

FOOD MENU

FIRST & SECOND COURSE

Start with the journey with delicious guacamole, handmade salsas and fresh fruit kebobs.

THIRD COURSE

Choose between a delicious Ceviche or Tropical Tuna

CEVICHE

A unique mix of uncooked fish, marinated in pico de gallo, cucumbers, and lime juice.

TROPICAL TUNA

Fresh, uncooked tuna prepared with home made soy sauce marinade, mango, onions, avocado. Served on a pineapple.

MAIN COURSE

Choose ONE of the following main courses for your group. Then select 2 proteins for your selection

TACO BAR OR FAJITAS

- Pastor - Pork marinated in Mexican sprices
- Vegetarian - Peppers, Onions & Mushrooms
- Pescado - Tempura fish (Not available for fajitas)
- Camarones - Grilled Srimp
- Pollo Asado - Grilled Chicken
- Carne Asada - Grilled Steak

Served with Mexican rice & handmade salsas

- Breakfast available upon request.

ADD-ONS

CHARCUTERIE BOARD

Cheeses, cured meats, olives, assorted fruit & crackers.

\$60 serves 10

SEAFOOD FEAST UPGRADE

Octopus, Tuna Sashimi, Aguachile, Grilled Shrimp, Coconut Shrimp & more.

\$200 Faimily Style, serves 10

Please notify us about any food allergies or restrictions at the moment of selecting your meal, so we can accommodate requests to the best of our ability