



Mexican Menu

Alta Mar Catering
Traditional Experiences

Three Courses

Mexican fine dining experience by Alta Mar Catering

MEXICAN STARTERS

Tortilla Soup

Roasted tomato and chili broth with crispy tortilla, avocado, topped with melted cheese. (Optional: chicken or vegetarian.)

Ceviche of the Day

Fresh white fish marinated in lime, cucumber, chili, and red onion - bright, refreshing, and perfectly balanced.

Taco Gobernador Duo

One with tender confit octopus in chipotle cream, and another with sautéed shrimp - both served on handmade blue corn tortillas.

Guacamole & Chips

Creamy avocado with lime, cilantro, onion, and tomato, served with corn chips.

Tostada Alta Mar

Fresh tuna with mango, kiwi, avocado, sesame, and a citrus drizzle — vibrant and tropical.

Smoked Marlin Empanadas

Baked handmade empanadas filled with smoked marlin and creamy chipotle sauce.

Tropical Caesar Salad

Crisp romaine with Cotija cheese, toasted nuts, and house-made passion fruit Caesar dressing. (Optional: grilled chicken.)

Sope de Arrachera

Mini blue corn sope topped with grilled arrachera, refried beans, avocado cream, and roasted salsa — authentic and elegant.

Nayarit Shrimp Cocktail

Shrimp with avocado, tomato, cucumber, and our signature spicy tomato-lime sauce.

Gourmet Esquites

Tender corn with butter, mayo, cream, chili, and cheese - a refined street classic.



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MEXICAN MAIN COURSES

Pollo con Mole de Cacao

Tender chicken breast in a silky cacao-chili sauce with subtle sweetness, served with rice and handmade tortillas.

Costillas en Salsa Verde

Slow-cooked pork ribs in tomatillo-green chili sauce with roasted garlic potatoes — rich and flavorful.

Chile Relleno de Queso Panela

Breaded poblano pepper stuffed with panela cheese and finished with a light tomato sauce.

Fajitas de Arrachera

Grilled skirt steak with sautéed peppers and onions, served with guacamole, refried beans, and handmade tortillas.

Pescado Empanizado

Crispy local fish with ranch and macha sauce, served with fresh salad and lime.

Pollo al Chipotle Cremoso

Grilled chicken in creamy chipotle sauce with vegetables — mildly spicy and smoky.

Camarones a la Diabla

Shrimp sautéed in spicy Nayarit-style chili-garlic sauce, served with rice and lime.

Enchiladas Suizas de Pollo

Corn tortillas filled with chicken, topped with creamy tomatillo sauce, melted cheese, and a touch of cilantro - a comforting Mexican classic.

Panini de Carnitas Tradicionales

Confit-style carnitas slow-cooked with orange, bay leaf, and garlic, served on ciabatta bread with guacamole, pineapple sauce, and pickled onion.

Bowl de Vegetales Asados (Vegan)

Grilled seasonal vegetables with huitlacoche, rice, avocado, and cilantro dressing.



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MEXICAN DESSERTS

Churros

Crispy and soft, dusted with cinnamon sugar and served with chocolate or caramel.

Flan de Caramelo

Silky custard with a golden caramel glaze - rich, creamy, and delicately vanilla.

Tres Leches Cake

Soft sponge soaked in three milks, topped with whipped cream for a light, airy finish.

Arroz con Leche

Creamy rice pudding with cinnamon and vanilla, comforting and nostalgic.

Plátanos Caramelizados

Caramelized plantains with butter, cinnamon and vanilla ice cream, tropical dessert.

Pan de Elote

Moist sweet corn cake with buttery texture and delicate flavor.

Pan Dulce

Soft traditional sweet bread with a sugar crust - classic conchas and cuernitos.

MEXICAN DRINKS

Jamaica

Fresh and aromatic, with a floral touch and light, natural notes.

Horchata

Creamy and smooth with cinnamon and vanilla for a comforting flavor.

Passion Fruit

Vibrant and tropical, with tangy sweetness and a delicate aroma.

Cucumber, Lime & Mint

Fresh and cool, blending cucumber, lime, and mint in perfect balance.



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