



Oyamel  
COCINA MEXICANA

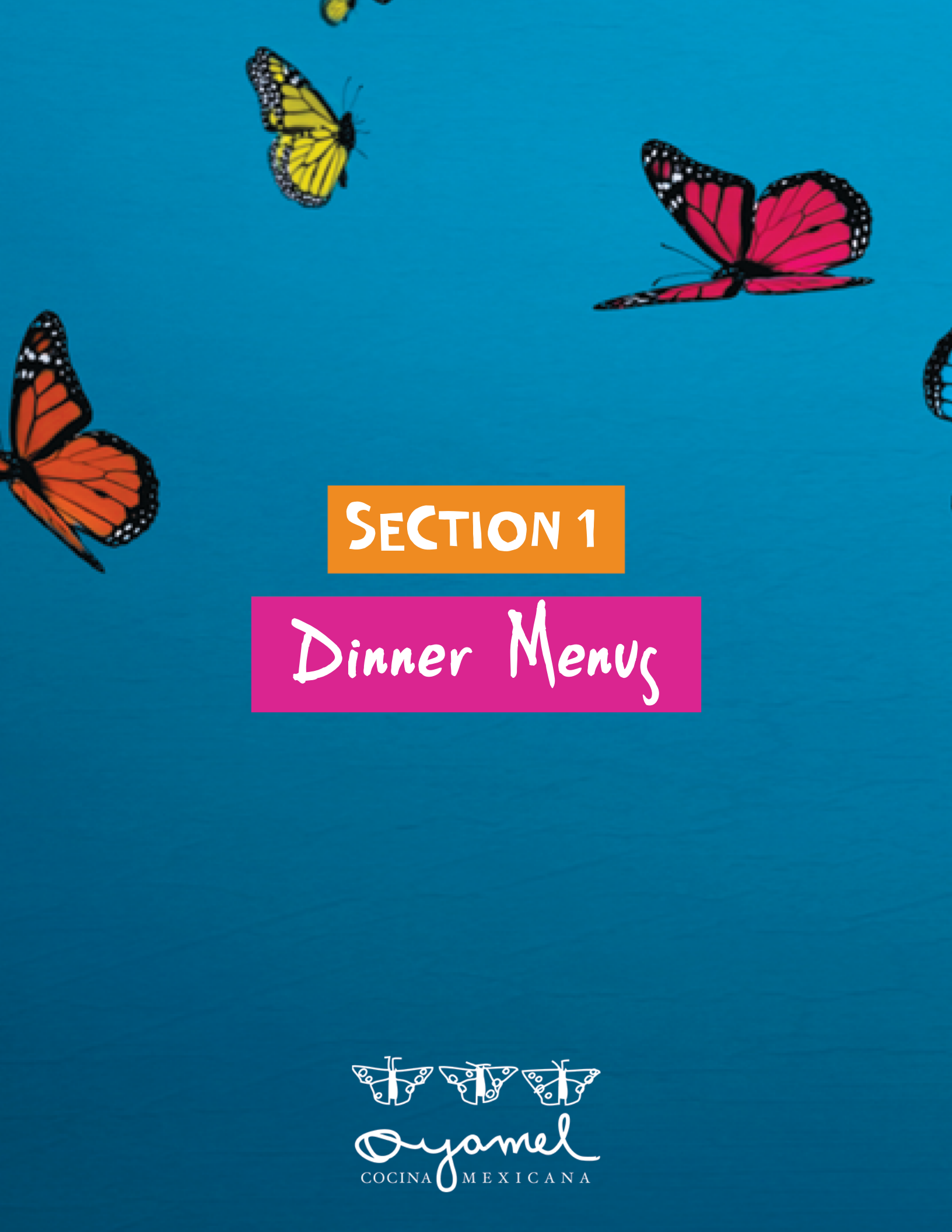
# Group Dining and Event Menus

**BOOK YOUR NEXT EVENT AT OYAMEL!**

Visit [oyamel.com/private-events](http://oyamel.com/private-events) to book your event today

