

# 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 Temporada\*** **\$86**

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

**Ensalada de Nopalitos** **\$60**

*Salad cured nopales, tomato, pickled red onion, cotija cheese, extra virgin olive oil, lime and cilantro*

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

*Salad of little gem lettuce, apples, 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, tomato, 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 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*

**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>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

**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*

## 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      |

Please contact us with questions or to request an estimate:  
catering@nopalitosf.com or call **(415) 300-0029**