



Some Ideas for Getting Started

What's a party without bubbles? Consider starting your evening with a celebratory glass of champagne or a cocktail! We can have trays ready for your group upon arrival so the party can begin immediately.

Do you prefer an agave tasting with your meal? We can arrange that with our experienced in-house tequila aficionados. We have one of the best selections in DFW.

How about your own private bar for the evening?

One Hitters

One-Hitters are optional add that are priced per each. Think of the one-hitters as bite sized hors d'oeuvres to be served with or just before the beginning course. They can be passed around or sat on the table to get your guests' taste buds primed.

BRISKET SOPE Avocado, Queso Fresco 7

SURF AND TURF Prime Beef, Kaluga Caviar, Crispy Shell 7

TETELITA Crispy Masa, Roasted Corn + Tomato 7

CRAB CAKE TOSTADA Guajillo Goat Cheese, Corn Pico 7



The Elegante Experience



Want the full experience? Let our chef's custom create a 5 course menu for you and your guests to get to try some of the newest and most creative things coming out of our kitchen.

\$99 per person

Family- Style Dinner Menu

~\$89 per person~

Starters – Choose Two

- SALMON CEVICHE – Coconut Sofrito, Smoked Pineapple
- SEAFOOD COCKTAIL – Shrimp, Octopus, Oysters, Bell pepper sauce
- TIJUANA CAESAR – Little Gem, Poblano, Chorizo
- CHARRED OCTOPUS – Aji Amarillo, Encurtidos, Jicama

Masa Dishes – Choose Two

- CHORIZO MOLOTES– Salsa Roja, Refried Black Beans
- DUCK CONFIT TLACOYO – Cherry Mole, Orange
- EL MACHETE – Cut to Order
- SQUASH TETELA – Mayan Hummus, Black Beans

Seafood & Meats - Choose Two

- GUAJILLO CHICKEN – Mole Madre, Potato Hash
- PORK AL PASTOR – Berkshire Secreto, Pineapple Butter
- CARNE ASADA – Chayote Squash Salad, Molcajate Style Salsa
- TAMARIND HALIBUT – Sweet Corn, Huilocoche Rice

Vegetables – Choose Two

- REFRIED LENTILS – Hoja Santa Crème Fraiche, Tostadas
- CHARRED BEETS – Ajo Blanco, Pistachio, Grapefruit
- CAULIFLOWER – Tomatio Sofrito, Cripsy Onion
- OKRA & SHISHITOS – Pistachio Salsa Macha – Sesame

Dulces - Choose Two

- MEXICAN CHOCOLATE – Pot De Creme, Meringue, Brown Butter
- GUAVA CHEESECAKE – Strawberry, Amaranth Crisp
- BUÑUELO – Crisp Pastry, Coffee Gelato, Orange, Nutty Granola

Family- Style Dinner Menu

~\$109 per person~

Starters – Choose Three

SALMON CEVICHE – Coconut Aguachile, Smoked Pineapple
SEAFOOD COCKTAIL – Shrimp, Octopus, Oysters, Bell pepper sauce
TIJUANA CAESAR – Little Gem, Poblano, Chorizo
CHARRED OCTOPUS – Aji Amarillo, Encurtidos, Jicama

Masa Dishes – Choose Two

CHORIZO MOLOTES– Salsa Roja, Refried Black Beans
DUCK CONFIT TLACOYO – Cherry Mole, Orange
EL MACHETE – Cut to Order
SQUASH TETELA – Mayan Hummus, Black Beans

Seafood & Meats - Choose Three

GUAJILLO CHICKEN – Mole Madre, Potato Hash
PORK AL PASTOR – Berkshire Secreto, Pineapple Butter
TAMARIND HALIBUT – Sweet Corn, Huilocoche Rice
CARNE ASADA – Chayote Squash Salad, Molcajate Style Salsa
WHOLE FISH – “Divorced,” Herb Salad

Vegetables – Choose Two

REFRIED LENTILS – Hoja Santa Crème Fraiche, Tostadas
CHARRED BEETS – Ajo Blanco, Pistachio, Grapefruit
CAULIFLOWER – Tomatio Sofrito, Crispy Onion
OKRA & SHISHITOS – Pistachio Salsa Macha – Sesame

Dulces – All Included

MEXICAN CHOCOLATE, GUAVA CHEESECAKE, & BUÑUELO

Family- Style Brunch

~\$79 per person~

Starters – Choose Three

TORREJAS – Tres Leches, Seasonal Fruit
SALMON CEVICHE – Coconut Aguachile, Smoked Pineapple
TIJUANA CAESAR – Little Gem, Poblano, Chorizo
REFRIED LENTILS – Hoja Santa Crème Fraiche, Tostadas

Seafood & Meats - Choose Three

BRISKET FRITTATA – Roasted Vegetables
GUAJILLO CHICKEN – Mole Madre, Potato Hash
TAMARIND HALIBUT – Sweet Corn, Huilocoche Rice
PRIME CARNE ASADA – Chilaquiles Rojos
EL MACHETE – Cut to Order

Vegetales – Choose Two

CHARRED BEETS – Ajo Blanco, Pistachio, Grapefruit
CAULIFLOWER – Tomatio Sofrito, Crispy Onion
OKRA & SHISHITOS – Pistachio Salsa Macha – Sesame

Dulces – All Included

MEXICAN CHOCOLATE, GUAVA CHEESECAKE, & BUÑUELO



Station Offerings for Standing Events

OAXACA EMPANADAS AND CHORIZO CHARRO BEAN DIP

\$9 per person

POBLANO AND CHICKEN FLAUTAS WITH AVOCADO AND JALAPENO

\$9 per person

ORANGE HALIBUT CEVICHE TOSTADA WITH SALSA MATCHA

\$12 per person

HICKORY ROASTED ESQUITES CORN

\$9 per person

SIKIL PAK WITH GARDEN VEGGIES – MEXICO'S VERSION OF HUMMUS

\$7 per person

