

ZARANDA

Las Californias Cuisine

On behalf of Chef Hugo Ortega, James Beard Award Winner (2017), and our dedicated team, we would like to extend our sincere gratitude for considering Zaranda for your upcoming event. We are honored to have the opportunity to serve you.

Zaranda, conveniently located at 1550 Lamar, Suite 101, Houston, TX 77010, offers an exceptional venue for a variety of occasions, including birthdays, anniversaries, rehearsal dinners, bridal and baby showers, graduations, corporate events, holiday parties, silent auctions, pharmaceutical gatherings, cocktail parties, and more.

At your convenience, we invite you to visit our website for more information www.zarandahouston.com or feel free to contact

Albert Salazar

Director of Events & Caterings

Monday thru Saturday 9:00am – 4:00pm.

albert@zarandahouston.com

BANQUETS AT ZARANDA

Zaranda has an extensive menu that brings together Alta and Baja California, which was known as Las Californias. With diverse ingredients and dishes, we strive to bring a sense of comfort when dining with us.

- 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.
- Also, we can customize the menu to your individual tastes and needs, including:
 - Vegetarian options
 - Buffet style
 - Passed hors d'oeuvres
- Menu & wine selection must be submitted at least 5 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 legal size Zaranda stationary for your event. We can customize headings to the title of your event, as well as adding your company logo.

CAPACITIES, MINIMUMS, & OTHER REQUIREMENTS

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:

- Any event cancelled within 7 days of a party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.
- Minimums are higher in March, May, October, and December.

We do not charge fees for private area, we just ask that you to meet the applicable minimums in food & beverages, **not including tax, gratuity, linen or 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 Holidays)

PAYMENTS

The balance of your payment is expected in full at the end of your party. We accept
Visa, MasterCard, American Express,
Discover, or cash.

SPECIAL ARRANGEMENTS

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.

ONSITE VISIT

If you wish to tour our restaurant and private dining areas, please feel free to contact me. We can set up an appointment, or I can have one of the managers on duty walk you through our facilities. I look forward to helping with your party planning and making your event a memorable one!

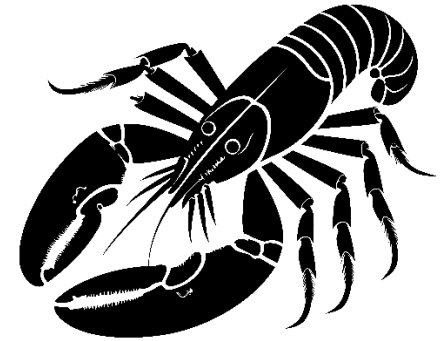


FOOD & STYLE

Zaranda is a culinary destination where the flavors and cultures of Las Californias—Baja and Alta—unite in a vibrant, refined dining experience. Inspired by the land, sea, and traditions of both regions, our menu reflects a thoughtful balance of heritage, seasonality, and innovation.

Grounded in techniques such as *zarandeado* and *tatemado*, and enriched by Spanish and Asian influences, our cuisine highlights the connection between fire, smoke, and the purity of fresh ingredients. Dishes like our *arrozes* and creations featuring delicate Asian elements showcase the bold yet harmonious spirit of Las Californias.

Led by Chef Hugo Ortega and his dedicated culinary team, Zaranda represents a modern expression of regional cuisine—rooted in authenticity, driven by creativity, and served with genuine hospitality. Complemented by a curated wine and spirits program, Zaranda invites guests to explore, savor, and celebrate.



BEVERAGES & DRINKS

At Zaranda, our beverage program is designed to complement and elevate the bold, regional flavors of our cuisine. We are proud to offer an extensive wine collection that highlights exceptional producers from California, Mexico, and across the United States. Carefully curated to pair seamlessly with our menu, our wine list reflects both classic expressions and emerging talent from these dynamic wine regions. In addition to our wine offerings, Zaranda features a diverse and innovative cocktail menu, inspired by the vibrant spirit of Las Californias. Our full cocktails list is available for smaller events. For larger events, we can create a specialty drink list featuring a variety of signature cocktails, wines, margaritas, bottled beers, and more! I will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.



ATLAMAR

ACCOMADATES UP TO 80 GUESTS

SEATED OR 90 STANDING

COCKTAIL RECEPTION

LUNCH:

MONDAY – FRIDAY

11:00 AM – 4: 00 PM

FOOD & BEVERAGE MINIMUM: \$1,500

SATURDAY BRUNCH

11:00 AM – 4: 00 PM

FOOD & BEVERAGE MINIMUM: \$1,500

(2 HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$4,500

FRIDAY & SATURDAY

4:00 PM – 11:00 PM

FOOD & BEVERAGE MINIMUM: \$5,000

(3 HOUR TIME LIMIT)

\$50 SET UP FEE

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

(PLEASE NOTE: TABLE SIZES AND
CONFIGURATIONS ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY AND REQUESTS)