**QUESTIONS?**

Please contact [events.nyc@oyamel.com](mailto:events.nyc@oyamel.com)



# SECTION 1

## Dinner Menus

# Dinner Menu #1

\$75 PER PERSON

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

## APPETIZER

### **Guacamole & Chips**

green tomatillo, serrano chili, crumble queso fresco, tortilla chips  
*Served with handmade tortilla chips*

## 1ST COURSE

### **Ensalada de Cesar Cardini**

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

### **Empanada de Hongos**

heirloom corn dough empanadas, monterrey jack cheese, smoked mushrooms, roasted onions, chile morita and cilantro, avocado salsa verde

## 2ND COURSE

### **Camarones al mojo de ajo**

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

### **Col de Bruselas Estilo San Quintín**

crispy brussels sprouts with chile morita "salsa macha," dill and mint

## 3RD COURSE

### **Pollo al Mole**

shredded chicken over black mole, served over rice, avocado, refried beans, corn tortillas

### **Cochinitia Pibil**

barbecued pork with mexican sour orange and pickled red onion, avocado salsa verde, corn tortillas

## DESSERT

### **Churros con Chocolate**

crispy churros covered in cinnamon and sugar with a decadent chocolate sauce

### **Tres Leches**

our version of the mexican traditional cake soaked in rum and three milks

*Allergy and dietary restriction substitutions are available upon request.*

# Dinner Menu #2

\$85 PER PERSON

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

## APPETIZER

### **Guacamole & Chips**

green tomatillo, serrano chili, crumble queso fresco, tortilla chips

## 1ST COURSE

### **Tuna Tostada**

blue fin tuna, avocado, peanuts and chile morita

### **"Gaspacho" Estilo Morelia**

salad of pineapple, orange, jicama, cucumber, queso fresco, with a dusting of chile pequin

### **Ensalada de Alex-César Cardini**

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

## 2ND COURSE

### **Quesadilla de Chicharrones**

crispy pork belly with melted monterrey jack cheese, refried beans, onions, five chile salsa

### **Empanada de Hongos**

heirloom corn dough, monterrey jack cheese, smoked mushrooms, roasted onions, chile morita, cilantro, avocado salsa verde

### **Col de Bruselas estilo San Quintín**

crispy brussels sprouts with chile morita "salsa macha," dill and mint

## 3RD COURSE

### **Pollo al Mole**

shredded chicken over black mole, served over rice, avocado, refried beans, corn tortillas

### **Cochinitia Pibil**

barbecued pork with mexican sour orange and pickled red onion, avocado salsa verde, corn tortillas

