



By Chef Victor Olmos

COMMON ALLERGENS GUIDE: CATERING MENU

	MILK	W/HEAT	EGGS	SHELLFISH	FISH	SOY	Garlic	SESAME	TREENUTS
TRADITIONAL FILINGS									
CARNE ASADA									
LENGUA							♦		
BARBACOA							♦		
BIRRIA							♦		
TINGA							♦		
POLLO AL CARBON							♦		
AL PASTOR							♦		
CARNITAS	♦						♦		
CHICHARRON							♦		
CHORIZO							♦		
PREMIUM FILLINGS									
BAJA SHRIMP	♦		♦	♦	♦		♦		
SPICY SHROOM	♦						♦		
SQUASH	♦						♦		♦
GARNISHES									
CORN TORTILLAS									
FLOUR TORTILLA		♦							
PICO DE GALLO									
PICKLE RED ONION							♦		
COTIJA	♦								
BAJA SAUCE	♦						♦		
PEPITAS									
CHIMICHURRI							♦		
HEARTS OF PALM									
GOAT CHEESE	♦								
CILANTRO									
BASIL									
COTIJA POBLANO RANCH	♦						♦		
NOT TACOS									
BAMBA SALAD	♦	♦	♦				♦		
BACHO NACHO	♦		♦				♦		
SHRIMP COCTEL				♦			♦		
CEVICHE					♦		♦		
BAMBA WINGS (BUFFALO)	♦	♦				♦	♦		
BAMBA WINGS (CHILI GARLIC BUTTER)	♦						♦		
BAMBA WINGS (DRY SPICED)	♦						♦		
SWEETS									
CHURROS	♦	♦							
RUBIA	♦	♦	♦						
CHOCOLATE CHIP CHURRO COOKIE	♦	♦	♦						

	MILK	W/HEAT	EGGS	SHELLFISH	FISH	SOY	Garlic	SESAME	TREENUTS
SIDES									
CHIPS									
GUACAMOLE									
QUESO	♦								
YELLOW RICE							♦		
BLACK BEANS							♦		
PINTO BEAN							♦		
CHICHARRONES							♦		
CORN ON THE COB	♦		♦						
SALSA VERDE							♦		
MORITA SALSA							♦		
TAQUERA							♦		
ARBOL SALSA							♦		
BREAKFAST									
BREAKFAST TACO PLATTER	♦		♦				♦		
ENCHILADAS	♦		♦				♦		
BACON, EGG AND CHEESE EMPANADA	♦	♦	♦						