



PARTY STARTERS

HORS d'OEUVRE Δ - denotes gluten free on the menu Quantity - (serves)

PETITE CRAB CAKES M \$107. (14-16) • L \$152 (18-20)

Jumbo lump crab meat lightly breaded, pan fried, served with Remoulade Sauce

ROASTED CHICKEN WINGS Δ S \$32. (8-10) • M \$57. (14-16) • L \$87. (18-20)

A crowd pleaser served with Sweet Chili *or* Mole Negro sauce

MINI MOLOTE Δ S \$37. (8-10) • M \$72. (14-16) • L \$102. (18-20)

An Oaxacan Classic. Fried corn dough rolls filled with Potatoes and Chorizo served with small side of Guacamole.

SKEWERS Δ S \$48. (8-10) • M \$92.(14-16) • L \$142. (18-20)

Choose from grilled Chicken Mole Negro, Chipotle Beef, Grilled Market Vegetable, Spicy Shrimp *OR Spicy Tofu*

GRILLED SESAME SALMON Δ S \$42 (8-10) • M \$82. (14-16) • L \$122. (18-20)

Grilled sustainable-farmed salmon with honey Mixe glaze.

DEVILED EGGS Δ S \$32. (8-10) • M \$57. (14-16) • L \$87. (18-20)

Deviled eggs with a flavorful twist. Traditional, Coloradito *or* Chipotle

CHORIZO-STUFFED MUSHROOMS Δ S \$37. (8-10) • M \$72. (14-16) • L \$102. (18-20)

Bite-size mushrooms stuffed with chorizo sausage & Monterey Jack cheese

CEVICHE TOSTADITAS Δ S \$37. (8-10) • M \$72. (14-16) • L \$102. (18-20)

Lime, ginger, red onion, and south american yellow chile; served on crispy corn tortilla rounds with mashed avocado and cracked black pepper oil

ALBANDIGAS Δ S \$42. (8-10) • M \$82. (14-16) • L \$122. (18-20)

The classic served all over Mexico.

SAVORY STUFFED DATES Δ S \$39. (8-10) • M \$74. (14-16) • L \$104. (18-20)

Applewood smoked bacon stuffed with cabrales cheese, Mexican chorizo, and pinenuts

SPICY PORK SPARE RIBETTES Δ S \$37. (8-10) • M \$72. (14-16) • L \$102. (18-20)

Chipotle glaze, jicama slaw

GRILLED RACK OF LAMB LOLLIPOPS Δ S \$37. (8-10) • M \$72. (14-16) • L \$102. (18-20)

Grilled sustainable New Zealand Lamb Racks with smoked chile glaze

The Oaxacan Kitchen, Inc. • 1117 Independence Ave. Mountain View • 650 321 8003

www.oaxacankitchenmobile.com



PARTY STARTERS

Party Platters

TAMALES △ 32. Serves 8

CHICKEN MOLE NEGRO – 23 ingredients, wrapped in banana leaves.

ROAST BUTTERNUT SQUASH – Fresh corn, zucchini squash and Guaillo Salsa. **Vegan**

PORK – Braised pork shoulder, zucchini and fresh herb masa verde.

VERDE – Goat cheese, zucchini, mushrooms, garlic and red onions. **Vegetarian**

BLACK BEAN Monterey Jack Cheese, Roasted Peppers, and Chipotle Salsa. **Vegetarian**

CHICKEN - Mole Amarillo with tender chicken wrapped in Corn Husk

QUESADILLAS △ 48. Serves 8 to 10

Quesillo cheese, epozote and fresh corn masa. Classic cheese only, chicken, steak or roast vegetable.

EMPANADAS CON POLLO O CHAMPIÑONES △ 55. Serves 8 to 10

Two fresh corn tortillas folded and stuffed with mole Amarillo, quesillo, and epazote.

Choice of poached chicken or sautéed mushrooms with garlic.

TACOS FRITOS 45. Serves 6 to 8

Rolled and fried tortillas with chicken topped with guacamole, salsa, queso fresco and crema Mexicana.

CARNITAS △ 48. Serves 6 to 8

Braised pork shoulder, lime, bay leaf, and cinnamon. Served with guacamole, fresh corn tortillas and salsa.

CEVICHE AND CHIPS with fresh corn chips. 62. Serves 6 to 8

THE CLASSIC Marinated local white fish, lime, olives, serrano chili, onion, cilantro, tomatillo, and avocado.

PRAWNS Fresh prawns, lime and orange juice, mango, red onion, chili, and cilantro.

TOASTADAS △ 62. Serves 6 to 8

Toasted corn tortilla covered with black bean puree, cabbage, salsas, guacamole, queso fresco. Crunchy and slightly burnt.

VEGETARIANA - Vegetable of the day.

CARNITAS - Braised pork, cabbage and pickled red onion.

CEVICHE - Marinated fish or Prawn Ceviche of the day.

CHILE RELLENO 60. Serves 6 to 8

Fire-roasted pasilla chile stuffed and fried. Served with your choice of salsa.

PICADILLO - Chopped chicken, raisins, fresh herbs and nuts.

