



Oyamel
COCINA MEXICANA

Event Menus

BOOK YOUR NEXT EVENT AT OYAMEL!

Visit oyamel.com/private-events to book your event today

QUESTIONS? PLEASE CONTACT:

events@oyamel.com



SECTION 1

Dinner Menus

Dinner Menu #1

\$60 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.
Served with handmade tortilla chips

1ST COURSE

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Ensalada de "Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequin

Tamal de Camote

Sweet potato tamal filled with black beans, served with a guajillo salsa, Mexican crema, queso fresco and pumpkin seeds

2ND COURSE

Camarones al Mojo de Ajo Negro

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Arroz de Hongos

Carolina gold rice, sautéed wild mushrooms, mexican crema, epazote oil, micro cilantro

Taco de Cochinita Pibil con Cebolla en Escabeche

Yucatan-style pit barbecued pork with Mexican sour orange and pickled red onion

Albóndigas Enchipotladas

Meatballs in a tomato chipotle sauce with queso fresco and cilantro

DESSERT

Mexican Choco Flan "Pastel Imposible"

A moist chocolate cake and topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted coconut ice cream.

Dinner Menu #2

\$70 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Served with handmade tortilla chips

1ST COURSE

Ceviche Verde

Striped bass marinated in lime juice with avocado and tomatillo

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Ensalada de Nopal y Ejote

Cactus paddle and green bean salad with guajillo and puya chile, garlic, banana vinegar, alubia blanca beans topped with queso fresco

2ND COURSE

Quesadilla de Chicharrones

Traditional folded corn tortilla with Crispy Rocky Hollow Farms pork belly with melted monterey jack cheese, refried black beans, onions and a five chile salsa

Taco de Pollo a la Parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onions

3RD COURSE

Arroz de Hongos

Carolina gold rice, sauteed wild mushrooms, mexican crema, epazote oil, micro cilantro

Arrachera con Salsa Jitomate

Grilled flank steak served with salsa jitomate, grilled corn pico de gallo and radishes

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

DESSERT

Mexican Choco Flan “Pastel Imposible”

A moist chocolate cake and topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted coconut ice cream.

Chef's Experience Menu

\$85 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Served with handmade tortilla chips

1ST COURSE

Ceviche con citricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

Ceviche de atun Pacifico

Ahi tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Ensalada de Palmitos

Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber and avocado with a grapefruit-papaya dressing

2ND COURSE

Quesadilla de Chicharrones

Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a five chile salsa

Tamal Rojo

Shredded pork tamal marinated with ancho and guajillo chiles over an almond pipian

3RD COURSE

Camarones al mojo de ajo negro

Wild caught Gulf Coast shrimp sauteed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic

Coliflor Frito

Cauliflower in a smokey, rich almond salsa macha, mezcal raisins, rajas, over a hoja santa crema

Taco Suadero

Braised Roseda Farms beef brisket with chile arbol and chiptole morita with avocado, charred camray onions, house-made corn tortillas and salsa verde

4TH COURSE

Arroz de Hongos

Carolina gold rice, sauteed wild mushrooms, mexican crema, epazote oil, micro cilantro

Arrachera con Salsa Jitomate

Grilled flank steak served with salsa jitomate, grilled corn pico de gallo and radishes

DESSERT

Mexican Choco Flan "Pastel Imposible"

A moist chocolate cake and topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted coconut ice cream.



SECTION 2

Lunch & Brunch Menus



Oyamel
COCINA MEXICANA

LUNCH MENU #1

\$35 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

1ST COURSE

Ensalada de Nopal y Ejote

Cactus paddle and green bean salad with guajillo and puya chile, garlic, banana vinegar, alubia blanca beans topped with queso fresco

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Tamal Rojo

Shredded pork tamal marinated with ancho and guajillo chiles over an almond pipian

2ND COURSE

Taco de Pollo a la Parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onions

Albóndigas Enchilotadas

Meatballs in a tomato chipotle sauce with queso fresco and cilantro

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

DESSERT

Mexican Choco Flan “Pastel Imposible”

A moist chocolate cake and topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted coconut ice cream.

ADD ONS

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Served with handmade tortilla chips

\$5 per person

LUNCH MENU #2

\$45 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Served with handmade tortilla chips

1ST COURSE

Ensalada de Nopal y Ejote

Cactus paddle and green bean salad with guajillo and puya chile, garlic, banana vinegar, alubia blanca beans topped with queso fresco

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Quesadilla de Chicharrones

Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a five chile salsa

2ND COURSE

Taco Pollo a la Parrilla

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

Camarones al Mojo de Ajo Negro

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Albóndigas Enchipotladas

Meatballs in a tomato chipotle sauce with queso fresco and cilantro

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

DESSERT

Mexican Choco Flan “Pastel Imposible”

A moist chocolate cake and topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted cocounut ice cream.

