



**TE QUIERO  
MUCHO**

**EVENT MENUS**

# CHEF'S SHARING MENU



\$428 PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Chipotle mayo / Martajada / Habanero

### GUACAMOLE

### TORTILLA CHIPS

## ANTOJITOS

### QUESO FUNDIDO

Melted cheese  
+\$15 for beef or chorizo

### CHICHARRON DE MERCADO

Crispy wheat chicharron, pickled pork skin, green cabbage, queso fresco, and salsa botanera

### 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

### ZUCCHINI

Beer batter, cabbage and chipotle

### THE TRUMP

Ox tongue, salsa verde, onion and coriander

### VEGETARIAN QUESADILLA

Seasonal vegetables and melted cheese

## PLATOS

Choose one..

### 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

### PAN DE ELOTE

Mexican style corn cake with condensed milk

# CLASSICOS FREE FLOW



\$328 NET PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Chipotle 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

Acapulco style crab, slow-cooked garlic, tomato, arbol chilli and chipotle mayo

### MUSHROOM

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

## TACOS

### 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

### ZUCCHINI

Beer batter, cabbage and chipotle

### THE TRUMP

Ox tongue, salsa verde, onion and coriander

## QUESADILLAS

### CHICKEN QUESADILLA

Shredded chicken and melted cheese

### VEGETARIAN QUESADILLA

Seasonal vegetables and melted cheese

# DEL REY FREE FLOW



\$458 NET PER GUEST

## CHIPS & DIPS

### SALSAS

Salsa verde / Chipotle mayo /  
Martajada / Habanero

### GUACAMOLE

### TORTILLA CHIPS

## ANTOJITOS

### CHEESE NACHOS

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

### ESQUITES

Corn off the cob, dried chilli,  
chipotle mayo and queso ranchero

## DULCES

### CHURROS CON CHOCOLATE

Home made churros with chocolate dip

### PAN DE ELOTE

Mexican style corn cake with  
condensed milk

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

## TACOS

### AL PASTOR

Spit-grilled pork, served with  
roasted pineapple

### 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

### ZUCCHINI

Beer batter, cabbage and chipotle

### THE TRUMP

Ox tongue, salsa verde, onion and coriander

## QUESADILLAS

### CHICKEN QUESADILLA

Shredded chicken and melted cheese

### VEGETARIAN QUESADILLA

Seasonal vegetables and melted cheese

## TOSTADAS

### CEVICHE

Catch of the day

### CRAB

Acapulco style crab, slow-cooked garlic,  
tomato, arbol chilli and chipotle mayo

### MUSHROOM

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

# 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