

..... LA BARCA CANTINA

NEW YEAR'S EVE

..... MEXICAN BUFFET

MEXICAN CAESAR SALAD

*Romaine, Nopales, Queso Fresco, Corn Tortillas, Pepitas,
Vegetarian Caesar Dressing*

SOPE

*Handmade Masa Tortillas, Black Bean Spread,
Cotija Cheese, Lettuce, Pico de Gallo, Cream*

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ROASTED MULTI-COLORED CAULIFLOWER BLEND

*Smoky, Cumin and Mexican Spiced Roasted Cauliflower, Crunchy Chickpeas,
Crispy Quinoa, Herbs, Pumpkin Seeds, Avocado Dressing*

MEXICAN MAHI MAHI

Oven Roasted with a Blend of Mexican Seasoning

GRILLED SKIRT STEAK

Fired Roasted Salsa Roja

CHICKEN VERDE

Braised in Salsa Verde

LAMB BARBACOA

Oaxacan-style Braised Lamb with Citrus, Chiles, Herbs

PORK COCHINITA PIBIL

Yucatan-style Braised Pork

DOS MUSHROOMS

Shiitakes, Maitakes Mex-Bay Seasoning, Black Garlic, Cilantro Oil & Scallion

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SIDES

Yellow Rice

Black Beans

Sweet Plantains

Guacamole and Chips

Chapulines

Pickled and Fresh Jalapeños

Salsas and Accompaniments

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CHURROS

Mini Churros with Chocolate and Caramel Dipping Sauce

MEXICAN FLAN

Fresh Fruits

TRES LECHES CAKE

3 Milks, 3 Layers

