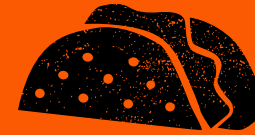




**TE QUIERO
MUCHO**

EVENT MENUS

CLASSICOS FREE FLOW



\$288 NET PER GUEST

CHIPS & DIPS

GUACAMOLE AND CHIPS (V)

Best guac in town.

HOMEMADE SALSAS AND CHIPS (V)

Choose two, if you can: Salsa Verde, Martajada, Salsa Roja and Habanero.

CHICHARRONES

From the street food market in Mexico, wheat flour crispy snack with Salsa Botanera and lime wedges.

CHOOSE 3 FROM THE FOLLOWING TO ENJOY FOR A 2-HOUR FREE FLOW

TACOS

LENGUA

Ox tongue, salsa verde, raw onion and coriander.

PESCADO

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

MUSHROOM

Shiitake mushroom, guajillo chilli, salsa roja, queso fresco.

COCHINITA PIBIL

Pulled pork marinated 24-hours in achiote paste, orange juice and oregano, served with salsa x'nipec.

DULCE

DESSERT OF THE DAY

10% service charge

DEL PRINCIPE FREE FLOW



\$348 NET PER GUEST

CHIPS & DIPS

GUACAMOLE AND CHIPS (V)

Best guac in town.

HOMEMADE SALSAS AND CHIPS (V)

Choose two, if you can: Salsa Verde, Martajada, Salsa Roja and Habanero.

ANTOJITOS

CHEESE NACHOS

Topped with beans, crema, cheese, guac and jalapeño peppers.

DULCE

DESSERT OF THE DAY

CHOOSE 6 FROM THE FOLLOWING TO ENJOY FOR A 2-HOUR FREE FLOW

TACOS

AL PASTOR

Spit-grilled pork, served with fresh pineapple. Como en Mexico!

PESCADO

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

COCHINITA PIBIL

Pulled pork marinated 24-hours in achiote paste, orange juice and oregano, served with salsa x'nipec.

ZUCCHINI

Baja-style zucchini, topped with pico de gallo, chipotle mayo.

LENGUA

Heaps of ox tongue, salsa verde, raw onions 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 rancho cheese.

10% service charge

DEL REY FREE FLOW



\$458 NET PER GUEST

CHIPS & DIPS

GUACAMOLE AND CHIPS (V)

Best guac in town.

HOMEMADE SALSAS AND CHIPS (V)

Choose two, if you can: Salsa Verde, Martajada, Salsa Roja and Habanero.

ANTOJITOS

CHEESE NACHOS (V)

Topped with beans, crema, cheese, guac and jalapeño peppers.

FRIJOLES DE LA OLLA

Whole black beans, epazote, sour cream, queso fresco, tortilla chips.

DULCE

DESSERT OF THE DAY

CHOOSE 8 FROM THE FOLLOWING TO ENJOY FOR A 2-HOUR FREE FLOW

TACOS

AL PASTOR

Spit-grilled pork, served with fresh pineapple. Como en Mexico!

CARNE ASADA

Slices of grill ribeye, salsa verde, fresh onion, coriander.

PESCADO

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

COCHINITA PIBIL

Pulled pork marinated 24-hours in achiote paste, orange juice and oregano, served with salsa x'nipec

ZUCCHINI

Baja-style zucchini, topped with pico de gallo, chipotle mayo.

LENGUA

Heaps of ox tongue, salsa verde, raw onions 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.

10% service charge

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

SPARKLING WINE

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