



## STARTERS

**CHIPS & SALSA** \$3 per person

### GUACAMOLE

Shallots, cilantro, cotija cheese, heirloom cherry tomatoes \$9 per order (serves two)

### TAMALES

Jalapeno cheese, chicken tinga or carnitas verde \$4 per tamale

### TURKEY CHORIZO ALBONDIGAS

Creamed salsa verde & cotija \$24 per dozen pieces

### CHICKEN TINGA FLAUTAS

Red Bandito sauce \$24 per dozen pieces

## SALADS

### GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, romaine, cotija cheese, torn croutons, creamy Caesar dressing  
Single order \$14 ~ Large Order \$40 (serves four)

### BANDITO TURKEY TACO SALAD

Crispy corn tortilla, mixed greens, carrots, cauliflower, black beans, ground turkey, citrus serrano vinaigrette, garlic confit crema  
Single order \$14 ~ Large Order \$40 (serves four)

### APPLE & MANCHEGO

Greens, candied Kalamata olives, shaved fennel, English cucumber, baby heirloom tomatoes, apple chips, charred citrus vinaigrette  
Single order \$12 ~ Large Order \$35 (serves four)

## TORTAS

TORTAS available with any of the proteins listed

### GRILLED STEAK TORTA

Sweet peppers, caramelized onions, guacamole, chipotle Oaxaca cheese \$15 each

### ROASTED CHIPOTLE VEGGIE WRAP

Cauliflower, heirloom tomatoes, baby carrots, charred jalapeno lime crema \$15 each

## DESSERTS

\$8 per slice or \$55 whole cake

### MARGARITA CHEESECAKE

Tequila & lime cheesecake topped with a strawberry, watermelon, pineapple & tequila salsa

### PINEAPPLE UPSIDE DOWN CAKE

Fresh pineapple, polenta cake, tropical crema & toasted coconut

## SIDES

\$7 per side (one side serves two)

Potatoes Al Pastor

Off the Cob Mexican Street Corn

Black Beans & Anchiote Rice

Charro Beans & Anchiote Rice

Jalapeño & Cheese Tamale

Roasted Vegetables

## TACO PLATTERS

Served al a carte, 12 tacos per platter. Sides available for additional purchase.

### \*CARNE ASADA

Cotija cheese, pickled onion, cilantro \$70 per platter

### \*BRAISED OCTOPUS

Garlic confit crema, roasted tomato salsa, pickled fennel, watermelon radish, cilantro \$70 per platter

### ROASTED CHICKEN

Heirloom tomatoes & shallots \$60 per platter

### CARNITAS

Creamed salsa verde, pickled onion, cilantro \$60 per platter

### AL PASTOR

Micro greens & caramelized pineapple \$60 per platter

### \*GRILLED FISH

Grilled white fish, cabbage, carrots, Fresno peppers, serrano vinaigrette, garlic confit crema \$70 per platter

### BEEF BARBACOA

Cotija cheese & pico de gallo \$60 per platter

## BURRITOS

Choose your style

CLASSIC, FRIED or BOWL (Deconstructed)

Charro beans, achiote rice, Bandito cheese mix

Choose your protein & sauce

12 burritos per platter

## ENCHILADAS

Served with our housemade corn tortillas & Bandito cheese mix, finished with pico de gallo, guacamole, charred jalapeno lime crema

Choose your protein & sauce

24 individual enchiladas per platter

## PROTEINS

Chicken Tinga \$130

Grilled Chicken \$130

Carnitas \$130

Al Pastor \$130

Barbacoa \$130

\*Carne Asada \$150

Sautéed Shrimp \$150

Fresh White Fish \$150

## SAUCES

Red Bandito

Creamed Salsa Verde

Mole Rojo

Rustic Pasilla and Pepita

Habanero Pepper Blood Orange



\* Consuming raw or under cooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\$250.00 minimum order. 8.25% sales tax and \$25.00 delivery fee will be added to each order. Orders must be placed and accepted no less than 3 hours prior to expected delivery time. Deliveries available 11am to 4pm daily. Custom orders available.