## DESSERT

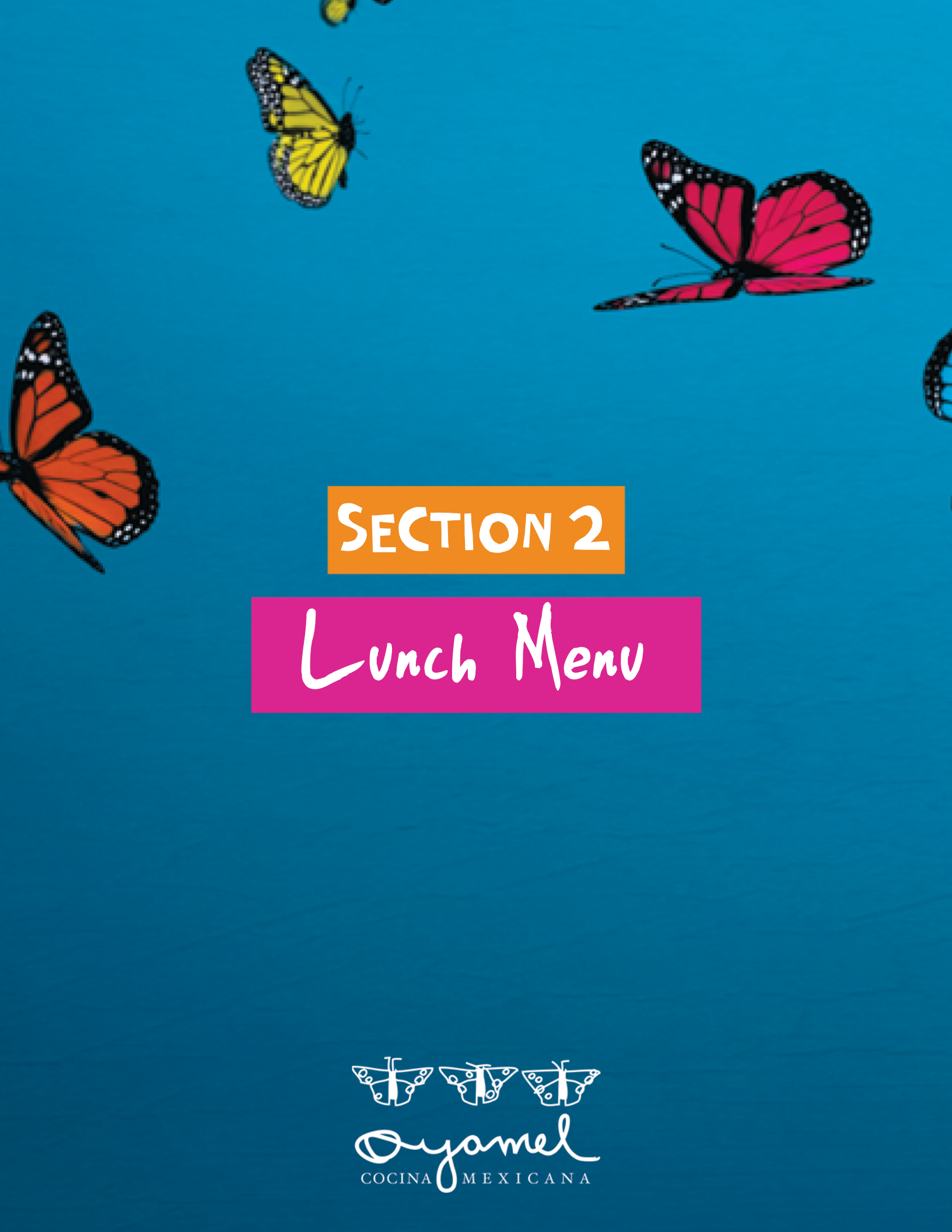
### **Churros con Chocolate**

crispy churros covered in cinnamon and sugar with a decadent chocolate sauce

### **Tres Leches**

our version of the mexican traditional cake soaked in rum and three milks

*Allergy and dietary restriction substitutions are available upon request.*



**SECTION 2**

*Lunch Menu*

# Lunch Menu

\$50 PER PERSON

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

## APPETIZER

### **Guacamole & Chips**

green tomatillo, serrano chili, crumble queso fresco, tortilla chips

## 1ST COURSE

### **Ensalada de Alex-César Cardini**

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

### **Quesadilla de Chicharrones**

crispy pork belly with melted monterrey jack cheese, refried beans, onions, five chile salsa

