



BODEGA NEGRA PRIX FIXE—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 TAX, SERVICE & ADDITIONAL BEVERAGES

FOR THE TABLE:

BODEGA GUACAMOLE, *Fresh Tortilla Chips, Jicama, Radish*

APPETIZERS – PLEASE SELECT SIX 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

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*

MIXTA, *Grape Tomatoes, Crispy Tortilla Strips, Cotija Cheese,*

Red Wine Vinaigrette

BODEGA CHOPPED SALAD, *Avocado, Queso Fresco, Pumpkin Seeds,*

Jalapeño Cilantro Ranch

QUINOA SALAD, *Sherry Serrano Dressing, Cashews, Grapefruit, Pear, Kale*

TACOS – PLEASE SELECT THREE OF THE FOLLOWING:

VEGGIE, *Chile Roasted Cauliflower, Poblano Rajas, Pepitas, Crema, Queso Fresco*

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*

PEKING DUCK, *Mole Coloradito, Sesame Seeds, Kumquat Morita Compote*

SOFT SHELL CRAB, *Guacamole, Shredded Lettuce, Chipotle Aioli*

LAMB BARBACOA, *Salsa Borracha*

ENTREES – PLEASE SELECT THREE OF THE FOLLOWING:

ROASTED CHILE RELLENO, *Quinoa, Zucchini, Mushroom, Corn, Onion, Chihuahua Cheese, Pasilla Chile Sauce*

CRISPY CHICHARRON SHRIMP, *Molito Amarillo*

ROASTED AMISH CHICKEN, *Mole de Novia*

BANANA LEAF ROASTED SNAPPER, *Salsa Veracruzana*

GRILLED TUNA AL PASTOR, *Smoked Pineapple Salsa*

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

* SLOW ROASTED LAMB BARBACOA, *House Made Fresh Corn Tortillas, Salsa Borracha - \$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

CHILAQUILES, *Fried Egg, Salsa Verde*

GREEN RICE

BRUSSELS SPROUTS, *Dried Cranberries, Peanuts,*

Pickled Chilies

BLACK BEANS

PINTO BEANS with CHORIZO

FRIED PLANTAINS

DESSERT

Chef's Selection of Assorted Sweets

PITCHERS OF HOUSE MARGARITAS

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