

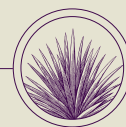
MASA

tacos & tequila

AGAVE



CANTINA



• *Cleveland* •

PRIVATE DINING

TACO & TEQUILA PARTY

2 Hours • \$85 per person • F&B Minimums Apply

GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

Tinga de Pollo

Beef Birra +5 pp

Pork Al Pastor

Carne Asada

Grilled Shrimp

Wild Mushroom

Fish Baja

PASSED CHURROS

+10 per guest

Mexican chocolate dipping sauce

BEVERAGES

Open bar with Select Tequilas, Mezcal & Non-Agave Spirits

Traditional Margarita • Passion Fruit Margarita • Spicy Mezcal Paloma

House Red, White & Sparkling Wine

Mexican Cervezas & Domestic Beers

Non-Alcoholic Beverages

Still & Sparkling Water

TACO PARTY

\$35 per person

GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

Tinga de Pollo

Carne Asada

Beef Birria +5 pp

Grilled Shrimp

Fish Baja

Pork Al Pastor

Wild Mushroom

PASSED CHURROS

+10 per guest

Mexican chocolate dipping sauce

3-COURSE SHARING MENU

\$55 per person | Ages 5 - 12 \$25 per person

All dishes are served to the center of the table.

TO START

Guacamole

avocado, jalapeño, tomato, onion,
cilantro, warm tortilla chips, salsa

Caesar Salad

romaine lettuce, parmesan,
anchovy vinaigrette

MAIN DISHES

Your Choice of One Dish per Category

ENCHILADAS

Salsa Verde

queso chihuahua, cilantro,
onion, queso fresco, crema

Suiza

roasted chicken tinga, crema,
cilantro, onion, queso fresco

Mole Rojo

chipotle-braised chicken, crema,
cilantro, pickled habanero-onion,
queso fresco

Ranchera

beef barbacoa, salsa ranchera, cilantro,
onion, queso fresco, crema

Divorciada

Ranchera & Salsa Verde Enchiladas
served side-by-side

TACOS

Tinga de Pollo

chipotle-braised chicken, salsa verde crudo, cilantro, onion

Carne Asada

guajillo-marinated skirt steak, tomatillo-habanero
salsa, queso cotija, onion, cilantro

Beef Birria Taco

chili pasilla-braised short rib, beef consommé,
crispy queso chihuahua, chili de arbol
+5 per guest

Grilled Shrimp

pico de gallo, jicama slaw, chipotle aioli

Fish Baja

mezcal-battered cod, cabbage escabeche, jalapeño tartar

Pork Al Pastor

achiote-marinated slow roasted pork,
grilled pineapple, pickled red onion

Wild Mushroom

roasted oyster mushrooms,
huitlacoche, grilled corn, poblano rajas,
avocado-tomatillo salsa

ESPECIALES

Pan-Seared Salmon

grilled fresh salmon served over
wild greens, pineapples salsa Verde

Quesadilla

chicken tinga, queso chihuahua,
flour tortilla, pico de gallo

Tablones

modelo especial-braised beef
short rib, pico de gallo, cilantro,
heirloom corn tortillas

Tampiquena

10 oz guajillo-marinated skirt steak,
black beans, achiote rice, poblano
rajas, queso ranchero enchilada
+8 per guest

SIDES

Achiote Rice

Black Beans

DESSERT

Churros

dulce de leche dipping sauce

FIESTA MENU

3-Course | \$50 per person

All dishes are served to the center of the table.

TO START

Guacamole, Chips & Salsa

salsa roja, salsa verde, corn tortilla chips

FAMILY STYLE ENTRÉES

Your Choice of One Dish per Category

QUESADILLAS

Three Cheese

queso chihuahua, oaxaca & fresco,
crema, pico de gallo, guacamole

Grilled Chicken

adobo-ancho marinated chicken,
queso chihuahua, pico de gallo,
guacamole

Grilled Shrimp

pineapple-guajillo chile marinated
shrimp, queso chihuahua,
pico de gallo, guacamole

