\$25. price per person plus tax – Add \$5. pp. For extra items. Minimum of 40 people

Comal Tacos y Mas

APPETIZERS

Choose two Items

CHAMPIÑONES RELLENOS

Cremini mushrooms stuffed with seasonal

vegetables breaded ancho butter

on a bed of chipotle sauce.

GUACAMOLE & HOUSE CHIPS

Avocado, tomato, onion, cilantro & lime

CEVICHE con TOTOPOS

with guajillo-garlic sauce

Chile-lime marinated fish, red onion, cilantro, tomato and corn tortilla chips

Butterflied and thinly sliced pork, coated

Chanca two Itami

TACOS

CHILE VERDE

Chunks of pork shoulder slow cooked in a roasted tomatillo and jalapeno chile verde sauce. So good!

SIDES

Choose two Items

ELOTE

CFCINA

Mexico City style grilled corn with chipotle-mayo, cotija cheese and chile piquin

OAXACAN BLACK BEANS

Vegan, toasted black turtle beans. Cooked until tender

OAXACAN KITCHEN MOBILE

www.oaxacankitchenmobile.com

MOLOTES

Crispy corn rolls stuffed with chorizo and mashed potatoes. With Guacamole

QUESADILLA

Organic corn tortilla. Stuffed, folded & filled with quesillo & Jack cheese.

TACO de NIXTAMAL

Fresh pressed stone ground corn tortillas Choice of - ORGANIC VEGETABLES, CARNITAS, GRILLED STEAK, BARBACOA DE RES or CHICKEN

MEXICAN RICE

Vegan, tomato, garlic & onion