

PARADERO

TODOS SANTOS

BANQUETS MENU

FAMILY STYLE BREAKFAST

\$45 USD per person
Minimum of 20 people

MENU 1

Starters

Seasonal Fruit Bowl

Main course – Selection of one

*Avocado toast / Cherry tomato toast /
French toast*

MENU 2

Starters

Oatmeal with berries

Main course – Selection of one

*Beans & Cheese / Roasted plantain / Hummus
/ Cheese with Hoja Santa*

MENU 3

Starters

Granola with yogurt

Main course – Selection of one

*Choice of burritos: Machaca (egg & beef) /
Scrambled eggs / Veggies*

MENU 4

Starters

Energy Bars

Main course – Selection of one

*Choice of sandos: Ham & cheese / Sprouts /
Pickled veggies / Chicken*

PLATED BREAKFAST

\$35 USD per person

MENU 1

First course

Seasonal Fruit Bowl

Main course

*Creamy omelet with arugula and
goat cheese*

MENU 2

First course

Acai bowl with dried fruits

Main course

*Eggs white omelet with carrot humus &
asparagus*

MENU 3

First course

Berries smoothie with yuzu & mint

Main course

Eggs benedict with Hollandaise sauce foam

MENU 4

First course

Plantain with honey truffle and cocoa nibs

Main course

Croque Madame with Gruyere cheese

All our prices are in US dollars and are subject to a 16% tax + 18% service charge.

PARADERO

TODOS SANTOS

VEGETARIAN PLATED BREAKFAST

\$35 USD per person

MENU 1

First course

Green juice with sencha matcha

Main course

*Broad beans and green peas toast
with dehydrated tomatoes and bean
hummus*

MENU 2

First course

Chia seed pudding with yogurt

Main course

*Eggs with Hoja Santa, green sauce and
avocado herb*

MENU 3

First course

Figs & blueberries jam toast

Main course

Plantain enchiladas with mole

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PARADERO

TODOS SANTOS

PARADERO BRUNCH

\$125 usd per person
Minimum 20 people

Traditional "Tetelas" filled with Oaxacan cheese

Mushroom quesadillas

Hoja santa eggs with red beans

Sliced fruit

Acai bowl with Berries

Green juice

Ginger juice / carrot

Black Coffee / French Press

Tisanas two options

Chilaquiles / Red and green salsa

Omelet with "quintoniles" beans with avocado leaves

"Cochito" Ceviche / local tiggerfish from punta lobos

Green vegan Aguachile

Coconut ceviche

Grilled octopus

Barbacoa chicken

"Zarandeado" Shrimps

Cesar salad

Dessert

Traditional Tiramisu

Lemon Pie

Yuzu Panacotta

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COFFEE BREAK

\$38 usd per person

American Coffee

Assorted Infusion Tea Seasonal Fruit Skewer

Juice Selection (Orange, Grapefruit, Green)

Avocado Toast

Molletes: Asadero Cheese / Pico de Gallo Salsa

French Toast Burnt Vanilla Cream / Berries Coulis

ADDITIONAL COMPLEMENTS

6 USD PIECE

Hand fruit bowl

Granola Bar

Nuts Variety

Tortilla Chips & Pico de Gallo

Dried Fruit Variety

Crudités with Blue Cheese & Curry Dip

12 USD PIECE

Ham & Cheese Croissant

International Cheese Board

Bagel with Salmon & Cream Cheese

28 USD ORDER

Variety of Cookies

Variety of Pastries

Dozens of Empanadas

Dozens of Quesadillas

BOX LUNCH

25 USD Per box lunch

OPTION 1

Flavored Fruit water

Machaca Beef Burritos

Hand Fruit

Cookies

OPTION 2

Flavored Fruit water

Green Salad with mustard vinaigrette

BLT Sandwich & Fries

Granola bar

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TODOS SANTOS

FAMILY STYLE LUNCH

\$75 usd per person

Salads Select one

- *Green Farm to table salad*
- *Heirloom tomato salad*

From the Grill – select one

- *Braised suckling pig*
- *Charcoal short rib*
- *Marinated whole chicks*

From the Sea – select one

- *Grilled octopus*
- *Shrimp “Zarandeado” Style*
- *Catch of the Day with “mojo de ajo” (garlic sauce)*

