

FLORES

COCINA
& BAR

LUNCH PREFIX MENU

All Food is Prepared to serve Buffet Style. We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance. No Partial Orders. Any item selected is made for your entire group. Below costs are Per Person.

ON THE TABLE

Guacamole

avocado, cotija cheese, tomato, red onion, cilantro, tortilla chips, trio of house salsas

PRIMERO | Choose 3

Esquite

sautéed corn, crema, red onions, tomato, lime, and cotija

Sikil Pak

pumpkin seed hummus, jicama sticks, lettuce cups

Ensalada Mixta

gem lettuce, black beans, quinoa, corn, bell pepper, avocado, lime-jalapeno dressing

Ensalada Verde

lettuce, avocado, jicama, radish cucumber, lime-jalapeno dressing

Platano Macho

fried ripe plantains, spicy crema, queso cotija

Ceviche de Pescado

mahi mahi, cucumber, jicama, avocado, crispy corn, aji amarillo leche de tigre (add \$2)

Quesadilla de Coles

corn tortilla, shaved brussels sprouts, onions, kale, Oaxaca cheese, avocado-tomatillo salsa (add \$1)

Flautas de Chorizo con Papas

house made chorizo, potatoes, queso fresco, tomatillo salsa

Coctel de Camaron

wild mexican shrimp, avocado, cucumbers, red onion, cocktail sauce, tostadas (add \$1)

SEGUNDO | Choose 3

Carnitas slow-roasted pork, slaw

Carne Asada marinated and grilled steak

Chicken Tinga shredded poached chicken, spicy onions

Asada grilled steak, pico de gallo

Hongos mushrooms

Pescado fried cod, chipotle aioli, slaw (add \$1)

POSTRE | Choose 1

Churros house fritters, cinnamon sugar, cajeta and chocolate sauce

Flan de Cajeta caramel flan, passion fruit jelly, whipped cream, maria cookie

Tres Leches sweet coconut milked soaked cake, cream cheese frosting, almonds

Sundae Mexican chocolate and vanilla ice cream, chocolate sauce, peanuts, cherries, whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 4% surcharge is added to all orders to support Employee Benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.