



TE QUIERO
MUCHO

EVENTS MENU

If you have any dietary requirements, please let our team know.

388 PER PERSON + 10% SERVICE CHARGE



STARTERS

Sopes

Corn dough with fried beans chorizo, sour cream, cheese, lettuce and fresh cheese

Tamales (v)

Steamed corn dough wrapped in corn leaf, served with mushroom, salsa verde, cheese and crema

Aguachile

White fish cured with lemon and arbol chilli, cucumber, red onion and fresh coriander

Frijoles de la Olla

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

FREE-FLOW TACOS

Cochinita Pibil

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

Pescado

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

Lengua

Heaps of beef tongue, fresh onions, coriander and salsa verde

Mushroom (v)

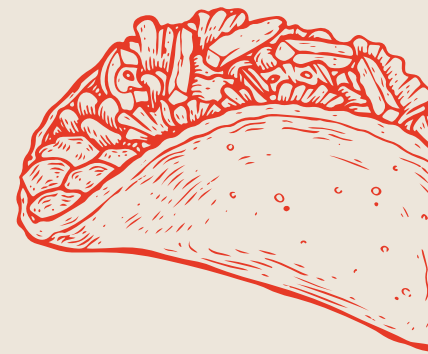
Shiitake mushroom, guajillo chilli, garlic and beans

Rajas con Elotes (v)

Strips of Poblano chilli, corn, sour cream and queso fresco



**FRESH
STAND**



DULCE

Churros (v)

Served with chocolate dip

28 PER PIECE + 10% SERVICE CHARGE

Minimum order of 12 pieces per type is required

VEGETARIAN

Izamal Style Ceviche (gf) (v)

Jicama, Habenero chilli marinated in roasted tangerine juice

Vegetarian Quesadilla (v)

Seasonal vegetables and melted cheese

Breaded Eggplant (v)

Served with spicy tomato sauce

Gorditas de Yaca (v)

Corn dough with Yaca, green pico de gallo and topped with shredded white cheese

Vegan Sopecito

Corn dough with black beans and nopales stew topped with cheese and pico de gallo

Vegetarian Chimichanga (v)

Deep fried wheat flour tortilla stuffed with Yaca al pastor

SEAFOOD

Aguachile Tostada

Seasonal fish marinated with Chilli de Arbol topped with avocado

Breaded Shrimp

Served with spicy fruit sauce

MEATS

Chorizo Bites

Mexican style sausage, corn dough topped with green pico de gallo

Gorditas de Suadero

Corn dough stuffed with beef, green pico de gallo and topped with shredded white cheese

Oxtail Quesabirria

Shredded meat and cheese on grilled tortilla

Chimichanga

Deep fried wheat flour tortilla with Tinga de Pollo

Sopecito

Corn dough with black beans and grilled pork trotter topped with cheese and pico de gallo

DULCE

Tamal de Elote

Served with Guava sauce

Mexican Churros

Coated in cinnamon and sugar

Cocadas

Shredded dry coconut, coconut milk and cinnamon

CANAPES



CLASICO FREE-FLOW

2 HOURS FREE-FLOW 268 PER PERSON

+120 for every additional hour

Sparkling wine
Red wine
White wine
Bottled beer
Soft drinks

DEL REY FREE-FLOW

2 HOURS FREE-FLOW 368 PER PERSON

+120 for every additional hour

House Spirit
Vodka / Rum / Gin

Sparkling wine
Red wine
White wine
Bottled beer
Soft drinks

COCKTAIL UPGRADE

ON TOP OF ANY 2 HOUR FREE-FLOW ADD ON 45 PER PERSON

+30 for every additional hour

Margarita
Paloma



BEVERAGES PACKAGES