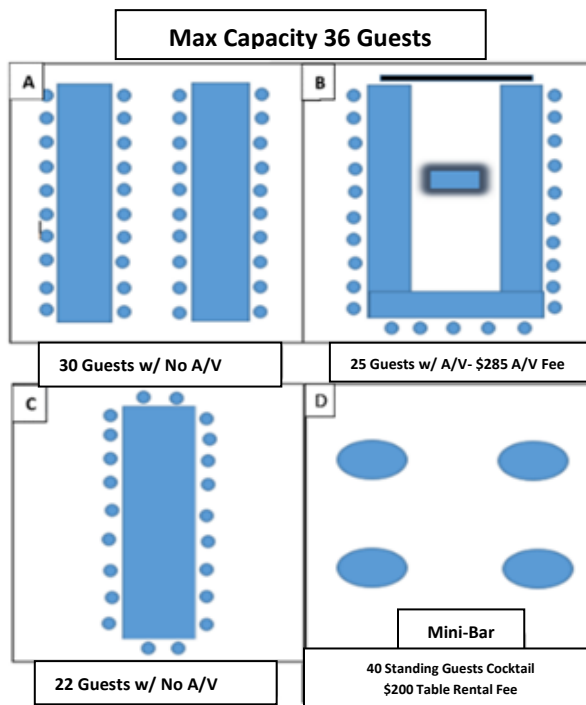
Price reflects
food & beverage minimums
minimums do not include
taxes, fees, rentals, and gratuity.

**(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: \$1,700
- Tuesday & Wednesday: \$2,000
- Thursday \$2,500
- 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
- Please note that minimums are different during December. Please get in touch with Wendy Gonzalez for more details.
- 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: \$2,100
- Tuesday & Wednesday: \$2,500
- Thursday: \$3,100
- 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
- Please note that minimums are different during December. Please get in touch with Wendy Gonzalez for more details.

Setup fee \$60

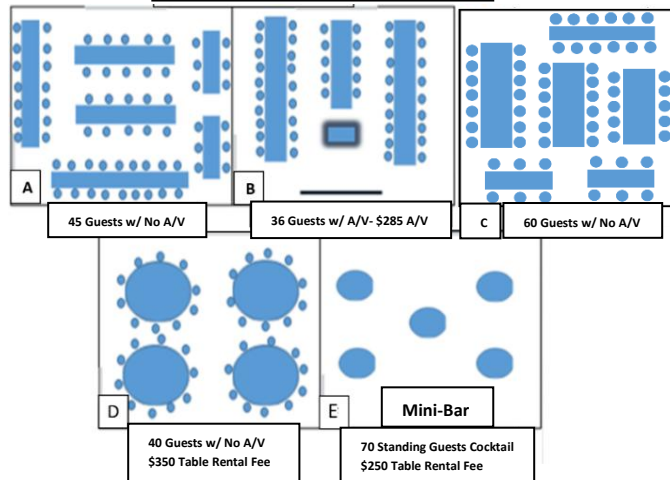
Optional Audio Visual:

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



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Max Capacity 45 Guests



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
- Please note that minimums are different during December. Please get in touch with Wendy Gonzalez for more details.

- 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 \$6,000
- Please note that minimums are different during December. Please get in touch with Wendy Gonzalez for more details.
- Setup fee - \$120



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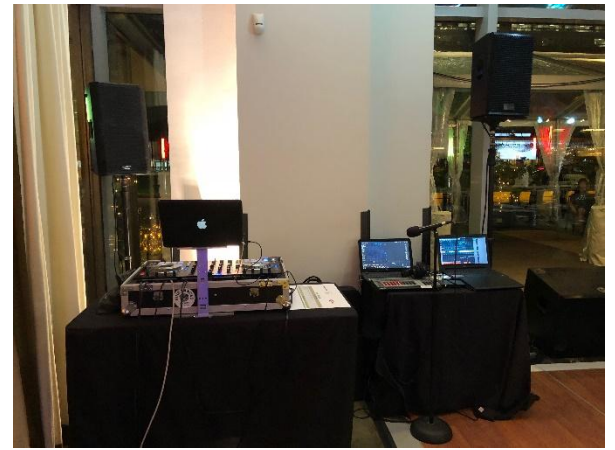


Restaurant Buyout

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 be added to any menu as well.

 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

Arrachera con Huevo
grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado

Tacos de Pescado Estilo Baja
crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

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

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 \$55

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

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

Entrée

Choice of

Enchiladas Verdes de Vegetales
enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

Chilaquiles
totopos, tomatillo salsa, chicken, eggs sunny side up

Arrachera con Huevo
grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado

Tacos de Pescado Estilo Baja
crispy fish, napa cabbage, chipotle-mayonnaise, pico de gallo

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

Helado Del Dia
Sorbet of the day

Flan de Cafe
espresso flan, whipped cinnamon ganache, chocolate soil, Mandarin 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

Carnitas de Atun
seared tuna tacos, guacamole, refried beans, greens, pickled onion

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

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 \$75

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

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

Tacos de Pescado Estilo Baja
tempura fried fish, Napa cabbage, chipotle mayonnaise, crema, queso fresco, pico de gallo

Dessert

Choice of

Churros
traditional Mexican crullers, streusel

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

Tres Leches
traditional three milk drenched cake

(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

Pescado

seared redfish, pipian, cucumber salad

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

Dessert

Choice of

Flan de Cafe

espresso flan, whipped cinnamon ganache,
chocolate soil, Mandarin 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

Enchiladas Verdes de Vegetales

enchiladas stuffed with roasted zucchini,
corn, poblanos, tomatillo sauce,
white rice, refried beans

Backstreet's Grilled Chicken Salad

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

Arrachera

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

Pescado

seared redfish, pipian, cucumber salad

Torta de Pez Espada

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

Family Style Side

Repollitos Asados

charred Brussel sprouts, chimichurri

Dessert

Choice of

Flan de Cafe

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

Churros

traditional Mexican crullers, streusel

Fruta Fresca

fresh fruit

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

Family Style Appetizers

Quesadillitas de Calabacitas
yellow corn tortillas, housemade
string cheese, filled with squash

Queso Flameado de Vegetales
mushrooms, peppers, caramelized
onions, warm tortillas for rolling

Ensalada de Tomate
heirloom tomatoes, frisée, goat cheese, endive,
caramelized pumpkin seeds, piloncillo dressing

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

Enchiladas Verdes de Vegetales
enchiladas filled with roasted zucchini, corn,
poblanos, epazote, topped with tomatillo salsa
and melted cheese

Robalo con Mole Amarillo
grilled striped bass wrapped in banana leaf,
wild mushrooms, mole amarillo

Pato en Mole Xico
duck leg confit, zacahuil

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

Pescado Zarandeado
wood-grilled catch of the day filet,
wild green salad, pineapple

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 Cafe
espresso flan, whipped cinnamon ganache, chocolate
soil, Mandarin 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 \$ 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

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 \$ 130

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

Queso Flameado con Langosta

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

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 Cafe

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 \$ 145

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 Hillo & Antojitos Trio

Ostiones Asados

wood-roasted Gulf oyster, chipotle butter

Pulpo Ahumado

smoked octopus, chorizo, potato, onion, peppers, chipotle-tomatillo sauce, small tortillas

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

\$7 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 Almendrado 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)