**(MINIMUMS MAY BE SUBJECT TO CHANGE
DURING THE MONTH OF DECEMBER)**

BAJAMAR

ACCOMADATES UP TO 30 GUESTS

SEATED OR 35 STANDING

COCKTAIL RECEPTION

LUNCH:

MONDAY – FRIDAY

11:00 AM – 4: 00 PM

FOOD & BEVERAGE MINIMUM: \$750

SATURDAY BRUNCH

11:00 AM – 4: 00 PM

FOOD & BEVERAGE MINIMUM: \$NO MINIMUM

(2 HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$1,800

FRIDAY & SATURDAY

4:00 PM – 11:00 PM

FOOD & BEVERAGE MINIMUM: \$1,800

(3 HOUR TIME LIMIT)

\$50 SET UP FEE

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

(PLEASE NOTE: TABLE SIZES AND
CONFIGURATIONS ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY AND REQUESTS)

**(MINIMUMS MAY BE SUBJECT TO CHANGE
DURING THE MONTH OF DECEMBER)**

LUNCH PRE FIXE \$45

Family Style Appetizers

Pan de Oliva

Olive bread, spice olive oil

Chicharron de Camaron

Fried popcorn shrimp, ancho and chile morita pepper aioli

Entrees

Ceaser Salad

Whole romaine leaves, anchovies, Worcestershire, olive oil, Parmigiano Reggiano, baguette croutons with shrimp

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo, sunflower seeds

Tacos de Camaron

Sauteed shrimp, banana peppers, fennel, tomato, quesoillo, corn tortillas

Picanha

Paprika-dried cumin dry rub, fries

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

LUNCH PRE FIX \$57

Family Style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesoillo, salsa costena

Guacamole & Totopos

Entrees

Pollo Rostizado

40-hr brined half chicken, roasted to perfection, smashed red potatoes, lemon-mustard-caper sauce

Ensalada de Salmon

king salmon salad, endive, red oak lettuce, green beans, hard-boiled eggs, Manchego, artichoke hearts, sunflower seeds, Gochujang-lemon dressing

Tacos de Camaron

Sauteed shrimp, banana peppers, fennel, tomato, quesoillo

Picanha

Paprika-dried nori-cumin dry rub, fries

Torta de Res

Prime rib ciabatta sandwich caramelized onions, wakame aioli, chimichurri, Manchego, thyme, rosemary, soy sauce, fries

Family Style Sides

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

LUNCH PRE FIX \$67

Family Style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom coriander seeds, mustard, quesoillo, salsa costena

Taquito de Atun

Tuna, soy, sesame, ginger, green onion, chile piquin, furikake

Entrees

Tacos de Lomo de Res

Prime filet mignon, caramelized onions, chilaca peppers, salsa Mexicana

Tostadas de Pulpo

Seared octopus, potato, refried beans, salsa albanil, lemon aioli, charred avocado, radish, serrano

Pollo Rostizado

40-hr brined half chicken, roasted to perfection, smashed red potatoes, lemon-mustard-caper sauce

Ceaser Salad

Whole romaine leaves, anchovies, Worcestershire, olive oil, Parmigiano Reggiano, baguette croutons with shrimp

Picanha

Paprika-dried nori-cumin dry rub, fries

Sides

Papas Fritas

Housemade fries, lemon aioli, chili powder

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIX \$75

Family Style Appetizers

Pan de Oliva

Olive bread, spiced olive oil

Chicharron de Camaron

Fried popcorn shrimp, ancho-morita pepper aioli

Tostaditas de Camote

Sweet potato, salsa macha, crema, queso fresco

Entrees

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo, sunflower seeds

Camarones

Large grilled head-on shrimp

Borrego Tatemado

Charred over coals braised lamb shank, black bean, green peas

Pollo Rostizado

40-hr brined half chicken, roasted to perfection, smashed red potatoes, lemon-mustard-caper sauce

Family Style Sides

Papas Fritas

Handmade fries, lemon aioli

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

DINNER PRE FIXE \$85

Family Style Appetizers

Aguachile Negro

Lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

Mini Torta de Res

Prime rib sliders, caramelized onions, wakame aioli, chimichurri, Manchego cheese, thyme, rosemary, soy

Guacamole y Totopos

Entrees

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo, sunflower seeds

Picanha

12 oz sliced, paprika-nori-cumin dry rub

Pulpo

Whole octopus, red herb oil, crispy smashed potatoes

Camarones

Large grilled head-on shrimp,

Family Style Sides

Papas Fritas

Housemade fries, lemon aioli, chili powder

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIXE \$105

Family Style Appetizers

Ostiones Asados

Gochujang butter, furikake, panko, parmesan

Taquitos de Atun

Tuna, soy, sesame, ginger, green onion, chile piquin, furikake

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

Entrees

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo, sunflower seeds

Lomo de Res

Filet mignon

Pesacdo

Additional \$40 per order

Whole butterflied catch of the day

Pollo Rostizado

40-hr brined half chicken, roasted to perfection, smashed red potatoes, lemon-mustard-caper sauce

