



Interior Mexican Plated Dinner

\$38 per person

Passed Appetizers

Barbacoa Shrimp Skewers
Tomato, Panela & Cucumber Bite
Ceviche Clásico Spoons

First Course

Nopalito Salad

tender cactus, avocado, pico,
queso fresco & pepitas

or

Corn Soup

corn and poblano chowder, queso
panela & cilantro

Second Course

RSVP Options

Ancho Relleno del D.F.

mushroom, spinach, & cheese
with black bean sauce & white rice

or

Roasted Duck in Mole Negro

toasted almonds with white rice
& green beans

or

Rack of Ancho Rubbed Lamb

pumpkin seed sauce with roasted
sweet potatoes & spinach

Dessert Options | \$5 pp

Mexican Vanilla Flan
Avión Espresso Tres Leches Cake
Coconut Cake

For full-service catering,
contact Gina Burchenal.
catering@elalmacafe.com