

# mercado

MANHATTAN BEACH

\$43 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom chori queso, Yxta salsa brava, fresh chips

## ENTRÉE (choice of one)

Chef Jose's Breakfast Burrito  
scrambled eggs, nueske bacon, roasted potatoes, avocado,  
pico de gallo, oaxaca cheese, Yxta salsa brava

Canela French Toast – brioche, cinnamon batter, fresh berries,  
whipped cream, abuelita chocolate, cajeta

Mexican Kale Salad with Chicken – kale, arugula, grilled Jidori  
chicken breast, queso fresco, candied pepitas, pears, dried strawberries,  
cotija-pesto bread crumbs, agave-lime vinaigrette

Chile Relleno  
traditional batter, panela, oaxaca cheese, queso fresco, cotija,  
salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Pescado  
grilled white fish, mexican slaw, pico de gallo, lime crema,  
chile de árbol aioli, cilantro lime rice, chile piquín black beans

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$49 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom chori queso, Yxta salsa brava, fresh chips

Mexican Kale Salad (1 for every 3 pp)  
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,  
cotija-pesto bread crumbs, agave-lime vinaigrette

## ENTRÉE (choice of one)

Carnitas – Chef Jose's slow-cooked natural pork, guacamole,  
Yxta salsa brava, cauliflower al pastor, cilantro, tortillas

Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli,  
pico de gallo, avocado salsa, mexican rice, chile piquín black beans

Chile Relleno – traditional batter, panela, oaxaca cheese, queso fresco,  
cotija, salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)

Tacos de Filete – filet mignon, Yxta salsa brava, avocado, pickled  
red onions, micro-cilantro, mexican rice, chile piquín black beans

Chilaquiles Verd es con Huevos y Carnitas – crispy tortillas, salsa  
verde, two over-easy eggs, carnitas, queso cotija, crema fresca, cilantro,  
red onions

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\*Tax, gratuity and beverages are not included. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

3212A N. Sepulveda Blvd | Manhattan Beach, CA 90266 | 310.545.0388 | cocinasycalaveras.com

private dining  
brunch

# mercado

MANHATTAN BEACH

\$43 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom choriqueso,  
Yxta salsa brava, fresh chips (VEG)

## ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño  
pulled free-range chicken, oaxacan mole, queso  
fresco, crema fresca, red onions, sesame seeds,  
mexican rice, chile piquín black beans

Tacos de Coliflor al Pastor  
coliflor al pastor, cilantro-lime aioli,  
pico de gallo, avocado salsa, mexican rice,  
chile piquín black beans (V)

Chicken Torta  
grilled Jidori chicken, pepper jack cheese,  
lettuce, tomatoes, avocado, onions,  
roasted garlic herb mayo, house salad

Tacos de Pescado  
grilled white fish, mexican slaw, pico de gallo, lime  
crema, chile de árbol aioli, cilantro lime rice, chile  
piquín black beans

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$49 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom choriqueso,  
Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 pp)  
kale, arugula, queso fresco, candied pepitas, pears,  
dried strawberries, cotija-pesto  
bread crumbs, agave-lime vinaigrette (VEG)

## ENTRÉE (choice of one)

Tacos de Filete – filet mignon, Yxta salsa  
brava, avocado, pickled red onions, micro-cilantro,  
mexican rice, chile piquín black beans

Tacos de Pescado – grilled white fish, mexican  
slaw, pico de gallo, lime crema, chile de árbol aioli,  
cilantro lime rice, chile piquín black beans

Grilled Chicken Bowl – grilled Jidori chicken,  
chile piquín black beans, cilantro lime rice, market  
vegetables, grilled corn, salsa verde, micro-greens

Chile Relleno  
traditional batter, panela, oaxaca cheese,  
queso fresco, cotija, salsa ranchera, mexican rice,  
tortillas (VEG)

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$62 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom choriqueso,  
Yxta salsa brava, fresh chips (VEG)

Mexican Kale Salad (1 for every 3 pp)  
kale, arugula, queso fresco, candied pepitas,  
pears, dried strawberries, cotija-pesto  
bread crumbs, agave-lime vinaigrette (VEG)

## ENTRÉE (choice of one)

Carnitas  
Chef Jose's slow-cooked natural pork,  
guacamole, Yxta salsa brava,  
cauliflower al pastor, cilantro, tortillas

Pescado del Día  
today's fresh catch

Grilled Chicken Bowl  
grilled Jidori chicken, chile piquín black beans,  
cilantro lime rice, market vegetables, grilled  
corn, salsa verde, micro-greens

Carne Asada  
marinated skirt steak, guacamole, cebollita,  
grilled corn, tortillas

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\*Tax, gratuity and beverages are not included. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

3212A N. Sepulveda Blvd | Manhattan Beach, CA 90266 | 310.545.0388 | cocinasycalaveras.com

private dining  
lunch

# mercado

MANHATTAN BEACH

\$50 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips

## ENTRÉE (choice of one)

Enchiladas de Pollo en Mole Oaxaqueño  
pulled free-range chicken, oaxacan mole, queso fresco,  
crema fresca, red onions, sesame seeds, mexican rice

Chile Relleno  
traditional batter, panela, oaxaca cheese, queso fresco,  
cotija, salsa ranchera, mexican rice, tortillas (VEG)

Camarones al Ajillo  
mexican sweet shrimp, chile de árbol garlic butter,  
cilantro lime rice, ciabatta

Tacos de Coliflor al Pastor  
coliflor al pastor, cilantro-lime aioli,  
pico de gallo, avocado salsa, mexican rice

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\$61 per person\*

## APPETIZER

Dip Duo (1 for every 4 pp)  
guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips

Mexican Kale Salad (1 for every 3 pp)  
kale, arugula, queso fresco, candied pepitas, pears, dried strawberries,  
cotija-pesto bread crumbs, agave-lime vinaigrette

## ENTRÉE (choice of one)

Carnitas  
Chef Jose's slow-cooked natural pork, guacamole,  
Yxta salsa brava, cauliflower al pastor, cilantro, tortillas

Pescado del Día  
today's fresh catch

Camarones al Ajillo  
mexican sweet shrimp, chile de árbol garlic butter,  
cilantro lime rice, ciabatta

Carne Asada  
marinated skirt steak, guacamole, cebollita, grilled corn, tortillas

## DESSERT (1 for every 3 pp)

Flan or Tres Leches

\*Tax, gratuity and beverages are not included. Additional \$10 per person Friday–Sunday in the private dining room. There is a 20-person minimum for our private dining room along with a 2-hour time limit. There will be an extra fee per hour if more time is required. We are happy to customize the menu according to your preferences and budget. Set menu cost will be reduced by \$10 person if you prefer not to use the private dining room. Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef/Partner Jose Acevedo

3212A N. Sepulveda Blvd | Manhattan Beach, CA 90266 | 310.545.0388 | cocinasycalaveras.com

private dining  
dinner