## 2ND COURSE

### **Taco de Pollo en Salsa Verde**

chicken, avocado, red onion, cilantro, salsa verde

### **Camarones al Mojo de Ajo**

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

### **Col de Bruselas estilo San Quintín**

crispy brussels sprouts with chile morita "salsa macha," dill and mint

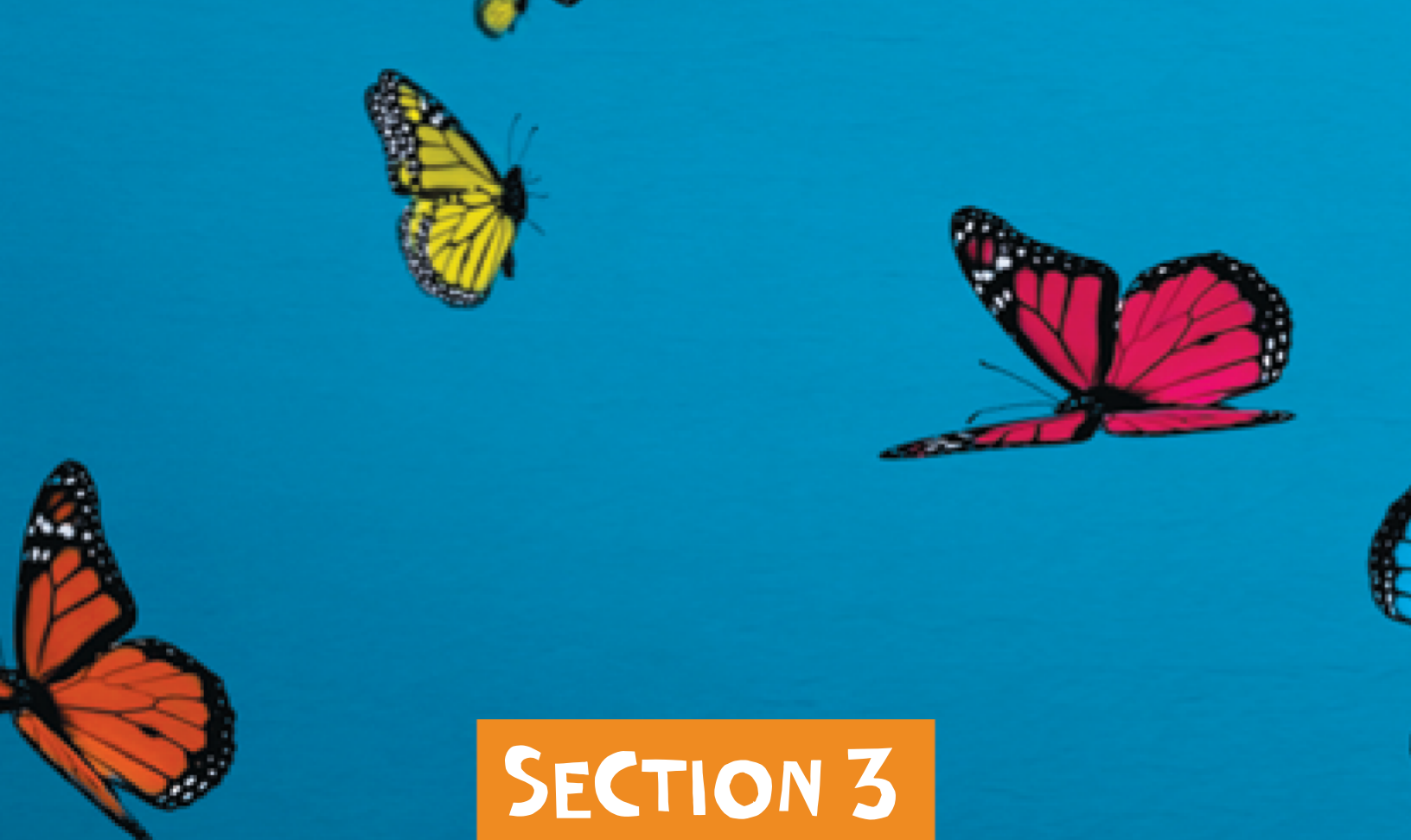
## DESSERT

### **Tres Leches**

our version of the mexican traditional cake soaked in rum and three milks

*Allergy and dietary restriction substitutions are available upon request.*





**SECTION 3**

Reception Menu Packages

# Reception Menu

<b>\$65 per person</b>	1 stationary and 5 passed
<b>\$80 per person</b>	2 stationary and 6 passed
<b>\$95 per person</b>	2 stationary and 8 passed

