

PRIVATE EVENT MENU #3

TACOS (select 3)

on a handmade corn tortilla

Yucatan Pork Taco roasted achiote pork, pickled onion, orange salsa

Cilantro Chicken Taco tomatillo, creamy salsa fresca

Carne Asada Taco caramelized onion, salsa fresca, guacamole

Crispy Baja Fish Taco chipotle honey, creamy salsa fresca

Avocado Taco chipotle salsa, creamy corn relish, pickled onion

Potato Rajas Taco roasted potatoes, chiles, mexican cheeses, pickled onion

QUESADILLAS

with manchego, panela, and cotija cheeses in a handmade flour tortilla

Poblano Quesadilla roasted poblano chiles, chipotle salsa

Chicken Quesadilla cilantro chicken

SIDES (select 2)

Guacamole

Organic Rice and Beans

Cumin Fries parsley, cumin, chipotle ketchup

Homemade Tortilla Chips chipotle or tomatillo salsa

PLATOS ESPECIALES (select 1)

Mexican Chopped Salad grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onion, romaine lettuce, cumin vinaigrette

Green Corn Tamal sweet corn, crema, salsa fresca, served in a cone

Peruvian Ceviche seasonal fish, lime, ginger, aji amarillo chile, guacamole, pickled onion, corn tortilla cone

SWEETS (select 1)

Churro Tots dulce de leche infused churros, cinnamon sugar, whipped cream

Homebaked Cookies mini mexican sugar cookies, coconut apricot chews

\$22 per person

+ \$2.50 for selection of 2 beverages

Additional menu items available upon request.

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Grill
Truck*