



GARAMBULLO

CATERING

** APPETIZERS **

----- SEA FOOD -----

- § Crab empanadas
- § Black Aguachile tostada with habanero ashes
- § Jicama taco stuffed with shrimp and lump crab
- § Breaded scallop with herbs and green sauce
- § Octopus lolipop
- § Shrimp skewer with chapulin crust
- § Shrimp skewer marinated in pastor sauce

----- Fish -----

- § Green ceviche
- § Acapulco ceviche
- § Smoked fish mousse - Mini tostada
- § Seared tuna on mini wonton tostada
- § Pescadillas



----- Beef -----

- § Beef salpicon mini tostada
- § Marinated black angus beef skewer & chimichurri sauce
- § Mini crunchy taco of grasshopper(chapulín)
- § Oxtail sope

----- Pork -----

- § Crispy taco with cochinita pibil
- § Mini pastor tlayuda
- § Jerk pulled pork BBQ on small buns
- § Mini sope with Oaxaca sausage
- § Prosciutto croquette

----- Chicken -----

- § Buffalo organic chicken skewers
- § Chicken tinga Tostada
- § Asian chicken wonton with Sweet and sour sauce
- § Teriyaki chicken Gyoza with soy sauce

----- Vegetarian -----

- § Mini vegetarian tlayuda
- § Squash blossom empanada
- § Huitlacoche (corn truffle) & Oaxaca cheese empanada
- § Smoked esquites
- § Crostini, goat cheese mousse, port poached fig
- § Watermelon grilled halloumi cheese skewer
- § Corn masa dusted & fried Stuffed zucchini flower
- § Spicy cambray potato with green mojo
- § Caprese salad skewer



**** Soups ****

- ξ Creamy Black Bean Soup
- ξ Shot of roasted sweet corn soup
- ξ Shot of traditional tortilla soup
- ξ Chilled vichyssoise soup
- ξ Strawberry & cherry tomato Gazpacho
- ξ Cantaloupe Gazpacho
- ξ Shot of baja lobster bisque **

**** Salads ****

Classic Cesar Salad

Hearts of baby romaine, blistered tomatoes, parmesan cheese, homemade Cesar dressing, homemade garlic croutons, chives.

Greek salad

Cherry tomatoes, kalamata olives, cucumber, oregano, feta cheese & red wine vinaigrette.

Green salad

Stacked mixed garden green salad, butter & lollo rosso, avocado tatemado (roasted), chives, toasted pistachio, shaved fennel and red onion, tarragon lemon vinaigrette.

Strawberry gazpacho salad

Cherry tomato, avocado, pickled red onion, strawberry, coriander leaves, onion froth.

Miraflores Organic Tomato salad

Mixed organic tomato salad, fresh buffalo mozzarella cheese, basil infused oil, rustic crostini.



**** Salads ****

From the orchard

Baby roasted vegetables, goat cheese, crunchy bean, mixed lettuce, fried epazote, guajillo chili dressing.

Baby beet salad

Baked beet poached in herbs and anise, ground pumpkin seeds, orange & grapefruit supremes, creamy avocado, green bean sprout.

Burrata cheese salad with arugula and herbs

Green sauce, arugula leaves, mint, basil, oregano, epazote oil, black salt and pepper

**** Main course ****

Black Angus filet, herbs & prosciutto crusted topping, gravy & 5 chili dusted fresh catch of the day, carrot & ginger puree, grilled asparagus.

Rib eye with chimichurri sauce & Jumbo Shrimp "a la talla", creamy potato puree, organic vegetables, roasted spring onion.

Slowly baked cured ribs with hibiscus mole & fresh catch of the day meuniere sauce, esquites, beet puree.

Black Angus filet, slowly baked with butter, garlic, thyme, Au Jus reduction & poached lobster tail, citric butter, sweet potato puree & organic vegetables



**** Shrimp ****

- ξ Grilled jumbo shrimp with roasted garlic and thyme sauce.
- ξ Mezcal jumbo flamed shrimp, shallot, cilantro, butter, lime, garlic.
- ξ Jumbo shrimp, green salsa "pipian".
- ξ Jumbo shrimp with crust of chapulin and black Mole

**** Lobster ****

- ξ Lobster tail poached in butter, citric, thyme, garlic confit and saffron.
- ξ Lobster tail thermidor, butter, onion tails, shallot, capers, smoked fish.

**** Fish ****

- ξ Catch of the day, poblano and cilantro sauce.
- ξ Meuniere catch of the day, butter, wine, garlic, parsley, lemon, crispy capers.
- ξ Fish "a la talla" from the charcoal grill.
- ξ Mediterranean fish: white wine, capers, cherry tomato, kalamata olives, basil, garlic butter.
- ξ Grilled fish (red snapper) citrus mojo, garlic, shallot, habanero, lemon, orange and pink grapefruit supremes, tangerines and garlic chips.



