

PARTY TRAYS

(Serve 10 - 12 guest)

APPETIZERS

CEVICHE - \$132

House shrimp ceviche with tostadas

TAQUITOS - \$60

Tortilla rolled up and filled with chicken or potatoes. Topped with black bean paste, guacamole sauce and cheese.

ENSALADA OAXAOUENA - \$50

Fresh baby greens, diced avocado, fresh papaya, roasted almonds, queso fresco, pico de gallo and beet root.

MOLOTES - \$60

A disk of fried masa filled with chorizo and potato. Topped with cabbage, bean paste and guacamole sauce

NOPALITOS - \$50

Cactus salad topped with pico de gallo, avocado and queso fresco.

ENTREÉ

CHILE MORRITA SALSA RIBS - \$140

Fried pork ribs in our signature Salsa de Chile Morrita

CHICKEN FAJITAS - \$150

Sauteed vegetables with grilled chicken. Rice, beans and tortillas.

BISTEC A LA MEXICANA - \$140

Beef sautéed with onions, cilantro and tomato. Rice, beans and tortillas.

BARBACOA DE RES - \$140

Slowly cooked beef chunks (or chicken) in dry chiles, avocado leaves and spices. Rice, beans and tortillas.

COSTILLAS EN SALSA VERDE - \$140

Pork ribs cooked in poblano tomatillo sauce and nopalitos.

Rice, beans and tortillas.

MOLE (NEGRO OR COLORADITO) - \$140

Chicken with mole negro or coloradito. Rice and tortillas.

CHILES RELLENOS (VEGETARIAN OPTION AVAILABLE) - \$130

Fresh chiles de agua covered in tomato sauce. Rice, beans and tortillas.

ENCHILADAS MEXICANAS (VEGETARIAN OPTION AVAILABLE) - \$130

Cheese or shredded chicken enchiladas covered in red or green sauce. Rice and beans.

DESSERT

MEZCAL FLAN - \$7 • OAXACAN CHOCOLATE 3 LECHES CAKE - \$8