



\$60 Plated Dinner Menu

*** priced per person ***

ANTOJITOS

(served family style)

Guacamole *tomato, lime, cilantro, red onion, serrano*

Salsa Sampler *fire-roasted tomato, tomatillo avocado and salsa negra with corn chips*

Chicken Tinga Verde Tostadas *chicken chorizo, pico de gallo, crema, queso fresco, micro cilantro*

Grilled Pintxos: *(choose one protein): steak, pork belly, or shrimp*

ENSALADA

Alma Salad *charred corn, avocado, cucumbers, black beans, pickled red onion, radish, hibiscus masa crisps, avocado lime dressing*

PLATOS MAYORES

(choice taken during service)

Roasted Chicken Mole Oaxaca *mashed plantains, grilled green beans, mole negro*

Market Fish *baja caviar sauce, roasted & confit fennel, nasturtium*

Mole Rubbed Butcher Steak *yucca + yukon puree, mole demi*

Pork Cochinita Pibil *refried charro beans, grilled plantain, queso*

POSTRES

(choose one dessert for your guests)

Churros *with chocolate sauce*

Mini Fruit Tarts *vanilla custard cream, seasonal fruit, passion fruit glaze*

ADDITIONAL UPGRADES

(Not included in the above price)

Crab Tostada Appetizer

*avocado, bonito, kewpie, onion escabeche,
peanut salsa macha - \$10 per person*

Filet Entree

*substitutes filet for butcher steak
- \$20 menu price increase*

Family Style Sides

*\$8 per person - choose 2 sides **add a 3rd side for an additional \$4*

Fried Sweet Plantains

Seasonal Vegetables

Black Beans

Poblano Rice

Potato and Yucca Puree

Mexican-Style Charred Corn Esquites

Mashed Plantains