

THE MEXICANO

COMIDA • CÓCTELES

EVENTS & GROUP DINING MENU



TIERRA LINDA MENU

\$70 PER PERSON

APPETIZERS

FOR THE TABLE TO SHARE

TRADITIONAL GUACAMOLE

avocado + onion + cilantro + lime + jalapeño
+ pomegranate seeds + cotija cheese

CHIPS & SALSA

QUESO DIP

SALAD

FOR THE TABLE TO SHARE

THE MEXICANO SALAD

chopped baby romaine + black beans + cucumber + tomatoes +
roasted corn + olives + radish + queso fresco + chipotle ranch

PLATOS FUERTES

GUEST CHOICE OF ENTRÉE. SERVED WITH RICE & BEANS

THREE TACOS

Al Pastor, Chicken Tinga, Asada or Birria

CHICKEN ENCHILADAS

braised chipotle chicken + tomatillo salsa + mexican cheese blend +
crema fresca + cilantro + pico de gallo + queso fresco

CHICKEN OR STEAK FAJITAS

chicken or steak asada + caramelized onions + peppers + warm
tortillas

Vegan & Vegetarian Options Available Upon Request

POSTRE

FOR THE TABLE TO SHARE

HOT CHURROS

mexican chocolate sauce

LA CARRETA

\$80 PER PERSON

APPETIZERS

FOR THE TABLE TO SHARE

TRADITIONAL GUACAMOLE

avocado + onion + cilantro + lime + jalapeño
+ pomegranate seeds + cotija cheese

CHICKEN TINGA EMPANADAS

chipotle-braised chicken + queso fresco + flaky
pastry dough fried golden + pico de gallo + crema

CHIPS & SALSA

QUESO DIP

SALADS

FOR THE TABLE TO SHARE

THE MEXICANO SALAD

chopped baby romaine + black beans + cucumber + tomatoes + roasted
corn + olives + radish + queso fresco + chipotle ranch

PLATOS FUERTES

GUEST CHOICE OF ENTRÉE. SERVED WITH RICE & BEANS

THREE TACOS

Al Pastor, Chicken Tinga, Asada or Birria

BIRRIA ENCHILADAS

birria chile braised beef + salsa roja + mexican cheese blend + cilantro
+ pico de gallo + crema fresca + queso fresco

CHICKEN TINGA ENCHILADAS

chicken tinga braised chipotle chicken + tomatillo salsa + mexican
cheese blend + crema fresca + cilantro + pico de gallo + queso fresco

CHICKEN, STEAK OR SHRIMP FAJITAS

caramelized onions + peppers + served with warm tortillas

Vegan & Vegetarian Options Available Upon Request

POSTRE

FOR THE TABLE

HOT CHURROS

mexican chocolate sauce

LAS PALMERAS MENU

\$90 PER PERSON

APPETIZERS

FOR THE TABLE TO SHARE

TRADITIONAL GUACAMOLE

avocado + onion + cilantro + lime + jalapeño
+ pomegranate seeds + cotija cheese

CHICKEN TINGA EMPANADAS

chipotle-braised chicken + queso fresco + flaky
pastry dough fried golden + pico de gallo + crema

CHIPS & SALSA

QUESO DIP

SALADS

FOR THE TABLE TO SHARE

THE MEXICANO SALAD

chopped baby romaine + black beans + cucumber + tomatoes + roasted
corn + olives + radish + queso fresco + chipotle ranch

PLATOS FUERTES

GUEST CHOICE OF ENTRÉE, SERVED WITH RICE & BEANS

NEW YORK STRIP **+\$10 A PERSON**

1 lb steak + chile rubbed + wood fired + salsa cruda
+ chiltepin butter + grilled flour tortillas

POLLO A LAS BRASAS

wood fire grilled chicken + confit potatoes + pico
de gallo

SHRIMP FAJITAS

caramelized onions + peppers + served with warm
tortillas

BIRRIA ENCHILADAS

birria chile braised beef + salsa roja + mexican
cheese blend + cilantro + pico de gallo + crema
fresca + queso fresco

CHICKEN ENCHILADAS

chicken tinga braised chipotle chicken + tomatillo
salsa + mexican cheese blend + crema fresca +
cilantro + pico de gallo + queso fresco

Vegan & Vegetarian Options Available Upon Request

POSTRE

FOR THE TABLE TO SHARE

MINI HOT CHURROS

mexican chocolate sauce

MEXICAN CONCHAS

small Mexican sweet breads + stuffed with vanilla
cream + baked to order