## STATIONARY SNACKS

### **Guacamole**

green tomatillo, serrano chili, crumble queso fresco, tortilla chips

## PASSED SAVORY

### TACOS

*House made corn tortillas, passed on small plates*

### **Suadero**

chile morita and arbol braised roseda, beef brisket with roasted cambray onion, avocado and salsa verde

### **Carnitas**

confit pork with avocado salsa verde, pork rinds, onions and cilantro

### **Pollo en Salsa Verde**

chicken, avocado, red onion, cilantro, salsa verde

### **Hongos en Molito**

wild mushrooms and poblano peppers, sautéed with guajillo and pasilla chiles, mexican crema, onions and cilantro

### **Cochinita Pibil**

yucatan-style pit barbecued rocky hollow farm pork, mexican sour orange and pickled red onion, avocado salsa

### **Langosta**

avocado-butter sautéed maine lobster, glazed with chipotle-mezcal salsa

*\$3 additional per guest*

### **Taco Pescado Baja California**

crispy masa tempura-battered barramundi with shredded cabbage, house made chile de arbol mayonnaise, mexican crema and salsa mexicana

*\$2 additional per guest*

## EMPANADAS

*Made with heirloom corn dough*

### **Empanada de Picadillo Campechano**

monterrey jack cheese, smoked pork and cilantro, avocado salsa verde

### **Empanada de Hongos**

monterrey jack cheese, smoked mushrooms, roasted onions, chile morita and cilantro, avocado salsa verde

### **Ensalada de Alex-Cesar Cardini**

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

## CEVICHE SPOONS

*Chilled, marinated seafood or fruit salads*

### **Atun Pacifico**

red tuna with maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles, and crispy amaranth

### **Callo de Hacha y Pulpo**

scallop and spanish octopus in a pineapple and habanero marinade with jicama, grilled pineapple, serrano, red onion and cilantro

### **Aguachile de Camarones**

shrimp marinated in lime juice with avocado and tomatillo

### **Aguachile de Sandía y Tomate**

watermelon and cherry tomato aguachile

## SOPES

*Thick masa tortilla base with savory toppings.*

### **Frijoles con Queso y Chorizo**

oaxacan black beans, mexican chorizo, queso fresco

### **Hongos en Molito**

seasonal mushrooms, cheese, onions, chile poblano, mole

### **Chicharrón y Aguacate**

shrimp marinated in lime juice with avocado and tomatillo

### **Aguachile de Sandía y Tomate**

crispy pork rind and guacamole



# Reception Menu *conf.*

## PASSED SAVORY QUESADILLAS *conf.*

*Made with corn tortillas*

### **Frijoles con Queso y Chorizo**

oaxacan black beans, mexican chorizo, queso fresco

### **Hongos en Molito**

seasonal mushrooms, cheese, onions, chile poblano, mole

### **Quesadilla de Chicharrón**

pork belly with melted monterey jack cheese, refried black beans, onions, five chile salsa

## ANITITOS

*"Little Cravings"*

### **Albondigas con Chipotle**

pork meatballs stewed in a chipotle and tomato sauce, queso fresco, crema and cilantro

*\$2 additional*

### **Pulpo con Yuca y Macha**

spanish octopus, yuca cream, crispy yuca and macha sauce

*\$3 additional*

### **Coles de Bruselas con Salsa Macha**

crispy brussels sprouts with chile morita "salsa macha," peanut butter, dill and mint

### **Camarones al Mojo de Ajo Negro**

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

### **Tostada de Atún Rojo**

blue fin tuna, avocado, peanuts and chile morita

*\$3 additional*

### **Lubina a la Talla**

gem lettuce "taco" with seabass, adobo, onions and cilantro

*\$2 additional*

## PASSED SWEETS

**\$5 per guest each**

### **Churros con Chocolate and Cajeta**

housemade fried pastry, dipped in sugar and cinnamon, with chocolate and mexican caramel sauces

