

**\$35. price per person plus tax – Add \$5.pp for extra items. Minimum of 40 people**

## Fiesta de Mole!

### APPETIZERS

Choose two Items

#### **GUACAMOLE & HOUSE CHIPS**

Avocado, tomato, onion, cilantro & lime

#### **SPICY PORK SPARE RIBETS**

Bite sized, tender – fall off the bone!  
Chipotle glaze, jicama slaw

#### **EMPANADAS FLOR DE CALABAZA**

Organic corn tortilla. Stuffed, folded & filled with Mole Amarillo, quesillo, Jack cheese & Squash blossoms.

#### **TAMAL OAXAQUEÑO**

Black mole tamales wrapped in a banana leaf. Tamales are stuffed with chicken thigh and black mole.

#### **TACOS DORADOS – TAQUITOS**

Crispy rolled tortillas, stuffed with barbacoa. Salsa de Mocajete

#### **MOLE NEGRO CON POLLO**

Fresh pressed stone ground corn tortillas. Our black mole with tender chicken thigh

### TACOS

Choose two Items

#### **BAJA FISH**

Beer battered fish, corn tortilla, cabbage, guacamole, pickled red onion & Salsa

#### **TACO de NIXTAMAL**

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

### SIDES

Choose two Items

#### **ELOTE**

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

#### **OAXACAN BLACK BEANS**

Vegan, toasted black turtle beans. Cooked until tender

#### **SEASONAL ORGANIC VEGETABLES**

Whatever we get from our suppliers and the market.

#### **MEXICAN RICE**

Vegan, tomato, garlic & onion

**OAXACAN KITCHEN MOBILE**

[www.oaxacankitchenmobile.com](http://www.oaxacankitchenmobile.com)