BRUNCH MENU

\$65 PER PERSON

AVAILABLE ONLY ON SATURDAY & SUNDAY

Our menus are served family style. There is no need to select dishes from each course.

1ST COURSE

Canasta de Conchas

A basket of our house-made mini sweet bread rolls topped with chocolate and Mexican cinnamon short bread

2ND COURSE

Ceviche Verde

Bass marinated in lime and jalapeno juice with avocado and tomatillo

Ensalada de "Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequin

Divorciada de Jamón y Queso

Flour tortillas with Virginia ham and Chihuahua cheese with chipotle and green tomatillo salsas, guacamole and refried black beans

3RD COURSE

Taco de Pollo a la Parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onions

Arroz de Hongos

Carolina gold rice, sauteed wild mushrooms, mexican crema, epazote oil, micro cilantro

Carne Machaca con Huevos Revueltos

Scrambled organic eggs served on a tortilla with dried shredded beef, potatoes, poblano chile, salsa Mexicana, avocado and a smokey sauce of chile pasilla de Oaxaca

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

DESSERT

Churros de San Angel con Chocolate Caliente

Mexican fried pastry dipped in cinnamon sugar, served with a side of hot chocolate

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream, served with roasted coconut ice cream.

ADD ONS

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Served with handmade tortilla chips

\$5 per person



SECTION 3

Reception Menu Packages

RECEPTION MENU

STATIONARY ITEMS

SERVED WITH HOUSE MADE TORTILLA CHIPS

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Sikil P'aak

Toasted pumpkin seed spread with tomato, sour orange and habanero

Ensalada de Palmitos

Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber and avocado with a grapefruit-papaya dressing

Ensalada de Alex-César Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Ensalada de "Gazpacho" estilo Morelia

From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequin

Please note: Some specialty items may require 72 hours notice to order.

\$50 per person select 2 stationary and 4 passed items

\$70 per person select 3 stationary and 6 passed items

SAVORY PASSED ITEMS

TACOS

Pollo a La Parrilla

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

Cochinita Pibil con Cebolla en Escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

Carnitas

Slow cooked pork shoulder with avocado salsa verde, pork rinds, onions and cilantro

Taco de Suadero

Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro

Hongos en Molito

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

EMPANADAS

Empanada de Frijoles y Queso

Oaxacan black beans and monterey jack cheese wrapped in a crispy house-made corn tortilla

Empanada de Hongos y Queso

Sautéed local mushrooms and monterey jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

CEVICHE SPOONS

Ceviche con Citricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

Ceviche Verde

Bass marinated in lime juice with avocado and tomatillo

Coctel Costeño

Traditional cocktail of shrimp, tomato, red onion, peanuts, chile morita and avocado

SOPES

(House-made crispy masa cakes)

Frijoles con Queso

Oaxacan black beans and queso fresco

Papas con Chorizo

Potato, black beans and house-made chorizo with Mexican crema

Chicharrón y Aguacate

Crispy pork rind and guacamole

MINI QUESADILLAS

Queso Queso

Clover Hill Farms Monterey Jack cheese, Mexican crema

Hongos

Blue corn tortilla with wild sautéed mushrooms with a chile ancho and tomato sauce, Monterey jack cheese, served with salsa serrano

Chicharrones

Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a five chile salsa

TAMALES

Tamal de Frijoles Negros

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

Seasonal Tamal

Nuevo Leon style tamal with seasonal accompaniments

SMALL BITES

Alambre de Arrachera

Grilled steak skewer served with salsa jitomate



ADD ONS

TACOS

Pollo a La Parrilla

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

\$6 per person

Cochinita Pibil con Cebolla en Escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

\$6 per person

Hongos en Molito

Wild mushrooms and poblano peppers sauteed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

\$6 per person

Taco de Suadero

Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro

\$6 per person

Taco de Carnitas

Slow cooked pork shoulder with avocado salsa verde, pork rinds, onions and cilantro

\$6 per person

Taco Pescado Baja California

Crispy masa tempura-battered barramundi with shredded cabbage, house made chile de arbol mayonnaise, Mexican crema and a salsa Mexicana of tomato, onion and cilantro

\$7 per person

Langosta

Avocado-butter sautéed Maine lobster glazed with a chipotle-mezcal salsa

\$10 per person

SMALL BITES

Alambre de Arrachera

Grilled steak skewer served with salsa jitomate

\$7 per person

Albondigas Enchipotladas

Meatballs in a tomato chipotle sauce with queso fresco and cilantro

\$3 per person

Camarones al Mojo de Ajo Negro

Wild caught Gulf Coast white shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

