

Palacios Murphy

ARMANDOS

HOTEL
Lulu

Lulu's

EL CUCULO



MANDITO'S TEX MEX

Palacios Murphy
CATERING & EVENTS

TABLE OF CONTENTS

CAPABILITIES

1

PRICING

9

OUR VENUES

15

OUR MENUS

32

CAPABILITIES

Palacios Murphy offers catering options for daily corporate catering, private dinner parties at your house, large-scale events or even an entire wedding weekend.

With more than 45 years of experience in the industry, welcome dinners, rehearsal dinners, wedding receptions, late-night after parties, and farewell brunches can be executed with ease and as little stress as possible so you can actually enjoy a moment in life that you will never forget.

Palacios Murphy has 45 years of experience in the hospitality industry and we love a good party. We know planning and producing events can be both an intimidating and overwhelming task without the right team.

That's why we offer full-service options for private dining and special events both in our restaurants and off-site. We have experience working in some of the most discerning private homes, historic sites, outdoor venues, and know how to provide restaurant quality no matter where we are.

With any Palacios Murphy concept you can expect reliable and professional staff and an unforgettable experience.

AVAILABLE SERVICES

On and Off Site Food and Beverage Services

Full-Service Seated Events

Buffets

Cocktail Hours

Chef Dinners

Wine Dinners

Luxury Food Trucks

Boxed Lunches

Corporate Lunch Delivery

Happy Hours

Private Dining

Food Action Stations

Custom Menu Consultation

Beyond Food and Beverage

Event Rental Coordination

Floral Arrangements

Entertainment

AV Equipment (Meetings/Presentations)

Event Lighting/AV

Custom Menu Design and Printing

Valet

Security Services

Photo/Video Booths

Decor



ROOTED IN NOSTALGIA BUILT FOR THE FUTURE

Palacios Murphy is a hospitality group. We create experiences from the ground up that are rooted in nostalgia but built for the future. Our teams build unique worlds—combining branding, interior design, music, operations, food and genuine hospitality to transport our guests and allow them to escape for a moment, an afternoon or even a weekend.





HOW IT WORKS

Supplies

For each event, our catering team will bring tables with linen, chafing dishes, serving bowls and utensils, eco-friendly disposable plates, flatware, napkins, cups and ice. These items are included in the cost of your event, however the sky is the limit.

Palacios Murphy Catering and Event specialists can create custom supply packages for any level of formality or theme. Additional costs may apply.

Rentals

For the convenience of our hosts, we will coordinate the rental of glassware, silverware, plates, tables, chairs, linens, equipment etc. Our team of experts knows exactly how to order so you don't run out and you don't waste your budget on unnecessary items. We will work with you every step of the way to design the perfect event with our variety of vendors.

Staff

We have spent 45 years polishing our process and staff--they can handle anything. All off-site events require a minimum of two staff at a rate of \$175 per staff. We offer the options of hiring additional staff at \$175 per server to bartend, serve food, or just keep things tidy. Bartenders are required when alcoholic beverages are provided by Palacios Murphy Catering. The appropriate number of bartenders and/or cocktail staff will be recommend based on the size and duration of your event. Our bartenders are TABC certified. To ensure the safety of your guests, we reserve the right to slow or cease service as needed.

For Buyouts and Private Dining at one of the Palacios Murphy venues, basic staffing is included. Should you require additional or specialty staffing such as sommeliers, mixologists or an executive member of our culinary team additional costs may apply.

Pricing

There are no minimums for bulk delivery or pickup, however delivery charges may apply.

There is a minimum charge of \$1500 for all full-service and off-site events. These events carry 22 service charge. All pricing assumes a three-hour event. If you need the staff, food or bar to have extended hours, additional fees may apply.

Buyout and Private Dining minimum vary based on the date of your event. please reach out to our Palacios Murphy Events and Catering Department.

Event Cancellation Policy

Events canceled within 72 hours may be subject to a 25% cancellation fee of the total order.

Events canceled within 24 hours may be subject to a 50% cancellation fee of the total order.

