


catering menu



 213.986.9972

raw bar & ceviches

choose 4 items from the following
\$35 per guest. Minimum 30 guests
20% service fee applies

ceviche mixto albacore, Yucatan octopus, wild Mexican shrimp, onion, cilantro, tomato, salsa roja, avocado
tostada

kanpachi ceviche premium hawaiian kanpachi, onion, cilantro, tomato, salsa roja, avocado

ceviche de callo de hacha wild diver bay scallops from baja california, onion, tomato, cilantro, lime

coctel mixto wild Mexican shrimp, spanish octopus, bay scallops, home made sauce, avocado, onions & cilantro

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

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

ostiones oysters on the half shell. Mexican Kumiai & Washington Shigoku.



pata de mula

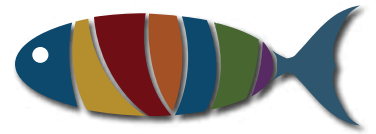


ceviche mixto



ostiones

catering menu



holbox



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taco bar

4 tacos per guest, handmade tortillas
\$35 per guest. Minimum 30 guests.
includes chips, salsas & guacamole
20% service fee
choose from the following

grilled kanpachi 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

smoked kanpachi taco braised & fried spanish octopus, almond pipian, caramelized pumpkin seeds, tomato, pickled red onions

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

baja style fish tacos wild local rock-fish, battered & fried, handmade tortillas, crema, salsa roja, cabbage

baja style shrimp tacos wild Mexican shrimp, battered & fried, handmade tortillas, crema, salsa roja, cabbage



grilled kanpachi



smoked kanpachi



baja shrimp



taco de pulpo



scallop taco




baja fish

catering menu

packages



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seafood mini feast

1 item from raw bar & ceviches
2 tacos from taco bar
Saffron rice, black beans
chips, salsas & guacamole
\$35 per guest. Minimum 30 guests. 20% service fee

seafood feast

3 items from raw bar & ceviches
3 tacos from taco bar
Saffron rice, black beans
chips, salsas & guacamole
\$50 per guest. Minimum 30 guests. 20% service fee

parrillada

- * 2 items from raw bar & ceviches
 - * wood grilled surf clam "Almeja gratinada al carbon"
 - * 1/2 wood grilled whole Branzino or 1/2 wood grilled Maine Lobster (extra \$15 per guest)
 - * Saffron rice, black beans
 - * Chips, salsas & guacamole
- \$60-75 per guest. Minimum 30 guests. 20% service fee
- * we will provide 6' charcoal grill and charcoal.
 - * Outdoor cooking required.

6 course tasting menu

6 plated courses. Custom menu. Minimum 10 guests
Starts at \$120 per guest + \$550 chef fee.
Full kitchen required.

all packages include high quality bamboo or palm leaf disposable plates and serveware. Prices do not include service staff (servers, bartenders, etc.). Please call us for pricing information.



ceviche mixto



almeja gratinada



wood grilled whole branzino