

\$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