\$6 per person

to add additional passed items please see below

SOPES

House-made crispy masa cakes)

Frijoles con Queso

Oaxacan black beans and queso fresco

\$4 per person

Papas con Chorizo

Potato, black beans and house-made chorizo with Mexican crema

\$5 per person

Chicharrón y Aguacate

Crispy pork rind and guacamole

\$5 per person

Sopes Chapulines

Oaxaca's legendary crispy grasshoppers with guacamole

\$5 per person

MINI QUESADILLAS

Queso Queso

Melted monterey jack cheese, Mexican crema

\$4 per person

Hongos

Blue corn tortilla with wild sauteed mushrooms with a chile ancho and tomato sauce, Monterey jack cheese, served with salsa serrano

\$6 per person

Chicharrones

Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onion and a five chile salsa

\$6 per person

Minilla Veracruzana

Veracruz style house smoked tuna picadillo in crispy tortillas with salsa de chile manzano

\$6 per person

TAMALES

Tamal de Frijoles Negros

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

\$4 per person

Seasonal Tamal

Nuevo Leon style tamal with seasonal accompaniments

\$4 per person



Oyamel
COCINA MEXICANA

EMPANADAS

Empanada de Frijoles y Queso

Oaxacan black beans and monterey jack cheese wrapped in a crispy house-made corn tortilla

\$5 per person

Empanada de Hongos y Queso

Sautéed local mushrooms and monterey jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

\$5 per person

CEVICHE SPOONS

Ceviche con Citricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

\$6 per person

Ceviche Verde

Bass marinated in lime juice with avocado and tomatillo

\$6 per person

Coctel Costeño

Traditional cocktail of shrimp, tomato, red onion, peanuts, chile morita and avocado

\$6 per person

Atún Pacífico

Ahí tuna, Maggi-lime marinade, pecans, crispy amaranth and avocado

\$7 per person

Ceviche Rojo

Japanese hamachi in a guajillo shile sauce with cucumber, corn nuts and avocado

\$7 per person

MINI POSTRES

Mini Jericalla de Chocolate con Maracuya

Oaxacan chocolate custard, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit

\$6 per person

Pastel de Tres Leches con Piña

A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream

\$6 per person

Mini Churros

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate

\$5 per person

Galletas Oaxaquenas

Oxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal

\$4 per person

Polvorones de almendra

Mexican short bread cookie with almond, cinnamon and anise

\$4 per person

Please note: Some specialty items may require 72 hours notice to order.



SECTION 4

Beverages

Beverage Packages

Only one drink will be served at a time. Doubles and shots are not included in liquor package pricing. Beverage package pricing is based on 2 hour seated lunch event, 2.5 hour seated dinner event, or 2 hour standing reception.

NON-ALCOHOLIC BEVERAGES

House-made agua frescas and limeade, Mexican bottled sodas, specialty coffee drinks (espresso, cappuccino, cafe de olla), Oaxacan hot chocolate, iced and hot tea
\$15 per person

HOUSE WINE AND BEER

House wine (one sparkling, white and red selection) and Mexican bottled beer
Bottled coke, diet coke and sprite, iced tea and brewed coffee (regular and decaffeinated)
Lunch: \$30 per person
Dinner: \$40 per person

HOUSE WINE, BEER AND MARGARITAS

House wine (one sparkling, white and red selection) and Mexican bottled beer
Classic Margarita and José Andrés' personal favorite 'Salt Air' Margarita
Bottled coke, diet coke and sprite, iced tea and brewed coffee (regular and decaffeinated)
Lunch: \$45 per person
Dinner: \$55 per person

HOUSE BAR AND MARGARITAS

House wine (one sparkling, white and red selection) and Mexican bottled beer
House spirits + one mixer (utilizing vodka, rum, gin, tequila, or bourbon)
Classic Margarita and José Andrés' personal favorite 'Salt Air' Margarita
Bottled coke, diet coke and sprite, iced tea and brewed coffee (regular and decaffeinated)
Lunch: \$55 per person
Dinner: \$65 per person

PREMIUM BAR AND MARGARITAS

Sommelier selected premium wine (one sparkling, white and red) and Mexican bottled beer
Premium spirits + one mixer (utilizing vodka, rum, gin, tequila, or bourbon)
Classic Margarita, Serrano Margarita and José Andrés' personal favorite 'Salt Air' Margarita
Bottled coke, diet coke and sprite, iced tea and brewed coffee (regular and decaffeinated)
Lunch: \$65 per person
Dinner: \$75 per person

BOOZY BRUNCH

(available until 3:00pm Saturday and Sunday only)
Bottomless blood orange chili pequin Mexican mimosas
\$35 per person