**** Beef ****

- ξ Filet Mignon, red wine reduction and herbs
- ξ Black angus steak, prosciutto crust, thyme, rosemary, oregano
- ξ Black Angus steak, port wine and mushrooms reduction
- ξ Black Angus steak creamy mushroom sauce
- ξ Black Angus steak with mole sauce (black mole, mole de jamaica, mole colorado)
- ξ Slowly baked cured ribs with mole coloradito from Oaxaca with hibiscus and fig.
- ξ Prime Rib eye/ peppers and mint gravy **
- ξ Prime T bon/ chimichurri, au jus o horseradish **
- ξ Prime rib, au jus, horseradish sour cream **
- ξ Grilled marinated flank steak "arrachera" with borracha sauce, grilled spring onions, roasted sweet corn and red bell pepper salsa. **
- ξ Beef cheeks slowed cooked with black mole **

**** Lamb ****

- ξ Lamb ossobuco, black mole from Oaxaca, sweet potato puree, red cured onion, local fresh seasonal organic vegetables.
- ξ Rack of lamb, marinated in herbal oil, yogurt and mint sauce, organic vegetables and couscous, reduction of port

**** Chicken ****

- ξ Organic chicken breast with hibiscus black mole
- ξ Roasted bone in organic chicken breast, marinated in garlic, lemon, dijon & fresh herbs.
- ξ Organic chicken breast, sage beurre noisette, pine nuts & lemon zest, garlic mash.
- ξ Caja china, cumin chipotle roasted organic chicken breast.

**** Vegetarian ****

Homemade fettuccine

Freshly homemade fettuccine, sage beurre noisette, pine nuts, parmesan.

Stuffed poblano pepper with vegetables and quinoa

Poblano pepper, quinoa, carrot, black zucchini, celery, eggplant, fruit.

Eggplant parmigiana

Ricotta cheese, roasted tomato rustic marinara, kalamatas

Saag paneer

Spinach creamy, tofu, spices (ginger, red onion, Garam masala, cumin seeds, pepper y lemon juice).

Stuffed poblano pepper with spinach

Vegetarian poblano stuffed with spinach, raisins, pine nuts and goat cheese, rich organic ranchera sauce, sour cream and epazote.



**** Sides ****

Ratatouille. Eggplant, tomato, red pepper, black squash, oregano, rosemary, thyme, basil in a thick tin tomato sauce

Wild rice with herbs and pea

Pilaf rice salad, quinoa, golden currant, cauliflower, purple onion, lemon zest, cilantro

Red haban risotto with guajillo chili paste

Black squid ink risotto

Huitlacoche risotto (corn truffle)

Vegetable Risotto

Spinach poblano rice

Mexican rice with peas and serrano chili

Roasted chambray potato, olive oil, garlic and herbs

Chambray potato with crust of chili and chapulin

Roasted potatoes with green mojo, avocado, green bell pepper, parsley, cilantro, yellow lemon, white onion, garlic

Carrot & ginger puree

Cauliflower puree

Creamy mashed potatoes

Creamy mashed sweet potato

Roasted beet puree

Mashed black beans with chipotle

Baby roasted vegetables marinated with fresh herbs

Roasted asparagus

Potato & chives salad

Potato, celery, purple onion, parsley, mustard, pepper, chives and paprika

Vegetarian Pisto, black squash, eggplant, red onion, green bell pepper, squid ink

Tamales (beans, poblano pepper slices, sweet corn).

---- Main dishes Includes your choice of two sides ----

**** Dessert ****

Chocolate volcano

English sauce and vanilla ice cream with orange zest.

Chocolate brownies

Chocolate homemade brownies with ganache & hazelnuts.

Oaxaca chocolate mousse

Fraiche cream, red fruits, organic flowers.

Lemon curd tart

Reconstructed tangy lemon, lime tartlets, meringue & fresh raspberry & mint.

Traditional Mexican flan

Red fruits, mint, strawberry sauce.

Coconut flan

Mango and pineapple sauce

Panacota of nogada

Blackberry gel, chocolate earth

Tres leches

Mulberry coulis, dehydration of fruit and red fruits

Homemade Buñuelos with piloncillo honey

Vanilla homemade ice cream, orange supreme, cinnamon stick, orange dehydration

Arroz con leche mousse

Cinnamon stick, puffed rice, cinnamon powder



**** Dessert ****

Slow-roasted pineapple with tamarind and spices

Coconut ice cream, sweet chile de arbol, basil leaves, cinnamon stick anise, organic flowers

Baked sweet potato

Sweet piloncillo, anise, cinnamon, tejocote, tangerine compote, organic flowers

Truffles of handmade chocolate

Artisanal chocolate truffles mezcal infused, cocoa, powder of chile chilhuacle

Lemon tartlet

Whipping cream, mascarpone cheese, blackberries, mint leaves

Trio

Tres leches cake / Chocolate cake / Cheese flan

House made Churros

Chocolate sauce / Caramel sauce

----- NOTES -----

Personalized or themed seasonal menus.

We do food stations such as taquizas, live meat cuts, salads bar, cheese table, dessert table, etc.

We also offer beverages bar, cocktails as mezcalitas, margaritas, craft beers, wines, etc.

