

nopalito

SUSTAINABLE *Mexican Kitchen* **ORGANIC**

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 and beverage 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, bartending & 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 **\$95**
Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips

Ensalada de Manzana con Chile y Limon **\$63**
Salad of apples, oranges, radishes, pickled red onions, lime, guajillo and arbol chiles

Ensalada de Lechuga con Fruta **\$69**
Salad of little gem lettuces, seasonal fruit, cotija cheese, toasted pumpkin seeds, pomegranate, and smoked jalapeño vinaigrette

Tacos Dorados de Calabaza **\$57**
Crispy rolled tortillas, butternut squash, onions, queso fresco, crema and salsa de chipotle y tomatillo

Repollitos Rostizados **\$57**
Roasted Brussels sprouts, dry chile adobo, pineapple, onions, cilantro, cotija cheese, and salsa de chile morita

Quesadillas (two dozen maximum)

Quesadilla de con Vegetales de Otoño **\$78**

Masienda blue corn tortilla, chard, grilled pasilla chiles, nopalitos, jack cheese, queso fresco, and salsa roja

Quesadilla Roja con Chicharrón **\$75**

Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro

Quesadilla de Pollo y Queso **\$63**

Corn tortilla, chicken, and jack cheese

Quesadilla **\$50**

Corn tortilla and jack cheese

Tamales **\$90 / Dozen**

Tamal de Camote con Mole Amarillo (+\$12 per dozen)

Corn masa, sweet potato, sauce of chiles, nuts, sesame & pumpkin seeds, queso fresco and green onions

Pork Tamales

Chicken Tamales

Veggie Tamales

Vegan Tamales

Tacos (served street-style with corn tortillas, cilantro & onions) **\$72 / Dozen**

Vegetales

Seasonal vegetables sautéed in cascabel-guajillo chile oil

Pollo al Pibil

Shredded citrus-achiote marinated chicken with salsa habanera

Mole Poblano con Pollo

Shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, and bread

Carnitas

Braised pork, orange, bay leaf, milk, cinnamon, & beer with salsa de tomatillo

Birria de Res

Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, & spices with salsa de arbol

Tortas (Sandwiches)

\$162 / Dozen

Torta de Pollo Adovada

Sandwich of guajillo marinated chicken breast, refried black beans, avocado, pickled onions, cabbage, crema, and salsa escabeche

Pambazo de Chorizo con Papas

Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, tomatoes, 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

Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalepeño, and salsa de tomatillo

\$188 / \$94

Enchiladas de Vegetales

Vegetables with tortillas, jack cheese, and salsa de cilantro

\$112 / \$56

Enchiladas de Mole Poblano con Pollo

Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco

\$112 / \$56

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, 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

Sides

Mexican Rice	\$30
Whole or Refried Piquito Beans	\$30
Whole or Smashed Black Beans	\$30
Seasonal Vegetables <i>with Guajillo-Cascabel Oil</i>	\$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-Limón Agua Fresca	\$50
Tepache - fermented pineapple, piloncillo & star anise	\$60
Organic Almond Horchata	\$60

Dessert

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

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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