

# 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

**Fresh Salsa & House Made Tortilla Chips** **\$28**

*Selection of three salsas (mild, medium, and hot)*

**Guacamole & House Made Tortilla Chips** **\$40**

*Avocado, tomatillo, jalapeño, onion, cilantro, and lime*

**Ceviche Nayarita\*** **\$86**

*Lime marinated fish, calamari, shaved carrot, cucumber, red onion, cilantro, salsa piquin and corn tortilla chips*

**Ensalada de Pepino y Melones** **\$60**

*Salad of cucumber, summer melon, queso fresco, pickled red onions, chile, lime and salsa bufalo*

**Ensalada de Lechuga con Duraznos** **\$63**

*Salad of little gem lettuce, stone fruit, avocado, cotija cheese, spicy peanuts, pickled onions and smoked jalapeño vinaigrette*

**Tacos Dorados de Pollo** **\$51**

*Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and salsa de aguacate*

**Esquite** **\$60**

*Toasted sweet corn, house made mayonnaise, queso fresco, lime and pico de gallo*

**Quesadilla de Calabacitas y Elote** **\$78**

*Masienda blue corn tortilla, grilled summer squash, sweet corn, fresh epazote, jack cheese, queso fresco and salsa chiltomate*

**Quesadilla Roja con Chicharrón** **\$75**  
*Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro*

**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 Huitlacoche y Frijoles**  
*Corn masa, huitlacoche, mushrooms, black beans, tomato, onion, jalapeño, crema and queso fresco*

**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*

**Pambazo de Chorizo con Papas**  
*Chile guajillo-dipped sandwich, red chorizo, potato, cabbage, onion, crema, queso fresco and salsa serrano*

**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.)**

**Mole Manchamanteles con Pollo** **\$180 / \$90**  
*Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, and spices*

**Pollo al Pibil \*\*** **\$168 / \$84**

*Shredded citrus-achiote marinated chicken, pickled red onion, cabbage, and salsa habanera*

**Birria de Res \*\*** **\$196 / \$98**

*Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, and salsa de arbol*

**Trucha Asada con Frijol Blanco** **\$196 / \$98**

*Seared marinated trout, braised butter beans, chile de arbol oil, red onion, and salsa verde de epazote fresco*

**Frijoles Puercos y Huevo \*\*** **\$120 / \$60**

*Srew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro, and salsa escabeche*

**\*\*Great for Tacos**

### **Sides**

<b>Mexican Rice</b>	<b>\$30</b>
<b>Whole or Refried Beans (Pinto 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>Strawberry 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**

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

**Flan Napolitano con Fresas** **\$90 / Dozen**  
*Rich vanilla custard with caramel and strawberries*

### **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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