



# GROUP DINING

*Mexicana Anejo Menu*







## STARTER

### Guacamole & Chips

Verde\* roasted poblanos, roasted tomatillo, toasted pepitas, cilantro and onions (contains seeds)

## MAIN COURSE *Selection*

### CHOICE OF ONE

#### Carne Asada for Making Soft Tacos

Grilled steak, poblano rajas, black beans refritos (contains pork) with queso fresco, salsa verde, guacamole, served with corn tortillas (contains dairy)

#### Chipotle Shrimp

Pan Roasted Florida Pink Shrimp, spicy chipotle salsa, roasted calabacitas, avocado, cotija, cilantro and onions, plantain rice, warm corn tortillas (contains shellfish and dairy)

#### Red Chile Chicken Enchiladas

Just-made corn tortillas, chipotle chicken filling, guajillo chile sauce, Queso Chihuahua, crispy onions, black beans refritos (contains pork, dairy, gluten)

## DESSERT *Family Style*

### Coconut Lime Cuatro Leches

Sponge cake soaked with four milks topped whipped cream, toasted coconut, fresh blackberries, and lime zest (contains gluten, dairy, seeds)

## *Customize* YOUR MENU

### FOR THE TABLE

\$6 each

**Arroz con Plantains**  
White rice studded with plantains and cilantro

**Fried Plantains**  
With crema and Cotija cheese (contains dairy)

**Queso Añejo Mashed Potatoes**  
Mashed Yukon potatoes, aged Cotija cheese (contains dairy)

**Garlicky Red Bean Refritos**  
Creamy garlic and chipotle mashed red beans (contains dairy)

**Roasted Cauliflower**  
Creamy tomatillo sauce, melted Chihuahua cheese (contains dairy)

**\$52.00 ++ PER PERSON**

*Regular coffee and sodas are included in price.*

*A 21% gratuity charge will be added to your check.*

