

# GROUP MENU ONE

\$50 PER PERSON



## BOTANAS Appetizers

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### SOPA DE POBLANO Y ELOTE GF V

Roasted Poblano Chili Broth, Roasted Corn + Poblanos  
Sour Cream, Queso Fresco, Chipotle Oil

*or*

### ASADA DE ARRACHERA

Grilled AAA Beef, Chorizo, Corn Tortilla, Cheddar Cheese  
Avocado, Red Onion, Salsa Verde

*or*

### CEVICHE DE SNAPPER

Cured Snapper, Lime, Tomato, Serrano Pepper  
Red Onion, Ginger, Sesame Oil, Corn Tortilla Chips

## LOS FUERTES Entrées

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### ENCHILADAS GRATINADAS

Layered Milpa Tortilla, Braised Chicken  
Refried Beans, Salsa Verde, Oaxaca Cheese Gratin

*or*

### STEELHEAD RELLENO DE MARISCOS

Crab, Prawn, Cheddar + Pico De Gallo Stuffed Steelhead  
Citrus Rice, Green Beans

*or*

### TACOS DE RIBEYE

AAA Beef Ribeye, Bone Marrow, Milpa Tortilla  
Grilled Cheese, Avocado, Onion, Cilantro  
Salsa Verde + Salsa Roja

*or*

### TACOS VEGETARIANOS

Roasted Butternut Squash, Cheese Gratin, Corn Tortilla  
Cilantro, Onion, Salsa Macha

## POSTRE Desserts

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### CHURROS

Cinnamon Sugar, Chocolate Sauce



# GROUP MENU TWO

\$60 PER PERSON



## PARA LA MESA For the Table

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### GUACAMOLE & SALSA QUEMADA

Corn Tortilla Chips

## BOTANAS Appetizers

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### TOSTADA DE ATÚN Y SALSA MACHA

Ahi Tuna, Crisp Corn Tortilla, Serrano Aioli  
Salsa Macha, Leek

*or*

### ASADA DE ARRACHERA

Grilled AAA Beef, Chorizo, Corn Tortilla, Cheddar Cheese  
Avocado, Red Onion, Salsa Verde

*or*

### CABBAGE A LAS BRASAS GF V

Chargrilled Cabbage, Au Jus Chiltepín Aioli  
Parmigiano Reggiano, Pistachio

## LOS FUERTES Entrées

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### STEELHEAD RELLENO DE MARISCOS

Crab, Prawn, Cheddar + Pico De Gallo Stuffed Steelhead  
Citrus Rice, Green Beans

*or*

### ENFRIJOLADAS DE COCHINITA PIBIL

Layered Milpa Tortilla, Achiote Braised Pork  
Black Bean Sauce, Habanero Pickled Onion, Queso Fresco  
(MAKE IT VEGETARIAN)

*or*

### FILETE EN MOLE DE FRAMBUESA

7oz AAA Beef Tenderloin, Truffle Corn Esquites  
Raspberry Mole

*or*

### TACOS DE POLLO A LA MEXICANA

A La Mexicana Grilled Tacos, Oaxaca Cheese, Salsa Verde

## POSTRE Desserts

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### CHURROS

Cinnamon Sugar, Chocolate Sauce

*or*

### CARLOTA DE LIMON

Mexican Cookie Sablée, Evaporated + Condensed Milk  
Lime Whipped Cream

# FAMILY STYLE MENU

\$45 PER PERSON



## BOTANAS Appetizers

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### GUACAMOLE GF V

Fresh Avocado, Cilantro, Jalapeño, White Onion, Lime Juice, Corn Tortilla Chips

### SALSA QUEMADA

Medium Heat Burnt Salsa, Corn Tortilla Chips

### TOSTADA DE ATÚN Y SALSA MACHA

Ahi Tuna, Crisp Corn Tortilla, Serrano Aioli  
Salsa Macha, Leek

### CEVICHE DE SNAPPER

Cured Snapper, Lime, Tomato, Serrano Pepper  
Red Onion, Ginger, Sesame Oil, Corn Tortilla Chips

## LOS FUERTES Entrées

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### TACOS DE RIBEYE

AAA Beef Ribeye, Bone Marrow  
Milpa Tortilla + Grilled Cheese, Avocado  
Onion, Cilantro, Salsa Verde + Salsa Roja

### TACOS VEGETARIANOS

Roasted Butternut Squash, Cheese Gratin, Corn Tortilla  
Cilantro, Onion, Salsa Macha

### ARROZ TUMBADO

Slow Roasted Chicken, Prawns, Chorizo, Peas  
Tomato Rice, Cilantro

### QUESO CON CHORIZO

Melted Oaxaca + Asadero Cheese, House-Made Chorizo  
Mushrooms, Flour Tortillas

## POSTRE Dessert

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### CHURROS

Cinnamon Sugar, Chocolate Sauce





## BOTANAS

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### TACOS DORADOS DE PAPA V

\$57.50 per dozen

Potato Filled Crispy Tortillas, Queso Fresco  
Sour Cream, Salsa Verde

### TUNA TOSTADA

\$85.00 per dozen

Ahi Tuna, Chipotle Aioli, Burnt Salsa, Avocado Purée

### COCTEL DE CAMARÓN

\$99.00 per dozen

Tiger Prawns, Tender Octopus  
Fresh Avocado, Cilantro, White Onion  
Jalapeño, Cucumber, Mexican Cocktail Sauce

### ASADA DE ARRACHERRA GF

\$110.00 per dozen

Grilled AAA Beef, Chorizo, Corn Tortilla  
Cheddar Cheese, Avocado  
Red Onion, Salsa Verde

### BROCHETA DE CAMARON GF

\$65.00 per dozen

Chipotle Marinated Tiger Prawn Skewers

### CROQUETA DE HONGOS

\$65.00 per dozen

Guajillo Marinated Portobello Mushroom + Potato Croquette  
Guajillo Aioli

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\*Minimum order of two dozen each and a minimum selection of three canapes.