Side Dishes – select two

- *Guajillo tomato sauce*
- *Grilled chambray potatoes with chimichurri*
 - *Baba Ghanoush*
 - *Roasted carrots with lemon butter*
 - *Basil guacamole*
- *Green peas, broad beans & fennel risotto*

Dessert – select one

- *Churros*
- *Brownie with cardamom pods ice cream (served individually)*

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TODOS SANTOS

LUNCH PLATED

\$115 usd per person

MENU 1

First course

Dried noodles with chili, Ocosingo Cheese and dried meet

Main Course

Catch of the day with habanero pil pil and shisho

Dessert

Sticky rice with peach and coconut foam

MENU 2

First course

Coconut ceviche with Leche de Tigre, sweet potato and puffed corn

Main Course

Braised short rib with chichilo mole and cauliflower salad

Dessert

Vanilla ice cream with frozen berries

MENU 3

First course

Heirloom Tomato aguachile

Main Course

Piglet with carrot pickled pure, beans and watercress salad

Dessert

Passionfruit tamal with yogurt and honey ice cream

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TODOS SANTOS

STATIONS

\$85 usd per person

MENU 1

From the grill / Grilled Beef / Lechon (pork) Press / Fish / Grilled Vegetables

**Beans*

** 2 Salads Variety*

**Cambray Potatoes and Onions*

**Guacamole y salsa*

**Tortilla*

MENU 2

Salads / Green Salad / Watermelon salad / Papaya Salad /

Sides

**Dressings*

**Vinaigrette*

**Grilled Chicken*

Black Mole with sesame, Beef and cauliflower

**Basmati rice*

**Cambray Potato*

**Tortilla*

MENU 3

Tacos / Asada / Chicken / Pescado / Pork / Vegetables

**Guacamole*

**Salsas*

**Beans*

**Potato cambray with chimichurri*

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HORS D'OEUVRES

4 PIECES MINIMUM

COLD 7 USD each

- *Kosho mini tostada*
- *Yellow fish ceviche*
- *Green scallops "Aguachile" with habanero*
- *Watermelon square with goat cheese and bacon*
- *Tuna tartar won ton*
- *Corn on the cob with Hollandaise sauce*

EXTRAVAGANZA 15 USD each

- *Smoke eel nigiri with truffle and foie grass*
 - *Wagyu A5 nigiri*
 - *Smoke oyster with ponzu, ikura*
- *Souffle Potato, Fraiche Cream and Sturgeon Caviar*
 - *Stripe Bass mini roulade, grilled lichey and pilpil*
 - *Foie Grass And blue berry pickles, smoked peach*

HOT 9 USD each

- *Corean pork dumpling with BBQ sauce*
- *Octopus with smoked habanero and basil guacamole*
 - *Sea bass with "Xintextle" of "Mixe"*
 - *Shrimp Croquette with "Xintextle"*
- *Infladita with colinabo purée and Tobiko*
 - *Bocol of pico de gallo and beef*
 - *Crab Cake with lemon dressing*
 - *Shrimp potato with Fraiche cream*
 - *Pan Pita hummus with dry beef*

VEGETARIAN 5 USD each

- *Shiso and Cucumber.*
- *Infladita (Salbute) filled with beans*
 - *Platians with eggplan and kosho*
 - *Burtn cauliflower with truffle pickles*
- *Kombujime tomatoes and beans with olive oil*

SWEET 6 USD each

- *Baklava Bites*
- *Mini Tiramisu*
 - *Cannoli*
- *Lemon Grass Creme brulée*
- *Churro stuffed with caramel miso*
 - *Chocolate mochi*

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LATE NIGHT BITES

\$10 usd each
3 Pieces Minimum

- *Mini Pastor tacos*
- *Mini asada tacos*
- *Mexican Corn “Esquites”*
- *Homemade chips*
- *Pop Corns*
- *Serrano croquette*
- *Baby roasted corn with dressing and chili*
- *Garlic Chips and togarashi*
- *Pineapple Chicken skewer*
- *Birria Ramen*