### **Pina Borracha**

pineapple compressed with lime, tequila and brown sugar

## CHEF-ATTENDED TACO STATIONS

**\$15 per guest each**

### **Lamb Barbacoa Taco Station**

lamb shoulder marinated in herbs and slowly cooked in our wood oven

*served with fresh corn tortillas and salsa verde*

### **Suadero Taco Station**

chile morita and arbol braised roseda beef short ribs with roasted cambray onion, avocado, salsa tatemada, lime and cilantro

*served with fresh corn tortillas*

### **Carnitas Taco Station**

confit pork with avocado salsa verde, pork rinds, onions and cilantro

*served with fresh corn tortillas*

## CHEF-ATTENDED OYSTER STATION

**\$20 per guest**

### **Shigoku Oysters**

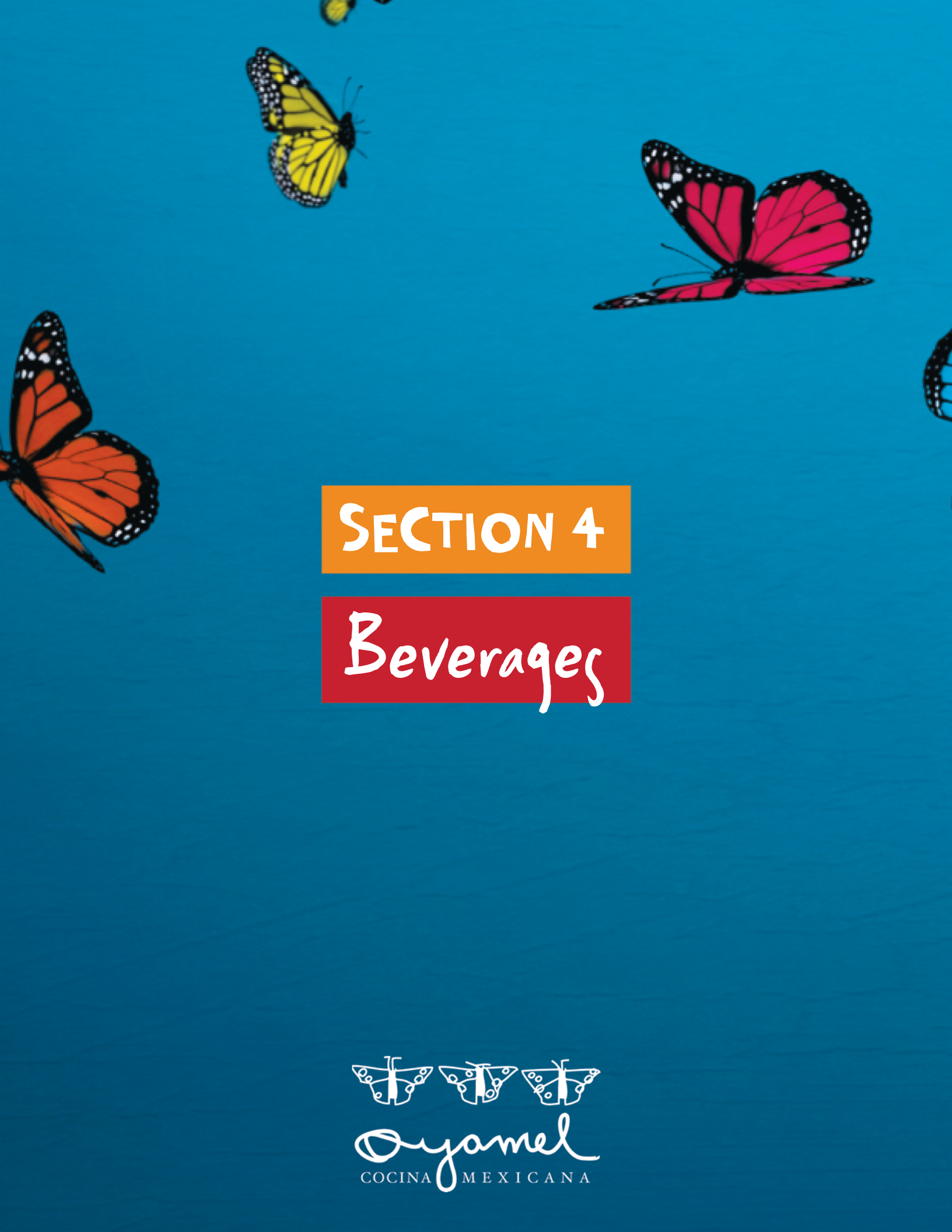
west coast oysters accompanied by

salsa roja tatemada

salsa verde tatemada

salsa de mango y habanero

*served with fresh corn tortillas and salsa verde*



# SECTION 4

# Beverages

# Beverage Packages

## 1 NON-ALCOHOLIC

\$15 per guest for seated lunch or dinner

*Includes Sparkling Water, Soft Drinks, Agua Fresca, Iced Tea, Coffee & Tea*

## 2 CLASSIC

\$45 for 2 hours  
\$60 for 3 hours

*Includes Sparkling Water, Soft Drinks, Agua Fresca, Iced Tea, Coffee & Tea*

### WINE

*White, Red and Sparkling Wines, curated by our Beverage Director*

### BEER

#### Bottles

Victoria  
Pacifico  
Carta Blanca  
Monopolio  
Negra  
Minerva IPA  
La Bru Maiz  
Azul  
\* Estrella 0.0  
(non-alcoholic)

#### Draft:

Pacifico  
Negra Modelo  
Modelo Especial  
Dos Equis  
Amber

#### Michelada El Bajío

pacifico beer, salsa negra, and our house-made michelada mix

#### Virgin Michaelada

topochico or estrella 0.0 with our house-made michelada mix

#### Hibiscus Agua Fresca

fresh hibiscus iced tea

