



the EXPERIENCE

OUR PROMISE TO YOU

chef baggao and team are passionate about creating delicious and treasured memories for our clients and their guests.

we have served hundreds of weddings and special events with our food truck in our 7 year history and chef's 15 years of experience.

our promise to you is our commitment to excellence and professionalism while making sure your guests have a memorable experience with our award winning food.

recognition:

2018 TOPTACO Winner

2019 Best Food Truck in Denver - Westword

2020 Netflix Feature - Fresh, Fried and Crispy


2023 Best New Bar - Westword

2023 Top 100 Restaurants in Denver

2024 Best Bite - Denver BBQ Fest - Rooster Magazine

Top 20 Pitmaster in USA - BBQ Fest 2023/24

WE CAN PROVIDE

- latin, asian, bbq and most other cuisines*
 - service staff for set up, event service and break down*
 - tray passed appetizers, chef action stations*
 - dietary options - vegan, vegetarian, dairy free, gf and most all other accommodations available*
 - custom designed menus special to you*
- 

ADOBO



the BOOKING DETAILS

SERVICE OPTIONS

*-**plated dinner service** - we can receive your rental plate ware and utensils, verify correct counts, clean & return plate ware to rental company. requires additional staff and equipment. \$8 pp upgrade*

*-**buffet catering** - we provide staff, quality chafers, utensils, signage and everything necessary. we deliver, set up, maintain and break down buffet. \$1 pp upgrade*

*-**pick up buffet catering** - we provide quality chafers, utensils, signage and everything necessary. you pick up, set up and save 15% on food & beverage charges!*

*-**food truck** - the classic fast & fun experience*

*-**family style** - great for special family dishes*

*-**truck + buffet** - 250 to 500+ groups - discounts available*

*-**event service staff** - \$100 plus \$25/hour per person. gratuity not included. 1 hour set up, event duration, 1 hour clean up.*

ALL OTHER FEES

***travel fee** - \$5 per mile from 3109 federal blvd in denver, for all events which we travel to serve*

***booking fee** - \$25 to \$50 per invoice*

***service charge** - 20% of food & beverage charges. we can waive if you'd like to provide gratuity in cash on event day.*



the PACKAGES

pricing per person

add \$2 pp for tray pass apps

add \$4 pp for chef action station

JUST APPS

250 or more - \$3.50

150 to 200 people - \$4.50

100 to 149 people - \$4.75

99 or less - \$5

#1 - TACO, RICE BOWL, BURRITO

250 or more - \$12

150 to 200 people - \$13

100 to 149 people - \$13.50

99 or less - \$14

#2 - ENTREE WITH SIDE

250 or more - \$15

150 to 200 people - \$16

100 to 149 people - \$16.50

99 or less - \$17

DESSERTS

ADD ONTO ANY PACKAGE

250 or more - \$2.50

150 to 200 people - \$3

100 to 149 people - \$3.50

99 or less - \$4



ADOBO



the MENU

AVAILABLE AS
TACOS, RICE BOWLS
OR BURRITOS

CHICKEN OPTIONS

filipino chicken adobo - thigh braised in tamari, vinegar, garlic, ginger, onion. served with doboyaki, green onion, anatto, sesame, fried egg

spicy pinoy - sauteed pineapple, green chile over our smoked carnitas or chicken adobo

whiskey chicken - mesquite smoked whole chicken, honey-whiskey, crispy fried jalapenos

asado chicken - ancho red chile braised chicken, queso, cilantro, onion

adovada chicken - new mexican red chile braised chicken, queso, cilantro, onion

green chile chicken - roasted thigh braised in hatch green chile, queso, cilantro, onion

red chile chicken - roasted thigh braised in hatch red chile, queso, cilantro, onion

curry chicken - roasted thigh braised in green curry, flame roasted bell peppers, toasted peanuts, green onions

bbq chicken - marinated thigh, basted and grilled, crispy onions & fried okra

mesquite lime chicken - beer & lime marinated, roasted over wood fire with charred sweet peppers & onions