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TODOS SANTOS

FAMILY STYLE DINNER

3 Courses Family Style Dinner \$135 usd per person
4 Courses Family Style Dinner \$ 155 usd per person

From our Farm

Green Salad Farm to table

From our GRILL

Select one

Braised suckling pig

Charcoal Short Rib

Marinated whole chicks

From our SEA

Select one

Grilled octopus

Shaken shrimp

Fish market of the day with garlic mojo and holly leaf

Side Dishes

Select two

Guajillo Tomato Salad

Grilled chambray potatoes with chimichurri

Baba ganoush

Roasted carrots with lemon butter

Basil guacamole

Risotto of peas, broad beans, and fennel bulb

Dessert

Churros with caramel and chocolate sauce

Brownie with cardamom ice cream

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TODOS SANTOS

PLATED DINNER

3 Courses Plated Dinner \$140 usd per person
4 Courses Plated Dinner \$ 165 usd per person

First Course Selection of One

- *Shrimp tamal with mole*
- *Fish aguachile with manzano chile*
- *Stuffed onion with chorizo, potato and pico de gallo and guacamole.*
 - *Soft shell crab taco and avocado purée with basil*
 - *Zarandeada Carrot with papaya pico de gallo and beans*
- *Green salad with tomatoes, pericon vinaigrette and smoked apples*
 - *Ostion Aguachile with Hoja Santa*

Main Course Selection of One

- *Octopus tostada with habanero ash with basil guacamole, beef rinds and radish*
 - *Piglet in tomatillo sauce with broad bean salad with peppermint*
 - *Chicken breast in satay sauce with mint and lemongrass salad*
- *Beef cheek with black cabbage, pickled radish and roasted carrot purée*
 - *Chicken with “mixe” chili, yogurt and grilled mizuna potatoes*
- *Catch of the day guajillo and avocado leaves marinated, beans purée and avocado basil*
 - *Beef Fillet, roasted onions, black garlic jus and rutabaga purée*

Dessert Selection of One

- *Apple Strudel with vanilla ice cream*
- *Mago flan with ginger and vanilla caramel with star anise*
 - *Kanafeh with cardamom ice cream*
 - *Pistache baklav with lassii ice cream*
- *Coconut ice cream with praliné and apple mouse*
 - *Creeme brulee with lemon grass*
- *Lychi panacota with mango and popcorn*

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DOMESTIC OPEN BAR

1 hr \$50 usd per person | 2 hr \$85 usd per person
3 hr \$95 usd per person | 4 hr \$135 usd per person

Tequila

Cascahuin White

Don Julio 70

Mezcal

Mezcal "The Producer"

La Costumbre

Rum

Bacardi White

Havana Club 7

Vodka

Absolut

Titos

Gin

Tanqueray

Armonico

Whiskey

Jim Beam

Johnnie Walker Red Label

Beer

Domestic Beer

Wine

Red La Cetto - Merlot

Red Puerto Nuevo - Malbec Cabernet

White Puerto Nuevo - Sauvignon Blanc

White La Cetto - Chardonnay

Sparkling Espuma De Mar - Brut

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PARADERO RARE SELECTION

4 Hours \$195 usd per person

Tequila

Casa Dragones Blanco
Tequila Santanera Kosher
Tequila Santanera Tahona
Fortaleza
4G Tequila
Don Fulano

Mezcal

The lost explorer Espadin
The lost Explorer Tobala
Gracias a Dios Madrecuixe
Rey Campero Tepeztate
Gracias a Dios Cupreata

Rum

Aconte 7
Paranubes

Vodka

Stolichnaya

Gin

Hendricks
London Dry
Citadelle

Whiskey

Macallan 12 Sherry Oak
Bullet bourbon
Sierra Norte
Juan de Campo
Hibiki

Wine

WHITE

Cañada de los encinos – Guanajuato
Scarpeta Frico – Friuli Italy
Pierre Gerbais - Champagne France
Mary Taylor – Touraine – France – Sauvignon Blanc

RED

Casa Anza – Gran Reserva
Dominio de las Abejas - Grenache , Nero d'Avola.
Los Arcángelos – Canto de las Sirenas. Malbec Hidalgo México
Hechicero de Mar – Nebiolo Mexicano

NATURALS

Vena Cava – Cristal Ship, Sauvignon Blanc, Valle de Guadalupe
Hateau Boulanger – La Muse, France. Sauvignon Blanc
Dominio de las Abejas – Orange Wine
Venturi Baldini – Monteloco – Dry Lambrusco

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