

BANQUET #01

*Mexican Traffic*

MIN 2 PEOPLE  
42.00 EA

SMOKED GUACAMOLE .....  
Avocado, toasted almonds, pepitas, tomatoes,  
corn & plantain chips

TUNA & WATERMELON CEVICHE .....  
Fresh tuna w/ watermelon in a white peach  
& habanero sauce, cucumber, radish,  
guacamole and cilantro

CARROT TOSTADA .....  
Shredded carrot, spicy tomato sauce, black  
beans, lettuce, queso & crema

ALBONDIGAS A LA MEXICANA ....  
Lamb meatballs, habanero tomato sauce,  
salsa & queso

POMEGRANATE DUCK SALAD .....  
Shredded duck leg, greens, pomegranate,  
orange, walnuts, tortilla chips, lime-guajillo  
vinaigrette

FIDEO SECO WITH 3 CHILLIS .....  
Baked angel hair pasta, chipotle, guajillo,  
pasilla, chorizo, avocado, queso & crema

LIME & CILANTRO CHICKEN .....  
Roasted chicken, soy-guajillo sauce, roast-  
ed rosemary butternut squash, chard mini  
cucumber , fresh jalapeno, cilantro & lime

SLOW COOKED BEEF ENCHILADAS  
Corn tortillas filled and baked with slow  
cooked beef, spicy tomato sauce, pico de  
gallo, queso, crema, cilantro & mint

TRES LECHES  
Traditional 3 milk cake, coconut cream,  
mango puree

BANQUET #02

*Flashy Mexican*

MIN 2 PEOPLE  
55.00 EA

ELOTE  
Grilled corn on the cob brushed with coffee  
mayonesa, tajin & grated parmesan

BAJA STYLE OCTOPUS  
Grilled octopus tentacle, parsley pesto,  
tomato cucumber and onion salsa w/guajillo  
dressing

TOSTADA DE SALMON  
Shaved lemon-beetroot chipotle cured  
atlantic salmon, smoked corn, mayonesa and  
cilantro pesto

CHOICE OF TACO PER PERSON :  
CRISPY PRAWN  
GRILLED CHICKEN  
SOFT SHELL CRAB  
COLIFLOWER

LAMB & MEZCAL FAJITAS .....  
Char-grilled lamb rump, chile morita,  
mezcal glaze, cilantro rice, black beans,  
roasted capsicum & cherries

SALT & VINEGAR WHITING .....  
Crispy king george whiting pieces tossed  
w/ garlic and chili, served w/ chipotle mayo,  
fresh cucumber, radish, pickled red onions,  
spicy cashews and greens

LIME & CILANTRO CHICKEN .....  
Roasted chicken, soy-guajillo sauce, roast-  
ed rosemary butternut squash, chard mini  
cucumber , fresh jalapeno, cilantro & lime

SPINACH-CHIPOTLE ENCHILADAS ...  
Corn tortillas filled with zucchini, cauliflower,  
chipotle, creamed spinach & ricotta

CHOICE OF SWEET PER PERSON:

ICECREAM SANDWICH  
Mexican doughnut, house made cajeta icecream,  
cinnamon, toasted dry cherries & almonds

TRES LECHES  
Traditional 3 milk cake, coconut cream,  
mango puree