





3-4 HOUR CHARTER MENU

MENU BY: JAVIER TAPIA

WELCOME AMENITY

FRUIT PLATE & CHARCUTERIE PLATTER

MENU

CHOOSE ANY THREE ITEMS FROM THE FOLLOWING CATEGORIES.

RAW

CEVICHE

SHRIMP WITH OCTOPUS.

VARIETY OF SASHIMIS

TUNA TARTARE W/ MINT
AND MANGO

SALAD

MIXED GREENS

CAPRESE

CAESAR

COOKED

AVOCADO STUFFED WITH A
FRESH SHRIMP SALAD

TACOS DORADOS*

TAQUITOS FRIED AND STUFFED
WITH CHICHARRON PRENSADO.
WITH RED ONION, RADISH, AND
HABANERO MAYONNAISE.

BRUSCHETTA

BRUSCHETTA WITH TOMATO,
PARMESAN, OLIVE OIL, AND BASIL.

FAJITAS

YOUR CHOICE OF CHICKEN OR BEEF WITH GRILLED
BELL PEPPERS & ONIONS, TOPPED WITH CILANTRO.
SERVED WITH MEXICAN RICE, BLACK BEANS, SOUR
CREAM, PICO & SHREDDED CHEESE. COMES WITH
FLOUR TORTILLAS. SUBSTITUTE FLOUR WITH CORN
TORTILLAS AND GUACAMOLE.

CHIMICHANGAS*

FLOUR TORTILLAS FRIED AND
STUFFED WITH BEEF. ACCOMPANIED
WITH MOLCAJETE SAUCE.

WINGS WITH POTATOES*

BREADED WINGS WITH KATAKURIKO,
ACCOMPANIED WITH FRENCH
POTATOES AND CHEDDAR.

GRILLED QUESADILLA PLATTER

FLANK STEAK AND CHICKEN.

(VEGETARIAN ACCOMMODATIONS CAN
BE MADE UPON REQUEST)



VARIETY OF SASHIMIS