



MENU *Mexicana*

ALTA MAR CATERING

KITCHEN & BAR



3 COURSES

STARTERS

AGUACHILE ALTA MAR

Pacific shrimp in green aguachile, finished with tatemado chili oil.

SMOKED ESQUITES

Local corn on the cob, smoked mayonnaise, sour cream, Cotija cheese, and chile en polvo.

CAESAR SALAD

Romaine lettuce, cherry tomatoes, Parmesan, and crusty bread, served with our house-made Caesar dressing prepared fresh tableside.

HOUSE-MADE GUACAMOLE

Freshly prepared avocado, chiltepin, sesame oil, and blue corn tortilla chips.

All menus are customizable

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Three COURSES

MAIN COURSES

RIB-EYE SOPE

Blue corn sope, charcoal-grilled ribeye, creamy beans, cherry tomatoes, and salsa tatemada.

CHICKEN WITH CACAO MOLE

Chicken in a traditional mole made with Oaxacan cacao, served with rice, local vegetables, and a cilantro emulsion.

ALTA MAR-STYLE RIBS

Slow-cooked pork ribs marinated in ancho chili, served with hibiscus sauce and agave nectar, accompanied by mashed potatoes.

THE CHEF'S PIPIÁN

Green pipián with toasted seeds and fresh herbs, served with squash blossoms and seasonal vegetables. (Vegan).

ZARANDEADO FISH

Local fish marinated in a traditional Nayarit-style zarandeado chili marinade, grilled over charcoal and served with green rice and a fresh salad.

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THREE COURSES

DESSERTS

MEXICAN BROWNIE

Brownie made with Mexican cacao, vanilla ice cream, cinnamon, and a pinch of sea salt.

CORNBREAD

Artisanal cornbread, house-made seasonal jam, and toasted walnuts.

ARTISANAL CHURROS

Freshly made crispy churros served with sugar, cinnamon, and artisanal cajeta.

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