Events canceled on the day of the event, full amount will be charged, with exceptions made only for severe weather conditions

MEMORIES LAST A LIFETIME. WE TAKE THAT SERIOUSLY.

The important moments in life are over in what feels like an instant, but your memory of that moment will live on forever. The laughter you shared with loved ones, the cocktail that you keep dreaming about and the dish that instantly transports you back to the memory of that night - these are the carefully considered details we obsess over.





**HOST YOUR
PARTY AT
ONE OF OUR
VENUES.**





POPI BURGER



Located in the original Round Top general store Popi Burger is the perfect location for a welcome party, rehearsal dinner, or just a good old Texas time. Opt for counter service and let your guests order burgers, bowls and brews to enjoy under the bistro lights. Add a little live music and you have plenty of yee for your haw.

With two floors and an outdoor patio this venue can accommodate between 150-200 people.

MANDITO'S TEX MEX



Everybody loves Tex-Mex! With two locations in Bellaire and Katy, these light-filled vibrant spaces provide the perfect indoor-outdoor venue for a casual event that immediately feels like vacation. State of the art sound and lighting systems these spaces can set the tone from A.M. to P.M.

With open concept dining rooms and outdoor patios this venue can accommodate between 175-200 people. These venues are flexible for groups of any size.





Lulu's



River Oaks



Round Top (located at Hotel Lulu)

Everyone from The New York Times' T-Magazine to Texas Monthly has featured Lulu's on their Round Top essentials list. In River Oaks the social set, discerning interior designers and foodies alike make Lulu's, named one of Eater's "essential Italian restaurants" in Houston a regular punch on their restaurant dance card.

The Round Top location can accommodate between 100-150 guests seated with private dining options for more intimate events. River Oaks is ideal for 75-100 guests.

ARMANDOS



Looking for an iconic venue that is overflowing with history and has hosted former presidents and celebrities like Lionel Richie and Anna Wintour? We have served elevated Tex-Mex for 45 years at our iconic River Oaks location. Let us create the ultimate experience for your seated dinner or keep the party on their feet and the dance floor.

ARMANDOS' gorgeous dining room, bar and private dining room combine to accommodate 100-200 guests.





IL CUCULO



With a floor to ceiling mural by Houston artist, Andrea Condara and rare vintage fixtures and furniture the bar at Hotel Lulu is the chicest place to grab a cocktail. This space will leave your guests surprised, inspired and thinking you have the best taste of anyone they know.

Il Cuculo is available for private groups up to 75. The private room can accommodate 20 seated.



HOTEL
Lulu
ROUND TOP, TX
POP. 90



From corporate retreats to weddings, Hotel Lulu is by far the most talked about destination in Round Top, TX. Hotel Lulu's main grounds house 14 rooms in 6 bungalows throughout the property in addition to the restaurant, bar, pool, herb garden and formal garden.

AS FEATURED IN

GARDEN & GUN Texas Monthly TRAVEL LEISURE HouseBeautiful

T THE NEW YORK TIMES STYLE MAGAZINE

“The fondest memories are made when gathered around a table. From bussers to bartenders, servers to sommeliers, our team understands how important our role in the lifelong memory of your event is. It is our mission to not only make our guests happy, but to inspire them. We believe that genuine acts of kindness, anticipating the needs of our guests, and working hard to go above and beyond for our guests ultimately spreads happiness throughout our community and beyond. We will stop at nothing to put a smile on our guests faces.”

*Cinda Murphy de Palacios
Palacios Murrphy, CEO*

MENUS

Lulu's

CATERING



LULU'S OFFERS SIMPLE ITALIAN FARE FULL OF FLAVOR AND COMFORT. FROM EXQUISITELY PRESENTED FINE DINING TO CASUAL CUISINE INSPIRED BY THE STREETS OF ITALY, OUR CULINARY TEAM CAN ADJUST TO YOUR NEEDS WITHOUT SACRIFICING STYLE OR SUBSTANCE.



