

nopalito

Taco Bar Service \$52 per guest

APPETIZERS

Stationary Snacks

Guacamole, Salsas & House Made Tortilla Chips

Fresh salsas (mild, medium, and hot), guacamole, and tortilla chips

Spicy Garbanzo Beans

Fried organic chickpeas tossed with guajillo & arbol chiles

TACO BAR

Street-style tacos, made to order

(Please choose two. For additional options +\$6 per guest per choice)

Tacos de Carnitas

Braised pork, milk, cinnamon, orange, salsa cruda de tomatillo

Tacos al Pastor

Seared pork with ancho chile adobo, orange, salsa de morita y tomatillo

Tacos Arabes

Marinated pork, dried spices, fresh parsley and oregano, salsa de morita y tomatillo

Tacos de Cochinita al Pibil

Achiote-citrus braised pork, salsa habanero

Tacos de Birria

Grass fed beef stewed in chiles, roasted tomatoes, sesame seeds, spices and salsa de arbol

Tacos de Pollo al Pibil

Achiote-citrus braised chicken, salsa habanero

Tacos de Tinga de Pollo

Chipotle and tomato stewed chicken, smokey, sweet and spicy

Tacos de Pollo con Mole Pablano

*Shredded chicken, traditional mole poblano of chiles, dried fruits, nuts & seeds *contains peanuts**

Tacos de Pescado a la Veracruzana

Poached fish, tomato, pickled jalapeño, green olives, and capers

Tacos de Vegetales

*Sauteed seasonal vegetables, salsa macha *contains peanuts**

Sides

(Please choose three. For all four options +\$3 per guest)

Ensalada del Mercado

Little gem lettuces, seasonal market veggies, pickled red onion, spicy peanuts, cotija cheese, and smoked jalapeno-lime vinaigrette

Arroz Mexicano

Basmati rice, tomato, carrot, onion, and garlic

Frijoles de la Olla

Organic Rancho Gordo beans slow-braised with onion & guajillo chile

Vegetales al Pastor

Roasted seasonal vegetable, oranges, pickled red onion, salsa chipotle, queso fresco