



**TE QUIERO  
MUCHO**

**EVENT MENUS**

# CHEF'S SHARING MENU



\$388 PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Morita mayo / Martajada / Habanero

### GUACAMOLE

### TORTILLA CHIPS

## ANTOJITOS

### QUESO

Melted cheese

### TLAYUDA

Mexican pizza, topped with fried beans, avocado, chorizo and pickles

### CEVICHE

Catch of the day

## TACOS

Choose three..

### AL PASTOR

Spit-grilled pork, served with roasted pineapple

### PESCADO

Baja-style fish, topped with pico de gallo and chipotle mayo

### COCHINITA PIBIL

Slow roasted pork from Yucatan, marinated in citrus and annatto seed

### SPICY 'SHROOM

Assorted mushrooms, guajillo chilli, garlic, black beans and ranchero cheese

### THE TRUMP

Beef tongue, crispy chicharron and salsa verde

### LAMB BARBACOA QUESADILLA

Gently cooked overnight on banana leaves for extra tenderness and topped with salsa verde

### CAULIFLOWER QUESADILLA

Grilled cauliflower and queso ranchero

## PLATOS

### SEAFOOD

Pan seared seabass, tiger prawns, scallops, chorizo

### VEGETABLES

Grilled seasonal vegetables

### CARNE GRILLADA

Wagyu skirt steak, chorizo and chiles toreados

## DULCES

### CHURROS CON CHOCOLATE

Home made churros with chocolate dip

# CLASSICOS FREE FLOW



\$328 NET PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Morita mayo / Martajada / Habanero

### GUACAMOLE

### TORTILLA CHIPS

## ANTOJITOS

### CHEESE NACHOS

Topped with beans, crema, cheese, gauc and jalapeño peppers

## DULCES

### CHURROS CON CHOCOLATE

Home made churros with chocolate dip

CHOOSE SIX FROM THE FOLLOWING TO ENJOY FOR A 2 HOUR FREE FLOW

## TOSTADAS

### CEVICHE

Catch of the day

### CRAB

Jicama, avocado and chilli

### VEGETABLES

Grilled seasonal vegetables, green mole

## TACOS

### EL GRINGO

Pastor marinated pork with gooey cheese

### PESCADO

Baja-style fish, topped with pico de gallo and chipotle mayo

### COCHINITA PIBIL

Slow roasted pork from Yucatan, marinated in citrus and annatto seed

### SPICY 'SHROOM

Assorted mushrooms, guajillo chilli, garlic, black beans and rancho cheese

### THE TRUMP

Beef tongue, crispy chicharron and salsa verde

## QUESADILLAS

### LAMB BARBACOA QUESADILLA

Gently cooked overnight on banana leaves for extra tenderness and topped with salsa verde

### CAULIFLOWER QUESADILLA

Grilled cauliflower and queso rancho

### FRIJOLADA QUESADILLA

Frijoles and gooey queso rancho

# DEL REY FREE FLOW



\$428 NET PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Morita mayo / Martajada / Habanero

### GUACAMOLE

### TORTILLA CHIPS

## ANTOJITOS

### CHEESE NACHOS

Topped with beans, crema, cheese, gauc and jalapeño peppers

### TLAYUDA

Mexican pizza, topped with fried beans, avocado, chorizo and pickles

## DULCES

### CHURROS CON CHOCOLATE

Home made churros with chocolate dip

CHOOSE EIGHT FROM THE FOLLOWING TO ENJOY FOR A 2 HOUR FREE FLOW

## TACOS

### AL PASTOR

Spit-grilled pork, served with roasted pineapple

### EL GRINGO

Pastor marinated pork with gooey cheese

### CARNE ASADA

Grilled wagyu steak, guacamole and martajada

### PESCADO

Baja-style fish, topped with pico de gallo and chipotle mayo

### COCHINITA PIBIL

Slow roasted pork from Yucatan, marinated in citrus and annatto seed

### SPICY 'SHROOM

Assorted mushrooms, guajillo chilli, garlic, black beans and rancharo cheese

### THE TRUMP

Beef tongue, crispy chicharron and salsa verde

## QUESADILLAS

### LAMB BARBACOA QUESADILLA

Gently cooked overnight on banana leaves for extra tenderness and topped with salsa verde

### CAULIFLOWER QUESADILLA

Grilled cauliflower and queso rancharo

### FRIJOLADA QUESADILLA

Frijoles and gooey queso rancharo

## TOSTADAS

### CEVICHE

Catch of the day

### CRAB

Jicama, avocado and chilli

### VEGETABLES

# EVENT DRINK PACKAGES



## CLASSICOS FREE FLOW

\$258 net per guest (2 hours free flow)  
\$358 net per guest (3 hours free flow)

### MARGARITA

Frozen or straight up

### PALOMA

Tequila, grapefruit soda, lime juice

### HOUSE WINES RED & WHITE

### SELECTED BEER

### SOFT DRINKS

## DEL REY FREE FLOW

\$388 net per guest (2 hours free flow)  
\$488 net per guest (3 hours free flow)

### MARGARITA

Frozen or straight up

### PALOMA

Tequila, grapefruit soda, lime juice

### CHARRO NEGRO

Tequila, lime, coke, sal de gusano

### HOUSE SPIRITS

Vodka, Rum, Gin

### SPARKLING WINE

### HOUSE WINES RED & WHITE

### SELECTED BEER

### SOFT DRINKS