



AMERICAN *Nouvelle* and Rustic CONTEMPORARY MEXICAN FOOD

Rustic chunky Guacamole - \$ 315

Chips & salsa, serves four

Appetizer

Tortilla Chowder Gratinada

Creamy roasted tomato and pasilla negro-dark chicken broth served with diced grilled chicken, avocado and vegetables.

Served with melted Chihuahua cheese and toasted pasilla Negro

Spicy Adobo al Pastor Shrimp

Chunky rustic guacamole garnished with crisp tortilla Julienne

Empanadas potosinas

Cilantro tinted masa with roasted poblanos, red Peppers and yellow Peppers roasted potatoes, Mexican cheese bland, queso requazon; Served with roasted pasilla sauce chopped epazote and drizzled crema

Smoke Chicken Flautas

Chile rubbed smoke chicken shredded and rolled in crispy corn tortillas with charred tomatillo salsa, roasted tomato de Arbol salsa crema, queso cotija and pico de gallo

Macho gazpacho

In martini glass, basil oil and garlic crouton

Sea bass Cebiche

Martini glass, cucumber, mango, jalapeño, red onion, cilantro olive oil and Lemon-aioli

Salads

Menu 1 - \$325

One Appetizer Mexican Cobb Salad

Adobo marinated chicken, corn, apples, white beans, tomatoes, green olives, red onion, romaine, cotija cheese, tortillas julienne tossed in toasted cumin vinaigrette

Menu 2 - \$335

One Appetizer Sautéed Flounder

Over a Baby Romaine, local organic tomatoes, cucumbers, carrots corn kernels citrus vinaigrette

Menu 3 - \$335

One Appetizer Grilled Skirt Steak

Cilantro-cumin marinated Over a Baby Romaine, local organic tomatoes, cucumbers, carrots, corn kernels citrus vinaigrette

Menu 4 - \$325

One Appetizer Spa chop chop

Citrus marinated chicken, Papaya, cucumber, local organic tomato and crispy Romaine with balsamic-shallot vinaigrette

Menu 5 - \$360

One Appetizer Grilled shrimp salad on baby greens

Avocado, grilled vegetables and citrus vinaigrette

11% Tax and Gratuity are not included / Ask you waiter for the daily desserts

ALVARO OBREGON STREET, c 1505 in San Jose

*We are located in the Gallery District, around the corner from Ida Victoria Gallery and two blocks from the church.
Just a stroll away from San José's main town plaza.*



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Quesadillas

Served with refried black beans and Mexican red rice

Menu 6 - \$345

One Appetizer

Farmers Market Quesadilla

Grilled Vegetables marinated in chimichurri, roasted tomato de Arbol salsa, Mexican cheese blend, grilled Portobello, pickled Serrano, pico de gallo, cilantro crema.

Menu 7 - \$360

One Appetizer

Grilled Shrimp Quesadilla

Open-faced crispy flour tortilla, chile marinated shrimps, Mexican cheese blend, caramelized onions, smoke Portobello and oven-dried tomatoes, epazote and cream

Menu 8 - \$325

One Appetizer

Chicken quesadilla

Chicken breast chipotle BBQ sauce, Mexican cheese blend crema and pico de gallo

Tacos

*Served on handmade corn tortillas with a trio of salsas
Side order of refried black beans and Mexican red rice*

Menu 9 - \$285

One Appetizer

Carnitas Taco

Slow roasted confit style pork in homemade corn tortillas with shaved lettuce tomatillo Serrano salsa and cotija cheese

Menu 10 - \$295

One Appetizer

Tacos al carbon

Grilled chicken breast marinated in orange juice, chipotle, garlic, oregano and honey with guacamole and topped with Orange salsita, sweet peppers, poblano, red onions and cilantro

Menu 11 - \$305

One Appetizer

Pescado Taco

Grilled sea bass with spicy cabbage slow, pico de gallo chipotle aioli, guacamole in flour tortillas

Menu 12 - \$315

One Appetizer

Asada Taco

Cascabel marinated grilled skirt steak with guacamole, caramelized onions, and pico de gallo and cotija cheese

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Tacos en Cazuela

Served with Mexico city street corn, charro beans, spicy cabbage slaw
Warm corn tortillas

Menu 14 - \$335

One Appetizer Cochinita pibil

Yucatecan pit-barbecue style pork, habanero pickled red onions

Menu 15 - \$350

One Appetizer Chipotle chile roasted chicken tinga

Chicken roasted with chipotles, oregano and sweet onions

Menu 16 - \$375

One Appetizer Tamarind braised beef short rib

Braised beef short rib, tamarind, white wine, chile de arbol

Traditional Plates

Menu 17 - \$368

One Appetizer Dos enchiladas

Roasted chicken rolled in corn tortillas, with Mexican cheese blend and two sauces mole poblano and tomatillo Verde

Menu 18 - \$427

One Appetizer Black Angus Skirt steak

Cilantro –cumin marinated grilled beef with frijoles borrachos, roasted tomato and caramelized onion salsa

Desserts

Add a dessert to your menu

Triple chocolate cake \$110

Chocolate Sponge, chocolate ganache and chocolate sauce
Local organic strawberries

Add vanilla ice-cream \$130

Warm apple pie \$110

Caramelized apples with butter puff pastry dough
And Vanilla ice cream

Caramel Flan \$80

Vanilla, cheese custard and caramel thyme sauce

Buñuelos \$100

Crispy spicy cinnamon, sugar tuiles, vanilla ice cream and
Lemon vodka marinated berries

Drop-off Menu Party Platters

Orders are made for four

Rustic chunky Guacamole - \$ 312

Chips & salsa

U15 Shrimp cocktail - \$ 640

Todos Santos cocktail sauce

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Quesadilla Assortment

Chicken quesadilla

Chicken breast chipotle BBQ sauce, Mexican cheese blend crema and pico De gallo

Farmers Market Quesadilla

Grilled Vegetables marinated in chimichurri, roasted tomato de arbol salsa, Mexican cheese blend, and grilled Portobello, pickled Serrano, pico de gallo, Cilantro crema.

Grilled Shrimp Quesadilla - \$ 585

Open-faced crispy flour tortilla, chile marinated shrimps, Mexican cheese Blend, caramelized onions, smoke Portobello and oven-dried tomatoes, Epazote and cream

Paella - \$ 960

*Saffron rice, shrimps, clams, chicken
Pork ribs mussels, snow peas, chorizo and asparagus*

Note:

- All prices are in pesos
- Orders must be Placed Three Days in Advance of Event
- Payment of 50% of Total Cost with Order, remaining 50% on day of Event
- Coordination fee & delivery \$65 per person
- Drop Off party platters have a \$ 120 delivery fee
- Prices based on all guests selecting same menu
- 4 Person minimum charge for all menu orders and box lunch
- One cook and one waiter staff is necessary for all Lunch Menu services at \$155 an hour each (2 hour min)
- For every group of 8 or more an additional assistant will be required at \$155 an hour
- Charges for groups of 12 or more may apply
- Rentals charge for more than 12 guests
- 11% Tax and 15% gratuity are not included
- US dollar according to daily exchange rate

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