



BODEGA NEGRA CHEF'S TASTING - SERVED FAMILY STYLE


(ADDITIONAL APPETIZERS, TACOS & SIDES ARE \$3.00 EACH PER PERSON)

(ADDITIONAL ENTREES ARE \$5.00 EACH PER PERSON)*

*UPCHARGE MAY APPLY FOR PREMIUM ITEMS

\$135.00 PER PERSON PLUS ADDITIONAL BEVERAGES

*Pricing does not include 5% Administrative Fee, 8.875% Tax & Your Selected Gratuity

 = SPICY

 = CONTAINS GLUTEN

FOR THE TABLE:

BODEGA GUACAMOLE, Fresh Tortilla Chips, Jicama, Radish

APPETIZERS – PLEASE SELECT FOUR OF THE FOLLOWING:

STARTERS

-  JALAPEÑOS RELLENOS, Five Cheese, Roasted Tomato Salsa, Crispy Bacon Bites
- CHILE BRAISED SHORT RIB, Fresh Masa Sopes, Chipotle Salsa
- CRISPY PORK BELLY, Manchamanteles Sauce, Pineapple-Plantain Salsa
-  QUESADILLA RUSTICA, Four Cheese, Habanero, Roasted Tomato, Chimichurri
- CHIPOTLE HONEY GLAZED RIBS, Pico De Gallo, Crema

CEVICHEs

- CEVICHE VERDE, Snapper, Tomatillo, Cilantro, Avocado
- SHRIMP, Tomato, Lime, Onion, Cilantro
- YELLOWTAIL, Citrus Agua Chile, Mango, Radish
- TUNA, Guajillo Chile Vinaigrette, Avocado, Chile, Sesame Seeds

TOSTADITAS

- CHICKEN, Chicken Pibil, Queso Fresco, Pickled Red Onion
- SEARED TUNA, Sesame Tostada, Chipotle Aioli, Avocado, Crispy Shallots
- LOBSTER, Blue Corn, Mango Cucumber Salsa, Avocado



SALADS

- GRILLED CORN, Jalapeño, Queso Fresco, Lime Vinaigrette
- QUINOA SALAD, Sherry Serrano Dressing, Cashews, Grapefruit, Pear, Kale
- MIXTA, Grape Tomatoes, Crispy Tortilla Strips, Cotija Cheese, Red Wine Vinaigrette
- BODEGA CHOPPED SALAD, Avocado, Queso Fresco, Pumpkin Seeds, Jalapeño Cilantro Ranch

TACOS – PLEASE SELECT THREE OF THE FOLLOWING:

- VEGGIE, Seasonal Ingredients
- GRILLED FISH, Tomatillo Orange Salsa, Chayote Jicama Slaw, Crema
- CHICKEN PIBIL, Shredded Cabbage, Pickled Red Onion
- PORK BELLY CARNITAS, Salsa Verde, Chicharrones
- SKIRT STEAK, Grilled Onions, Salsa Roja, Guacamole Verde, Queso Fresco
- DUCK CARNITAS, Tamarind Sauce, Cucumber Pico
-  SOFT SHELL CRAB, Guacamole, Shredded Lettuce, Chipotle Aioli
- LAMB PICADILLO, Mole Verde, Pear Slaw


ENTREES – PLEASE SELECT THREE OF THE FOLLOWING:

- ENCHILADAS, Spaghetti Squash, Black Beans, Kale, Chihuahua Cheese, Guajillo Sauce
-  CRISPY CHICHARRON SHRIMP, Molito Amarillo
- BANANA LEAF ROASTED SNAPPER, Salsa Veracruzana
- GRILLED TUNA AL PASTOR, Smoked Pineapple Salsa
- ROASTED AMISH CHICKEN, Mole de Novia
-  CARNE ASADA, Grilled NY Strip Steak, Mole Coloradito, Mushrooms, Poblano Rajas
- FAJITAS CABRON, **Please select:** Grilled Skirt Steak, Chicken, or Vegetables w/ House Made Corn Tortillas, Pico De Gallo, Guacamole, Crema
- Sautéed Shrimp and Lobster - \$8.00 Per Person Additional**
- *GRILLED 24 OZ. BONE IN RIBEYE, USDA Prime Steak, Trio of Salsas - \$10.00 Per Person Additional**

SIDES – PLEASE SELECT THREE OF THE FOLLOWING:

- YUCA FRIES
- GREEN RICE
- BLACK BEANS
- PINTO BEANS with CHORIZO
- FRIED PLANTAINS
- GRILLED CORN SALAD, Jalapeño, Queso Fresco, Lime Vinaigrette
- BRUSSELS SPROUTS, Dried Cranberries, Peanuts, Pickled Chilies

DESSERT

 Chef's Selection of Assorted Sweets

PITCHERS OF HOUSE MARGARITAS

1 Pitcher for Every 3 Guests—For Premium Tequila add \$10 per person