PORK OPTIONS

smoked carnitas - smoked pork shoulder, lime-fig jam, cilantro, crushed chicharrones
best traditional taco - TOP TACO 2018

OG carnitas - cherry smoked pork shoulder, cilantro, onion, salsa, cotija cheese

cowboy carnitas - cherry smoked pork shoulder, queso blanco, diced green chile, black chile dust

carnitas supreme - cherry smoked pork shoulder, avocado, fried egg, lime-fig, hot sauce, cotija, crushed chicharrones, cilantro
\$1 upgrade

pork belly - cherry smoked pork belly, avocado, cilantro, cotija cheese, hot sauce -
\$1 upgrade

encarnacion - cherry smoked pork belly, queso blanco, sweet chile, green onion, sesame
\$2 upgrade
Best Bite at Denver BBQ Fest 2024

mango jalapeno - cherry smoked pork belly, mango, cabbage, jalapeno, lime, cilantro
\$1 upgrade

al pastor - red chile braised pork shoulder, pineapple cilantro, onion

adovada pork - red chile braised pork shoulder, cilantro, onion, lime crema

ADOBO



the MENU

AVAILABLE AS
TACOS, RICE BOWLS
OR BURRITOS

BEEF OPTIONS

carne asada - crispy hand diced beef, cilantro, ***papi chile*** - cotija, green chile, cheddar, smoked onion, salsa, cotija cheese *

atm asada - hand diced beef, black bean puree, pickled onions, queso fresco ***sweet potato*** - smoked yams, roasted leaks, kale chimichurri, green onion, toasted pepitas

baja beef - crispy hand diced beef, green chile, avocado, cilantro, onion, salsa, cotija, crema \$2 upgrade

brisket - hickory smoked brisket, roasted poblano, cotija cheese, hot sauce \$4 upgrade

brisket barbacoa - hickory smoked brisket braised in house red chile with cheddar cheese, cilantro, onion - \$1 upgrade

beef asado - ancho chile braised inside round, cilantro, onion, lime crema

sandia beef - marinated flank, wood fire grilled, roasted sandia peppers, queso fresco \$2 upgrade

green chile beef - hand diced beef, house green chile sauce, cilantro, onion, queso

filet mignon - hand trimmed medium rare tenderloin, caramelized onions with green chile foie gras butter sauce \$7 upgrade

VEGETARIAN OPTIONS

curry cabbage - miso green curry, roasted cabbage, toasted peanuts, sesame

mushroom birria - assorted braised mushrooms, cheddar, onion, consume \$2 upgrade

mushroom asada - assorted marinated and seared mushrooms, cilantro, onion, cotija, salsa \$2 upgrade

tomato - fresh seared beefsteak tomato, smoked salsa, cotija crisp, chiffonade basil

bbo-bbo - vegan kimchi, cucumber, jasmine rice, lettuce, sesame, tamari *





the MENU

ENTREES SIDES LISTED BELOW

LATIN OPTIONS

relleno plate - two crispy battered hatch green
* chiles filled with queso, smothered in
chile with rice and beans

enchiladas - stacked corn tortillas with ground
beef, queso, onion smothered in
chile with rice and beans

adovada - hand cut pork shoulder braised in
house red chile with fried egg and flour tortilla
with rice and beans

mesilla chicken - seared chicken breast, roasted
green chile, avocado, queso with rice and beans

green chile burger - 6oz angus beef, brioche
bun, american cheese, hatch green chile, onion
with crispy fries

smothered burrito - asada or carnitas with
potatoes, beans smothered in queso and chile,
cilantro, cotija with rice and beans

red chile ribeye - hand cut ribeye, smoked
mashed potatoes and steamed broccoli
\$8 upgrade

steak & shrimp - hand cut ribeye, sauteed
shrimp, smoked mashed potatoes
and steamed broccoli with choice of chile sauce
\$12 upgrade

pork belly flautas - hand rolled award winning
pork belly smothered in red or green
chile, lime crema, cilantro with rice and beans