Borrego Tatemado

Charred over coals braised lamb shank, black bean, green peas

Family Style Sides

Zanahorias Tatemadas

Charred carrots, requeson, spicy 'nduja salsa macha

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, Passion fruit, pistachio tulle, chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIXE \$120

Family Style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander seeds,
mustard, quesoillo, salsa costena

Ostiones en su Concha

Raw oysters, green ponzu, smoked trout roe

Pan de Olivo

Olive bread, spiced olive oil

Second Course

Sopa del Dia

Ask for today's selection

Ensalada de la Casa

Endive, red oak lettuce, green beans, Manchego,
artichoke hearts, sunflower seeds, Gochujang-lemon dressing

Entrees

Ribeye

Lemon, lime, Worcestershire, garlic,
rosemary, thyme

Pollo Rostizado

40-hr brined half chicken, roasted to perfection,
smashed red potatoes, lemon-mustard-caper sauce

Pescado

Additional \$40 per order

Whole butterflied catch of the day

Camarones

Large grilled head-on shrimp

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo,
sunflower seeds

Family Style Sides

Zanahorias Tatemados

Charred carrots, requeson, spicy 'nduja salsa macha

Pure de Papa

Parmesan, cream, thyme, mashed potatoes

Dessert

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate
frosting, macerated cherries

Pastel de Dátiles

warm date cake, candied pecans, vanilla-
bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIXE \$135

Crudos

Aguachile Negro

Lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

Taquitos de Atun

Tuna, soy, sesame, ginger, green onion, chile piquin, furikake

Del Horno & Antojitos

Pate de Almeja

Smoked clam spread, crackers

Chicharron de Camaron

Fried popcorn shrimp, ancho-morita pepper aioli

Ostiones Asados

Gochujang butter, furikake, panko, parmesan

Intermezzo

Ensalada de la Casa

Endive, red oak lettuce, green beans, Manchego, artichoke hearts,
sunflower seeds, Gochujang-lemon dressing

Entrees

Pulpo

Whole octopus, red herb oil, crispy smashed potatoes

Ribeye

Lemon, lime, Worcestershire, garlic,
rosemary, thyme

Pescado

Additional \$40 per order

Whole butterflied catch of the day

Borrego Tatemado

Charred over coals braised lamb shank, black bean puree, green peas

Coliflor Zarandeado (V)

Whole roasted coliflor, zarandeado adobo,
sunflower seeds

Family Style Sides

Zanahorias Tatemadas

Charred carrots, requeson, spicy 'nduja salsa macha

Repollitos

Brussels sprouts, honey, ponzu, furikake

Papas Fritas

Housemade fries, lemon aioli, chili powder

Dessert

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate frosting,
macerated cherries

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon
toffee sauce, rum raisin ice cream

\$45 PER PERSON

TOSTADITAS DE CAMOTE

- Sweet potato, salsa macha, crema, queso fresco

EMPANADAS DE BORREGO

- Braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

TAQUITOS DE ATUN

- Tuna, soy, sesame, ginger, green onion, chile piquin, furikake

OSTIONES EN SU CONCHA

- Raw oysters, green ponzu, smoked trout roe

\$65 PER PERSON

TAQUITOS DE ATUN

- Tuna, soy, sesame, ginger, green onion, chile piquin, furikake

TOSTADITAS DE PULPO

- Seared octopus, potato, refried beans, salsa albanil, lemon aioli, charred avocado, radish, serrano

OSTIONES ASADOS

- Gochujang butter, furikake, panko, parmesan

EMPANADAS DE BORREGO

- Braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

MINI TORTAS DE RES

- Prime rib sliders, caramelized onions, wakame aioli, chimichurri, Manchego cheese, thyme, rosemary, soy

TOSTADAS DE CAMOTE

- Sweet potato, salsa macha, crema, queso fresco

PASSED HORS D'OEUVRES PACKAGES

Each package includes two
pieces of each item



\$55 PER PERSON

AGUACHILE NEGRO

- Lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

OSTIONES ASADOS

- Gochujang butter, furikake, panko, parmesan

TOSTADITAS DE CAMOTE

- Sweet potato, salsa macha, crema, queso fresco

CHICHARRON DE CAMARON

- Fried popcorn shrimp, ancho-morita pepper aioli

EMPANADAS DE BORREGO

- Braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

\$75 PER PERSON

OSTIONES ASADOS

- Gochujang butter, furikake, panko, parmesan

AGUACHILE NEGRO

- Lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

TOSTADITAS DE PULPO

- Seared octopus, potato, refried beans, salsa albanil, lemon aioli, charred avocado, radish, serrano

OSTIONES EN SU CONCHA

- Raw oysters, green ponzu, smoked trout roe

TOSTADITAS DE CAMOTE

- Sweet potato, salsa macha, crema, queso fresco

CHICHARRON DE CAMARON

- Fried popcorn shrimp, ancho-morita pepper aioli

TAQUITOS DE ATUN

- Tuna, soy, sesame, ginger, green onion, chile piquin, furikake