

Catering Menu  
by Chef Andrea Nardó

A handwritten signature in black ink that reads "Habibi". The signature is stylized, with a long horizontal stroke on the left that loops back under the letter 'H'.

**The Embers**

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## Canapes

*(priced per piece – minimum 20 piece per selection)*

Mini fried pizza with burrata - \$3.00

Porcini mushroom and truffle arancini with garlic emulsion - \$2.75

Goat cheese, red pepper and grilled courgette roll - \$2.00

Curry, cilantro and onion croquette with mint yogurt - \$2.00

Coconut Thai curry fish croquette with lemon emulsion - \$2.50

Watermelon with panela and balsamic - \$1.75

Chickpea fritters with garlic emulsion - \$1.75

Beetroot and Tequila fish gravlax crostini with mint yogurt - \$3.00

Mac and cheese fritter with truffle emulsion - \$2.50

Roast beef on toast with chimichurri and caramelized onion - \$3.00

Chicken and chorizo skewers with honey mustard dressing - \$2.50

## **Starter**

*(priced per plate)*

Pan Seared Octopus - \$22.00

saffron and potato velouté, chorizo crumble, fried leeks, star anise oil

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Fish Ceviche - \$16.00

coconut, beetroot, passionfruit, peach, fennel, red onion, red chili, cilantro oil, tostada

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Yellowfin Tuna Crudo - \$22.00

orange gel, green tomatillo, serrano chili, parsley oil, almond milk, toasted almond, garlic emulsion

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Beef Tartar - \$18.00

avocado purée, shallots, cucumber, red chili, soya cured egg yolk, truffle, paprika potato chips

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*\*vegetarian options available*

## **Main**

*(priced per plate)*

Pan Seared Mahi Mahi - \$30.00

wild rice, cherry tomato, asparagus, courgette purée, mint

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Stuffed Chicken Breast - \$27.00

parmesan red pepper mousse, lemon white wine cream sauce, mashed potato, green beans

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Yellowfin Tuna Steak - \$36.00

hollandaise, truffle mashed potato, tenderstem broccoli

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Grilled Lamb Chops - \$38.00

green pea velouté, dauphinoise potato, mint yogurt

≈

Grilled Filet Mignon - \$46.00

blue cheese pink peppercorn cream, truffle mashed potato, tenderstem broccoli

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Italian Risotto - \$26.00

cherry tomato, burrata, parmesan, basil

## Dessert

*(priced per plate)*

Mezcal Chocolate Salami- *\$12.00*

orange mascarpone

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Poached Pear- *\$13.00*

red wine, raicilla, pecan custard

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Classic Tiramisu - *\$13.00*

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Strawberry Coconut Tiramisu - *\$13.00*

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Banana Chocolate Tiramisu - *\$13.00*

# Nonna's Italian Style

*(priced per plate – individual or family style available)*

## Homemade Focaccia - \$7.50

*Cherry tomato*

*Oregano*

*Olives*

*Onion*

*Rosemary*

## Starter

Burrata - \$17.00

cherry tomato, basil

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Homemade Bresaola - \$14.00

shaved fennel, pink peppercorn, lemon parsley oil

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Tempura Courgette Flower - \$15.00

ricotta and anchovy filling

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Octopus Salad - \$16.00

potato, black olive, cherry tomato, lemon parsley dressing

≈

Pizza Fritta - \$17.00

basil tomato sauce, burrata, parmesan

≈

Fish Crudo - \$15.00

orange, fennel, pink peppercorn, rocket, lemon parsley oil

## Main

Paccheri allo Scoglio - \$33.00

mussels, clams, cherry tomato, chilli, garlic

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Homemade Pappardelle al Ragú Napoletano - \$27.00

red wine, tomato, beef shank, pork shank and sausage braised overnight

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Paccheri alla Genovese - \$26.00

ragú of onion, carrots, celery, white wine, slow cooked pulled beef shoulder

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Homemade Cavatelli Pugliesi - \$26.00 pesos

broccoli, anchovies, chilli, garlic

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Ossobuco a la Milanese - \$30.00

slow cooked beef in red wine and tomato, green peas, carrots, polenta

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Porcini Parmesan Risotto - \$33.00

≈

Squid Ink Risotto – \$35.00

calamari and prawns

## Dessert

Classic Tiramisu - \$13.00

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Ricotta Chocolate Tart - \$14.00

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Italian Liquor Chocolate Salami with Orange Mascarpone - \$12.00

## Additional Information

- Customized menu options always available
- Children's menu & dietary restriction options always available
- Labour cost starting at *\$250.00*
- Locations outside of Sayulita & San Pancho require an additional travel fee of *\$65.00 - \$150.00*
- Minimum 10% gratuity applied to food cost only
- Larger events may incur additional rental costs