

# 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 Verde\*** **\$86**  
*Lime marinated fish, calamari, green olives, capers, basil, red onion, cherry tomatoes and corn tortilla chips*

**Ensalada de Naranjas y Jicama** **\$60**  
*Salad of citrus, jicama, chile, lime, queso fresco, pickled red onions and salsa buffalo*

**Ensalada de Lechuga con Nopales** **\$63**  
*Salad of little gem lettuce, nopales, pickled radishes, cotija cheese, spicy peanuts 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.*

**Quesadilla de Repollitos** **\$78**  
*Masienda blue corn tortilla, sautéed brussels sprouts, onions, cascabel-guajillo chile oil, jack cheese, queso fresco and salsa macha*

**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, refried blackbeans, 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**

*Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, and spices*

**\$180 / \$90**

### **Pollo al Pibil \*\***

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

**\$168 / \$84**

### **Birria de Res \*\***

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

**\$196 / \$98**

### **Trucha Asada con Frijol Blanco**

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

**\$196 / \$98**

### **Frijoles Puercos y Huevo \*\***

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

**\$120 / \$60**

**\*\*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- 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**  
*Rich vanilla custard with caramel*

**\$90 / Dozen**

### **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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