

# NOMADA

## -MENU-

### Taco Catering Service Includes:

Signature Mobile Kitchen  
2 Chefs | 2 Hours of Service  
Choice of 3 Gourmet Tacos  
Premium Accompaniments  
On-site Hand Pressed Tortillas  
Napkins, Plates, and Forks  
Rice & Beans

**CLASSIC MENU:**  
**\$45 PER GUEST**  
**+18% SERVICE FEE**

#### CHOICE OF:

##### **Carne Asada**

Certified Angus Beef marinated in herbs and spices

##### **Pollo del Campo**

Free-range Chicken in our Family Recipe

##### **Mushrooms al Pastor**

Mushroom medley, Achiote, Tepache Vinegar

##### **Wild Caught Shrimp**

Garlic marinated Mexican caught Shrimp

##### **Calabacitas**

Seasonal Squash, Alliums, Oaxaca Cheese

#### **Accompaniment:**

Handmade Heirloom Corn Tortillas  
Pico de Gallo, Mango Salsa, Spicy Rainbow Carrots  
Chile Manzano Salsa, Roasted Tomato Salsa,  
Oaxaca Cheese, Shredded Cabbage  
Onion, Cilantro, Lime, Guacamole

### UPGRADE:

#### **Mahi-Mahi**

Citrus Marinade w/ Chipotle Aioli

#### **Portabello Alambre**

Sweet Onion, Peppers w/ Oaxaca Cheese & Chipotle Aioli

#### **Ribeye Carne Asada**

Prime Ribeye Carne Asada

#### **Chilian Seabass**

Market Fresh Chilian Seabass

### APPETIZERS:

#### **Guacamole w/ Sea Salt Chips**

Fresh mashed avocado, Lime, Fresh Sea Salt Corn Chips

#### **Banderilla de Fruta**

Seasonal Fruit Skewers w/ Chamoy, Tajin, and Lime

#### **Snapper Ceviche**

Red Snapper Citrus Ceviche, Mango, Avocado Mousse

#### **Shrimp and Jicama Agua Chile**

Poach Shrimp, Tomatillo, Habanero, Cucumber, Avocado

#### **Rebanada de Uva Mollete**

Sweet Grapes, Goat Cheese, Honey, Spicy Peanuts, Baguette

#### **Lamb Albondigas**

Tomato and chipotle braised

### DRINKS:

#### **Agua Fresca**

Seasonal Farmers Market Fruit  
Flavors available upon request

#### **Mexican Bottled Sodas**

Flavors upon request

### DESSERTS:

#### **Horchata Panna Cotta**

Strawberry compote

#### **Mexican Vanilla Cheesecake**

Hibiscus, Galleta Maria Crust