



## Interior Mexican Plated Dinner

\$38 per person

### *Passed Appetizers*

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

### *First Course*

**Barton Springs Spinach Salad**  
avocado, cherry tomatoes, carrots, olives,  
pepitas, bacon, queso fresco.  
Ancho balsamic vinaigrette.

**or**

**Crema de Elote**  
corn and poblano chowder, queso panela

### *Second Course*

#### **RSVP Options**

**Sweet Potato Relleno**  
poblano stuffed with sweet potato, pepitas,  
swiss chard, and panela cheese. mole verde and  
crema. white rice.

**or**

**Roasted Duck in Mole Negro**  
toasted almonds with white rice  
& green beans

**or**

**Wagyu Steak Bavette**  
morita chimichurri, roasted potatoes,  
jalapeño toreado

### *Dessert Options* | \$5 pp

Mexican Vanilla Flan  
Avión Espresso Tres Leches Cake  
Coconut Cake

For full-service catering,  
contact us at  
[catering@elalmacafe.com](mailto:catering@elalmacafe.com)