VEGETARIAN - Market fresh vegetables and queso fresco.

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TORTAS – Sandwiches

S \$52. serves 8-10 L \$104. serves 15-20

ETLA - Roasted vegetable of the day, pureed black beans, queso fresco, avocado, sliced onion, tomato, greens, and chipotle mayonnaise.

TLACOLULA - Grilled Steak, avocado, sliced onion, queso fresco, tomato, greens, and chipotle mayonnaise.

ZAACHILA - Grilled Chicken with avocado, sliced onion, queso fresco, tomato, greens, and chipotle mayonnaise.

GRILLED FISH TACOS

68. Serves 6 to 8 75. Serves 12 to 16

PESCADO ASADO Grilled fish of the day with cabbage, guacamole, cilantro, onions and salsas.

TACO BAR

Δ 10-person minimum

2 fresh, handmade tortillas per person the filling of your choice. Condiments include - cilantro, onion, salsa and guacamole, lime and pickled jalapeños

Taco filling choices

Grilled Chicken, Vegetables, or Steak, Carnitas or Beef Barbacoa

Pricing for 10 and 15 person Hot Taco Bars will vary based on protein selected. Only one protein available for 10 and 15 person hot taco bars.

Oaxacan Street Food Party

An amazing addition to any party.

We will bring a street market feel to your party. Have one or more of our trained staff come to your event and cook traditional Oaxacan specialties for your guests. Our staff will design a menu specifically for you. Please call to discuss your party needs.



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Platillos Oaxaqueños y Fuertes

MOLES Serves 10 △ 90.

MOLE NEGRO CON PECHUGA DE POLLO O VEGETARIANA

Our Mole Negro is made from over 23 different ingredients, some of which are chilies, nuts, seeds, cocoa, and spices. Served with poached chicken breast or fresh vegetable of the day.

COLORADITO CON PECHUGA DE POLLO O VEGETARIANA

Oaxaca's home made reddish mole from chilies, nuts, seeds, and spices. Served with poached chicken breast or fresh vegetable of the day.

BARBACOA DE COSTILLAS DE RES Serves 10 △ 110.

Slow braised grass-fed beef short ribs with root vegetables and mashed potatoes.

ALAMBRE Serves 6 △ 55.

Grilled Steak with onions, organic bell peppers and melted Oaxaqueño string Cheese
Served with Guacamole and tortillas

MARISCOS *Seafood*

CAMARONES CON CHIPOTLE Serves 6 △ 60.

Pan-seared Shrimp with spicy chipotle sauce. Served with rice, black beans and market fresh vegetable of the day.

SALMON ASADO Serves 6 △ 60.

Grilled sustainable-farmed salmon with honey Mixe glaze. Served over Mexican rice, black beans and vegetable of the day.

PESCADO A LA PLANCHA DEL DIA Serves 6 △ AQ

Fresh fish of the day. Served with market fresh vegetables, black bean puree and fresh fruit or vegetable salsa.

CAMARONES A LA COSTEÑA Serves 6 △ 60.

Shrimp in mild tomato sauce with peppers and onions.

Served with rice, black beans and market fresh vegetable of the day.



SIDES

CHIPS	15. small	30. - large
CHIPS & SALSA	22. small	40. - large
CHIPS, SALSA AND GUACAMOLE	35. - small	65. - large
SALSAS	5. - 12 oz.	9. - 24 oz.
GUACAMOLE	15. - pint	30. - quart
VERDURA DEL DIA - Market fresh vegetable of the day.	5. - pint	9. - quart
OAXACAN BLACK BEANS	5. - pint	9. - quart
MEXICAN RICE	5. - pint	9. - quart
HOUSE MADE SOUP OF THE DAY – <i>Vegan & Gluten Free</i>	4. - 12 oz.	6. - 24 oz.

DESSERTS

CHURROS Traditional Mexican “doughnut” rolled in cinnamon and sugar.

TRES LECHES BREAD PUDDING

Warm three milk bread pudding scented with frangelico liquor, candied pecans, vanilla cinnamon sauce.

“POPOCATEPETL” MEXICAN CHOCOLATE LAVA CAKE

Chocolate soufflé cake with molten chocolate center.

TAMAL DE DULCE

Cornhusk wrapped tamale with sweetened corn meal, pineapple bits and raisins.

NIEVES OAXAQUEÑOS homemade ice cream. Flavors change seasonally, Tuna, lime, and burnt sugar.

NICUATOLE Gelatin dessert made from corn, cinnamon and sugar.

GOAT MILK CAJETA FLAN with caramel sauce.

COCONUT LIME CAKE with fresh lime curd.

FARM FRESH APPLE CAKE

PEACH BOYSENBERRY CRISP

With vanilla ice cream.

FRESH PEAR ALMOND TART

FRESH APPLE CRISP



BEVERAGES

AGUA FRESCA

Ask for our fresh house made fruit blended drink. Flavors change daily.

SMALL(20) LARGE(40)

52.

94.

SODAS

Mexican Coke, Mexican Jarito Sodas

2.5 each

Can Sodas, Purified Water

1.5 each