

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

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| 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* <i>Meyer lemon marinated fish, serrano, tomatillo, pickled red onion, cilantro 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> | \$60 |
| Ensalada de Lechuga <i>Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i> | \$63 |
| Tacos Dorados de Papa con Brocoli <i>Crispy rolled tortillas, potatoes, broccoli de cicco, crema, queso fresco and salsa de nopales y tomatillos</i> | \$51 |
| Quesadilla de Esparragos <i>Corn tortilla, grilled asparagus, spinach, jalapeño, onions, jack cheese, queso fresco, cilantro and salsa macha</i> | \$75 |
| Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro</i> | \$75 |

Botanas & Antojitos (cont.)

Quesadilla de Pollo y Queso \$63
Corn tortilla, chicken, and jack cheese

Quesadilla \$50
Corn tortilla and jack cheese

Tamales \$90 / 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) \$162 / 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 Birria de Res
Sandwich of ancho chile stewed grass-fed beef, roasted tomato, sesame seeds, spices, lettuce, pickled onions, jalapeño, avocado and queso fresco

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 ** \$188 / \$94
Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño, 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

Mole Poblano con Pollo ** \$180 / \$90
Shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, bread, with sesame seeds and onion

Entrees (cont.)

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| Mole Manchamanteles con Pollo <i>Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, and spices</i> | \$180 / \$90 |
| Pollo al Pibil ** <i>Shredded citrus-achiote marinated chicken, pickled red onion, cabbage, and salsa habanera</i> | \$168 / \$84 |
| Birria de Res ** <i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, and salsa de arbol</i> | \$196 / \$98 |
| 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> | \$196 / \$98 |
| Frijoles Puercos y Huevo ** <i>Srew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro, and salsa escabeche</i> | \$120 / \$60 |

****Great for Tacos**

Sides

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| Mexican Rice | \$30 |
| Whole or Refried Beans (Pinto or Black) | \$30 |
| Smashed Black Beans | \$30 |
| Seasonal Vegetables with Guajillo-Cascabel Oil | \$68 |
| 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 |
| Pickled Vegetables | \$12 pint / \$24 quart |

House Made Beverages (available by the gallon)

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

Dessert

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| Polvorone Cookies **Three Dozen Minimum** | \$7 / Dozen |
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Spiced almond-butter cookies, dusted with powdered sugar

Flan Napolitano con Naranjas

Rich vanilla custard with caramel and oranges

\$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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