

SHARING VEGETARIAN MENU

for parties of 7 or more

CANASTITA \$30 per guest

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 sides, dessert tasting

CANASTA \$35 per guest

guacamole tasting of 3, salsa tasting of 2, 1 ceviche, 1 botana, taco tasting of 4, 2 sides, dessert tasting

CANASTOTA \$40 per guest

guacamole tasting of 3, salsa tasting of 2, botana tasting of 2, taco tasting of 4, 2 sides, dessert tasting

add 2 sides for \$4 per guest



GUACAMOLES

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

chipotle

jicama, mango, pico de gallo

manzana

apple, tomatillo, almonds, habanero

piña

pineapple, tomatillo, habanero, mint

toreado

sauteéd chile serrano, garlic, oregano, tomatillo pico



SALSAS

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

cacahuete

grilled tomato, toasted peanuts, chile de árbol

chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

roja

tomato, roasted garlic, chile de árbol

habanero

grilled tomato, chile habanero, garlic, lemon

verde

tomatillo, chile serrano, caramelized red onion, cilantro



BOTANAS

corn masa quesadillas

oaxaca-manchego cheeses, wild mushrooms, salsa verde, crema fresca

picadas

crispy corn masa, black bean purée, salsa, crema fresca, rajas

tostadas de hongos

wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

queso fundido

baked oaxaca-manchego cheeses, corn tortillas
choice of wild mushrooms or rajas



CEVICHE

ceviche de verduras

carrots, cucumber, jicama, mango, pico de gallo, key lime-morita broth



TACOS

four tacos per order with homemade corn tortillas

estilo baja

beer battered zucchini, mexican style coleslaw, chipotle aioli

papa al chipotle

potato, cactus, roasted garlic, chipotle mojo, avocado

rajas

black bean hash, rajas poblanas, crema fresca, crispy potatoes

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

chorizo vegetariano

grilled corn, roasted garlic, pico de gallo, roasted tomato, avocado



PARA ACOMPAÑAR

ensalada verde

mixed greens, red cabbage, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchego cheeses

plátanos machos

fried plantains, ginger-jalapeño crema

arroz y frijoles

home style rice, black beans

corn pico de gallo

hominy, white & yellow corn, tomato, cilantro

rajas

roasted poblano, onion, tomato, crema fresca