



APPETIZERS

CAMARONES AL MOJO

Grilled shrimp al mojo the ajo; sweet garlic sauce on jicama chip and guacamole.

BANDERILLAS DE POLLO

Adobo marinated grilled chicken skewers with honey-chipotle glaze.

TAQUITOS DE POLLO

Crispy taquitos filled with chicken, poblanos, sour cream, guaca-salsa and cheese.

SPACE GUACAMOLE

Mexican avocado mixed with onion, tomato, serrano, cilantro and lime juice.

BURRITOS SIGLO XX

Wonton dough with sautéed vegetables, drizzled with sour cream and guaca-salsa.

CEVICHE TROPICAL

Lime-tequila marinated fish with red onions, olives, jicama and cilantro on a cucumber chip topped with chamoy sauce.

TAMALES

PICTURESQUE

Yucatan-style roasted pork with tomato-habanero sauce and purple pickled onions.

COMPLICATE

Flank steak with traditional Oaxaca black mole and sesame seeds.

NO ONES

Barbacoa style chicken topped with Michoacan style green-peanut mole.

SEASONAL

Confit style peking duck with chef's mole and dry cranberries.

SIMPLE [VEG]

Panela cheese and poblanos topped with tomato-jalapeño sauce.

A LA PLAZA [VEG]

Roasted vegetables and mushrooms with guajillo sauce and cotija cheese (optional).

SIDES

MUTANTE SALAD

Mango and jicama salad with romaine hearts, pumpkin seed dressing and fresco cheese.

FIESTA RICE

Pilaf style white rice with seasonal vegetables.

PLATANO MACHO

Baked sweet plantain with sour cream and fresco cheese.

POSTRES

TAMAL DE CHOCOLATE

Molten lava chocolate cake with cajeta sauce and pasas borrachas.

GALLETAS LUCHADORAS

Lucha libre style butter cookies.

\$25 price per person plus tax

Add \$5 for extra items
Minimum of 40 people