#### Strawberry Mint Cooler

strawberry, mint, cucumber, and lemonade

## 3 STANDARD

\$70 for 2 hours  
\$95 for 3 hours

*Includes Premium Spirits, Wines, Beers, Sparkling Water, Soft Drinks, and Agua Fresca*

*One Signature Cocktail or Oyamel Margarita*

#### Vodka

Altamura Vodka  
Titos

#### Gin

Condesa Gin  
Fords Gin

#### Tequila

Olmecca Altos Blanco  
Olmecca Altos Reposado  
Olmecca Altos Añejo

#### Mezcal

Rosaluna Espadin

#### Whiskey

Buffalo Trace

#### Rum

Planteray

## 4 PREMIUM

\$90 for 2 hours  
\$115 for 3 hours

*Includes Premium Spirits, Wines, Beers, Sparkling Water, Soft Drinks, and Agua Fresca*

*Two Signature Cocktails or Oyamel Margaritas*

#### Vodka

Grey Goose  
Ketel One

#### Gin

Hendrick's

#### Tequila

El Tequileno  
Platino

El Tequileno Reposado Gran Reserva

El Tequileno Añejo Gran Reserva

#### Mezcal

Del Maguey Vida  
Mezcal

Banhez Espadin

#### Rum

Planteray  
Bacardi

#### Whiskey

Buffalo Trace  
Old Forester Rye

## SIGNATURE COCKTAILS

### Maracuyá

condesa gin, dry vermouth, passion fruit liqueur, and fever tree tonic

### Amor Cafeinado

rosaluna mezcal espadin, espresso, oaxaca chocolate syrup, cynar, and banana

### La Capillat

don julio blanco, rosaluna mezcal, lime, and fever tree grapefruit soda

## OYAMEL MARGARITAS:

### Salt Air Margarita

milagro blanco tequila, lime, orange liqueur, topped with our signature "salt air"

### La Sandia Margarita

altos blanco tequila, lime, fresh watermelon, saint germain, and a tajín rim

### Serrano Cucumber Margarita

milagro serrano-infused tequila, cucumber, and lime

### Pomegranate Margarita

milagro blanco tequila, house-made pomegranate syrup, lime, and "salt air"