

nopalito

Thanks for considering Nopalito for your event!

The below menu is designed with the intention of feeding parties of **10-12 people per order**.
We request 48 hours notice for all orders.

Delivery orders require a \$1,500 food minimum before tax. Orders below this minimum can be placed via Caviar.

Cancellations made with less than 24 hours notice may be charged 50% of order total.

Contact us with any questions and to request an estimate:
catering@nopalitosf.com or call (415) 300-0029.

We also offer full-service catering, bar-tending & rentals for events throughout the Bay Area. For event pricing, please reference our Catered Events menu & FAQ at <http://nopalitosf.com/catering>.

Botanas & Antojitos

Fresh Salsa & House Made Tortilla Chips <i>Selection of three salsas (mild, medium, and hot)</i>	\$28
Guacamole & House Made Tortilla Chips <i>Avocado, tomatillo, jalapeño, onion, cilantro, and lime</i>	\$40
Aguachile de Pescado y Camaron* <i>Meyer lemon marinated fish, shrimp, serrano, tomatillo, red onion, cilantro, pomegranate and corn tortilla chips</i>	\$86
Ensalada de Naranjas <i>Salad of winter citrus, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	\$63
Ensalada Tijuanaense <i>Salad of little gem lettuce, cured nopales, apples, cotija cheese, breadcrumbs, pomegranate and aderezo de caesar</i>	\$60
Tacos Dorados de Papa con Brocoli <i>Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos</i>	\$48
Quesadilla de Bruselas <i>Corn tortilla, sautéed brussels sprouts, onions, cascabel & guajillo chile oil, jack cheese, cilantro, queso fresco, and salsa macha</i>	\$73

Botanas & Antojitos (cont.)

Quesadilla Roja con Chicharrón **\$73**

Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro

Quesadilla de Pollo y Queso **\$63**

Corn tortilla, chicken, and jack cheese

Quesadilla **\$48**

Corn tortilla and jack cheese

Tamales **\$85 / Dozen**

Tamal Rojo de Puerco

Seared mulato chile tamal, braised pork, cascabel & guajillo chiles, crema, queso fresco and green onions

Pork Tamales

Chicken Tamales

Vegan Veggie Tamales

Tortas (Sandwiches) **\$150 / Dozen**

Torta de Pollo Adovada

Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, lettuce, and chipotle mayonnaise

Torta de Vegetales

Seasonal vegetables with black beans, avocado, queso fresco, onion, cabbage, crema, and salsa escabeche

Entrees (Available as full or half orders)

All entrees served with corn tortillas (except enchiladas)

Carnitas ** **\$180 / \$90**

Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalepeño, and salsa de tomatillo

Enchiladas de Vegetales **\$112 / \$56**

Vegetables with tortillas, jack cheese, and salsa de cilantro

Enchiladas de Mole Poblano con Pollo **\$112 / \$56**

Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco

Entrees (cont.)

Mole Poblano con Pollo ** <i>Shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, bread, with sesame seeds and onion</i>	\$172 / \$86
Mole Manchamanteles con Pollo <i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, and spices</i>	\$172 / \$86
Pollo al Pibil ** <i>Shredded citrus-achiote marinated chicken, pickled red onion, cabbage, and salsa habanera</i>	\$164 / \$82
Birria de Res ** <i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, and salsa de arbol</i>	\$188 / \$94
Trucha Asada con Frijol Blanco <i>Seared marinated trout, braised butter beans, chile de arbol oil, red onion, and salsa verde de epazote fresco</i>	\$188 / \$94
Frijoles Puercos y Huevo ** <i>Srew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro, and salsa escabeche</i>	\$116 / \$58
Machaca de Camaron con Huevo ** <i>Smashed shrimp, egg, serrano pepper, tomato, onion, cilantro, refried black beans, and salsa ligera de jitomate</i>	\$116 / \$58

****Great for Tacos**

Sides

Mexican Rice	\$28
Whole or Refried Beans (Piquito or Black)	\$28
Smashed Black Beans	\$28
Seasonal Vegetables with Guajillo-Cascabel Oil	\$65
House Made Organic Yellow Corn Tortillas	\$5 / Dozen
House Made Organic Yellow Corn Chips	\$8 / Pound
House Made Salsas	\$8 pint / \$16 quart
Spicy Crunchy Garbanzo Beans	\$8 pint / \$16 quart
Guacamole	\$12 pint / \$24 quart

House Made Beverages (available by the gallon)

Hibiscus-Valencia Orange Agua Fresca	\$50
Ginger Lemonade Agua Fresca	\$50
Tepache - fermented pineapple, piloncillo & star anise	\$50
Organic Almond Horchata	\$60

Dessert

Polvorone Cookies <i>**Three Dozen Minimum**</i> <i>Spiced almond-butter cookies, dusted with powdered sugar</i>	\$7 / Dozen
Flan Napolitano con Naranjas <i>Rich vanilla custard with caramel and oranges</i>	\$90 / Dozen

Utensils & Delivery Fees

Compostable plates, napkins and flatware	\$.50 / set
Reusable serving utensils	\$3 each
Delivery within San Francisco	Included
Delivery outside San Francisco	Please inquire
Additional Setup/Service	30.00 / hour
Pickup at 1224 Ninth Ave., between Irving & Lincoln	No charge

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