

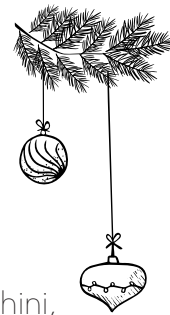


HOST YOUR

*Holiday Fiesta at
Chilango* & CELEBRATE
Estillo Mexicano!



Fiesta Menu - 3 Course



- PREMIER TEMPO -

Sopa Azteca guajillo, pasilla, tomato with zucchini, avocado, roasted corn, cream & cheese

Ensalada Noche Buena

roasted beets, radish, oranges, tangy agave vinaigrette, toasted almonds

- ENTRADOS -

Cafe & Cascabel Braised Beef Short Rib

epazote papas puree, market verduras, cilantro gremolata pumpkin sugar

Maple Chipotle Porchetta pastel de papas, epazote, corn & leek puree, market verduras

Pollo Confit huitlacoche risotto, squash mole, escabeche, pumpkin crunch

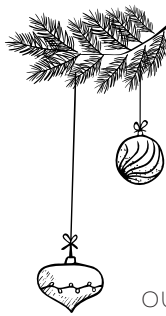
Herb Crusted Black Bean Tempeh epazote papas puree, market verduras, oyster mushroom chili jus

- POSTRE -

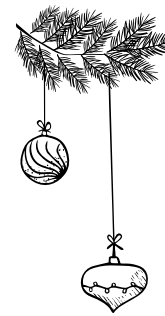
Oaxaca Chocolate Crunch avocado chocolate mousse, coco caramel, sponge toffee, pepita date crust

Tamal Dulce sweet corn masa wrapped in corn husk with seasonal fruit holiday spices

-45 / PERSON -



Navidad Familia - Family Style



SHARING MENU FOR GROUPS OF 6-18 PEOPLE

~ *premier tempo* ~

QUESO CHILANGO

our riff on queso fundido. melted four cheese dip with nopales cactus jam; soft corn tortillas and crispy totopos

TACOS DORADOS

crispy fried chicken tacos rolled in corn tortillas; roasted tomato molcajete & avocado salsas, oregano crema

ACORN ACHIOTE STICKY "RIBS"

acorn squash riblets, achiote bbq sauce; red cabbage slaw

~ *entrados* ~

TACOS CAMPECHANO pork hock confit, chorizo taquero, chicharron & tamarind cascabel glaze (platters of 12)

SETAS CON EPAZOTE oyster mushrooms, onions, epazote, red bell & poblano peppers; sikil p'ak, crispy chile chickpeas (platters of 12)

HUARACHE CON BIRRIA corn masa flatbread, chocolate chile squash mole, braised beef, pickled onions

TROMPITOS DE PASTOR adobo marinated pork, grilled onions & pineapple; soft corn tortillas, avocado salsa, ensalada de esquites

COLIFLOR FRITA crispy fried cauliflower glazed with sweet & spicy tamarind glaze, black bean puré, red sikil pa'k, epazote rice

served alongside : **ARROZ EPAZOTE** (epazote rice) | **FRIJOLES CHARROS** (stewed black beans) & **ENSALADA ESQUITES** (mexican street corn salad)

~ *postre* ~

OAXACA CHOCOLATE CRUNCH avocado chocolate mousse, coco caramel, sponge toffee, pepita date crust

CHURROS gluten free churro bites (enough to share), dulce de leche

~42 / PERSON ~