


catering menu



 213.986.9972

raw bar & ceviches

choose 4 items from the following
\$35 per guest. Minimum 30 guests

ceviche mixto wild local yellowtail, spanish octopus, wild gulf shrimp, onion, cilantro, tomato, salsa roja, avocado
tostada

baja kampachi ceviche omega blue baja kampachi, onion, cilantro, tomato, salsa roja, avocado

ceviche de callo de hacha wild diver half moon scallop from baja california, onion, tomato, cilantro, lime

coctel mixto wild gulf shrimp, spanish octopus, oyster, home made sauce, avocado, onions & cilantro

coctel de camaron wild gulf shrimp, home made sauce, avocado, onions & cilantro

pata de mula baja california blood clams on the half shell, morita sauce, onion & cilantro

ostiones kumiai oysters, Guerrero Negro Lago, baja california



pata de mula




ceviche mixto



ostiones

catering menu



 213.986.9972

taco bar

4 tacos per guest
choose from the following
\$25 per guest
includes chips, salsas & guacamole

grilled yellowtail tacos wild yellowtail, cabbage, pico de gallo, home made mayo, morita sauce, handmade corn tortillas.

tacos de pulpo en su tinta braised & fried spanish octopus in calamari ink soffrito on handmade corn tortillas

tacos de pulpo con pipian de almendra braised & fried spanish octopus, almond pipian, caramelized pumpkin seeds, tomato, pickled red onions

scallop tacos pan fried Maine diver scallops, handmade corn tortilla, chile x'catic sauce, fennel & caramelized onions

ensenada style fish tacos wild dogfish, battered & fried, handmade tortillas, crema, salsa roja, cabbage

ensenada style shrimp tacos wild gulf shrimp, battered & fried, handmade tortillas, crema, salsa roja, cabbage



scallop tacos



tacos de pulpo en su tinta




grilled yellowtail tacos

catering menu

packages



 213.986.9972

seafood mini feast

1 item from raw bar & ceviches
2 tacos from taco bar
Saffron rice, black beans
chips, salsas & guacamole
\$30 per guest. Minimum 30 guests

seafood feast

2 items from raw bar & ceviches
3 tacos from taco bar
Saffron rice, black beans
chips, salsas & guacamole
\$45 per guest. Minimum 30 guests

Poseidon's last meal

3 items from raw bar & ceviches
4 tacos from taco bar
Saffron rice, black beans
chips, salsas & guacamole
\$60 per guest. Minimum 30 guests

parrillada

2 items from raw bar & ceviches
wood grilled surf clam "Almeja gratinada al carbon"
wood grilled whole Branzino
Saffron rice, black beans
chips, salsas & guacamole
\$60 per guest. Minimum 40 guests.

* we will provide 6' charcoal grill and charcoal. outdoor cooking required.



salsas



almeja gratinada