ASIAN OPTIONS

filipino chicken adobo - chicken thigh braised
in tamari, vinegar, garlic, onion, ginger over
jasmine rice with fried egg, green onion, sesame

pancit noodles - rice noodles with cabbage,
carrot, celery, green onion and sesame with
choice of protein

pork belly plate - lechon kawali, smoked pork
belly, chicharrone crisps, jasmine rice, green
onion with sweet chile, spicy vinegar and mango
habanero dipping sauces

sisig - marinated and grilled pork with sauteed
onions, jalapenos and fried egg

lumpia rice bowl*
fried rice with lumpia bites, fried egg, sweet
chile, green onion, cilantro, sesame

loco moco*
seared 6oz angus beef over jasmine rice with
fried egg, green onion and special sauce - gf

pork belly stack*
crispy juice slab of pork belly over jasmine rice
with fried egg, sweet chile, green onion - gf

filipino breakfast*
two loganisa sausage, two fried eggs, garlic
fried rice, sliced tomato, green onion - gf





the MENU

APPETIZERS

chips & salsa
chips & queso
chicharron & green chile

carnitas devil eggs
hard eggs, carnitas, green chile, cilantro,
cotija, lime crema - gf

bowl of green chile
hatch green chile over crispy potatoes, cheddar,
cilantro, lime crema, flour tortilla - vegetarian
add pork belly \$2, asada \$2, fried egg* \$1

green chile cheese fries
crispy fries, queso, hatch green chile, cilantro,
cotija, crema - gf, vegetarian
add smoked carnitas \$2, pork belly \$2, asada \$2

flautitas
carnitas rolled up inside corn tortillas with
queso, green chile, lime crema - gf

prime brisket barbacoa quesadilla
cheddar cheese, flour tortilla, salsa, lime crema

stuffed sopapillas
avocado or ground beef and pinto beans with queso,
green chile, cilantro, cotija, hot sauce

relleno roll
hatch green chile stuffed with cheese, battered and fried,
sweet chile, avocado, queso - vegetarian

nachos
corn chips, queso blanco, pinto beans, cheddar, green
chile, cilantro, cotija, hot sauce
add smoked carnitas \$2, pork belly \$2, asada \$2

green chile cheese wontons
hatch green chile, cheddar jack with green chile sauce

veggie eggrolls
mixed veggies, sweet chile dip

fried rice
pineapple, green chile, green onion, sesame, egg

elotes
roasted corn, cilantro, cotija, lime crema, hot sauce

lumpia - filipino eggrolls
pork, garlic, ginger, green onion, carrot, family spices
with jasmine rice and sweet chile dip
featured on Netflix - Fresh, Fried & Crispy

pork wontons
pan fried with tamari, doboyaki, green onion, sesame

pinoy pigs in a blanket
pork belly, rice, green onion, sesame, grandma sauce

crispy smoked chicken wings
choice of sauce:
bbq, cholula butter hot, sweet thai chile, mango habanero,
hatch green chile, dry rub, naked

chicken & rice
smoked crispy chicken on a fried egg over jasmine rice and
chicken consume. green onion, sesame, tamari

pork belly bites
juicy & crispy cubes of pork belly with sweet chile, mango
* habanero & spicy vinegar dipping sauces

almondigas soup
chicken broth, rice noodles, pork meatballs, cabbage,
carrots, celery, green onion, sesame


mango avocado salad
mango, pineapple, avocado, lime-vin,
toasted pepitas, pickled carrots

watermelon mango salad
watermelon, mango, lemon-vin, hibiscus,
toasted almond

house salad
mixed greens, roasted corn, cotija cheese, red onion,
toasted pepitas, cherry tomatoes with chipotle ranch

roasted sweet potato & leek salad
goat cheese, green onion, balsamic
reduction, toasted pepitas

twice baked potatoes
russet potato stuffed with cheese,
green chile, pork belly, green onion





the MENU

DESSERTS

ube ice cream

churros with dulce de leche

house made flan

filipino biko sticky rice

chocolate dipped strawberries

vanilla ice cream

chocolate chip cookies

banana pudding

chocolate pecan pie

turon

brownies

bizcochitos

flambe banana fosters
\$2 upgrade

