

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 **\$28**

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

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

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

Ceviche Verde* **\$86**

Lime marinated fish, calamari, tomatillo, jalapeño, basil, red onion, cherry tomatoes 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 Amarillo con Camote
Corn masa, roasted sweet potatoes, onions, Oaxacan yellow mole, pumpkin seeds, peanuts 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, cabbage, crema, and salsa escabeche

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

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)

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 *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

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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