TACOS

Chicken Tinga

chipotle-braised chicken, salsa verde
crudo, cilantro, onion

Beef Barbacoa

slow-braised short rib, chipotle, garlic,
chile de árbol salsa, onions, cilantro

Pork Al Pastor

achiote-marinated slow roasted pork,
grilled pineapple, pickled red onion

Wild Mushroom

roasted oyster mushrooms,
huitlacoche, grilled corn, poblano rajas,
avocado-tomatillo salsa

ESPECIALES

Pan Seared Salmon

pepita-crusted, wilted greens,
pineapple salsa verde

Enchiladas Suizas

chicken tinga, corn tortillas,
crema, queso chihuahua,
onion, cilantro

Tablones

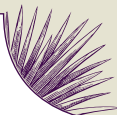
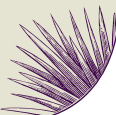
modelo especial-braised
beef short rib, pico de gallo,
cilantro, corn tortillas

FOR THE TABLE

Achiote Rice & Black Beans

Churros

+10 per guest



3-COURSE SHARING MENU

ENHANCEMENTS

Add some spice to your fiesta with additional starters for the table!

Queso Fundido

queso chihuahua, poblano, rajas, cilantro

+5 per guest

Tuna Tostada

chili de arbol, red onion, cilantro, corn tortilla chips

+5 per guest

Nachos

crispy tortillas, queso fresco, white cheddar,
queso cotija, guacamole, pico de gallo, serrano chiles

+5 per guest



COCKTAIL RECEPTION
Passed Canapes & Stations

1-HOUR PASSED CANAPES

Select 3 for \$16 per Guest

Select 6 for \$25 per Guest

Additional Hour \$8 / \$12 per Guest

Corn Esquites Fritters

Mini Tuna Tostada

Mole Deviled Eggs

Rajas & Cheese Quesadilla

Queso Fundido Tart

Flautas de Pollo

Flautas Papas con Rajas

Cocktail de Camarones Shooters

Sopes con Pollo

Sopes de Res

1-HOUR TACO STATION

\$25 per Guest • Additional Hour \$12 per Guest

heirloom corn tortillas, pico de gallo, crema, pickled red onions, queso cotija

Tinga de Pollo

Beef Barbacoa

Rajas, Kale & Black Beans

1-HOUR CEVICHE STATION

\$18 per Guest • Additional Hour \$9 per Guest

Tuna

lime, chili de arbol, avocado, dill, cilantro, red onion

Shrimp Cocktail

fresh tomato, lime, cucumber, red onion, avocado

2-HOUR GUACAMOLE STATION

\$16 per Guest • Additional Hour \$8 per guest

guacamole, heirloom corn tortilla chips, salsa nortena, tomatillo-habanero salsa

BEVERAGE PACKAGES

PITCHERS

60 oz Pitchers • Serve 6-8 Guests

Spicy Mezcal Paloma \$65 • Traditional Margarita \$65 • Passion Fruit Margarita \$75
blanco tequila, lime, organic agave

Red Sangría \$60 • White Sangria \$60
apricot brandy, triple sec, fresh orange, pineapple, cucumber, apple

FIESTA BAR

\$85 per guest for 2 Hours, \$30 per guest per additional hour

Open bar with select top shelf spirits and a variety of blanco, reposado and añejo Tequilas*

House selection of red, white & sparkling wine
Selection of Mexican cervezas and domestic beers
Non-alcoholic beverages including juices & soda
Sparkling & still water service

*Extra Añejo Tequilas are available for an additional fee. Please ask for details!

M&A BAR

\$65 per guest, \$20 per guest per additional hour

Traditional Margarita • Passion Fruit Margarita • Spicy Mezcal Paloma

House selection of red, white & sparkling wine
Selection of Mexican cervezas and domestic beers
Non-alcoholic beverages including juice & soda
Still & sparkling water service

MARGARITA & PALOMA BAR

\$55 per guest, \$15 per guest per additional hour

Traditional Margarita • Passion Fruit Margarita • Spicy Mezcal Paloma

VINO & CERVEZA BAR

\$45 per guest, \$15 per guest per additional hour
House selection of red, white & sparkling wine
Selection of Mexican cervezas and domestic beers
Non-alcoholic beverages including juice & soda
Still & Sparkling water service