

# 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](mailto: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

<b>Fresh Salsa &amp; House Made Tortilla Chips</b> <i>Selection of three salsas (mild, medium, and hot)</i>	<b>\$28</b>
<b>Guacamole &amp; House Made Tortilla Chips</b> <i>Avocado, tomatillo, jalapeño, onion, cilantro, and lime</i>	<b>\$40</b>
<b>Ceviche de Tiritas de Pescado*</b> <i>Meyer lemon marinated fish, serrano, tomatillo, pickled red onion, asparagus, cilantro and corn tortilla chips</i>	<b>\$86</b>
<b>Ensalada de Pepino con Naranja</b> <i>Salad of cucumber, orange, queso fresco, pickled red onions, chile, lime and salsa bufalo</i>	<b>\$60</b>
<b>Ensalada de Lechuga</b> <i>Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette</i>	<b>\$63</b>
<b>Tacos Dorados de Pollo</b> <i>Crispy rolled tortillas, braised chicken, guajillo, cascabel &amp; arbol chiles, crema, queso fresco and salsa de aguacate</i>	<b>\$51</b>
<b>Quesadilla de Esparragos</b> <i>Corn tortilla, grilled asparagus, spinach, jalapeño, onions, jack cheese, queso fresco, cilantro and salsa macha</i>	<b>\$75</b>
<b>Quesadilla Roja con Chicharrón</b> <i>Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro</i>	<b>\$75</b>

## 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 de Acelgas Veracruzano**  
*Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf and cotija cheese*

**Pork Tamales**

**Chicken Tamales**

**Veggie 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.)

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

**\*\*Great for Tacos**

## Sides

<b>Mexican Rice</b>	<b>\$30</b>
<b>Whole or Refried Beans (Piquito or Black)</b>	<b>\$30</b>
<b>Smashed Black Beans</b>	<b>\$30</b>
<b>Seasonal Vegetables</b> with Guajillo-Cascabel Oil	<b>\$68</b>
<b>House Made Organic Yellow Corn Tortillas</b>	<b>\$5 / Dozen</b>
<b>House Made Organic Yellow Corn Chips</b>	<b>\$8 / Pound</b>
<b>House Made Salsas</b>	<b>\$8 pint / \$16 quart</b>
<b>Spicy Crunchy Garbanzo Beans</b>	<b>\$8 pint / \$16 quart</b>
<b>Guacamole</b>	<b>\$12 pint / \$24 quart</b>
<b>Pickled Vegetables</b>	<b>\$12 pint / \$24 quart</b>

## House Made Beverages (available by the gallon)

<b>Hibiscus-Valencia Orange Agua Fresca</b>	<b>\$50</b>
<b>Ginger Lemonade Agua Fresca</b>	<b>\$50</b>
<b>Tepache - fermented pineapple, piloncillo &amp; star anise</b>	<b>\$50</b>
<b>Organic Almond Horchata</b>	<b>\$60</b>

## Dessert

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

## Utensils & Delivery Fees

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

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