JOSE MONTERROSA
EXECUTIVE CHEF, LULU'S

Cooking is in Chef Jose Monterrosa's blood. His experience began with his grandmother in the kitchen which eventually led to working with chefs including Steve Badt, John Murphy and Michelin-starred Fabio Trabocchi. At Lulu's, Jose is forging his own path as an executive chef with a passion for bringing people together through food. In Chef Monterrosa's kitchen, rich rustic flavors and uncomplicated dishes reign.

BOXED LUNCH / SANDWICH PLATTERS

SERVED WITH CHOICE OF ONE SIDE PER ORDER, ADD A SECOND SIDE FOR \$3.50

WRAPS

ITALIAN CHICKEN WRAP | 14

GRILLED CHICKEN, SPINACH TORTILLA, TOMATO, RED ONION, BANANA PEPPER, CHEESE

CHICKEN CAESAR WRAP | 14

SPINACH TORTILLA, GRILLED CHICKEN, CRISP ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN

HOT PRESSED PANINIS

CLASSICOS | 12

CAPRESE (ADD PROSCIUTTO FOR \$1)
CHICKEN PESTO, SUN DRIED TOMATO, PROVOLONE
ROASTED VEGETABLES WITH PESTO AND RICOTTA

INTERMEDIOS | 15

PROCIUTTO, HEIRLOOM TOMATO, 3 CHEESES, BASIL
MEATBALLS, MARINARA AND MOZZARELLA
GRILLED PORTOBELLO, BURRATA, ROASTED RED PEPPERS, BALSAMIC

ULTIMOS | 18

SHORT RIB, SAUTEED RED ONION, HERBS, SPINACH AND CHEESE FONDUTA
ANGUS TENDERLOIN, GREMOLATA AIOLI, SUNDRIED TOMATO, ARUGULA

SIDES:

SOUP OF THE DAY, SIDE SALAD, FRUIT CUP, PASTA SALAD, COOKIE

BUFFET AND PLATED DINNER

CHOOSE BUFFET OR PLATED SERVICE.

ALL BUFFET SETUPS INCLUDE A CHOICE OF ENTREE AND TWO SIDES.

PLATED DINNERS INCLUDE A SALAD OF YOUR CHOICE, ENTREE WITH TWO SIDES OR PASTA, AND DESSERT.

APPETIZERS

(1 DOZEN MINIMUM)

- STEAK CROSTINI | 6
- BACON WRAPPED SCALLOPS | 8
- SPINACH/ARTICHOKE TART (VEG) | 4
- SHRIMP SKEWERS | 5
- CUCUMBER AND HUMMUS BITES (VEG) | 3
- POLPETTE FORK | 4
- PROSCIUTTO WRAPPED MOZZARELLA BITES | 4
- CHICKEN CROQUET | 4

CHARCUTERIE

(PRICED PER PERSON)

- CHEESE AND FRUIT TRAY | 12 PP
- MEAT AND VEGGIES TRAY | 15 PP
- ANTIPASTO MIX FULL BOARD | 18 PP

SALADS

(6 PERSON MINIMUM)

- PEAR AND ARUGULA | 8
- CAESAR SALAD | 8
- SPINACH SALAD | 8
- ADD CHICKEN \$3 | ADD SHRIMP \$4

DRESSINGS:

- BLUE CHEESE, LEMON YUZU VINAIGRETTE,
- RED WINE VINAIGRETTE
- CAESAR

ENTREES

PRINCIPIANTI

BUFFET \$55 PP | PLATED \$65 PP

PASTA AND MEATBALLS
your choice of fusilli, penne, or spaghetti

PASTA CACIO E PEPE
your choice of fusilli, penne, or spaghetti

CHICKEN MILANESA WITH
GRILLED LEMON

SUPREMO

BUFFET \$75 PP | PLATED \$85 PP

SHORT RIB

BRANZINO

TENDERLOIN

MOLTO

BUFFET \$65 PP | PLATED \$75 PP

PASTA BOLOGNESE
your choice of fusilli, penne, or fettucine

PASTA PESTO
your choice of fusilli, penne, or spaghetti

BEEF OR VEGETABLE LASAGNE

CHICKEN MARSALA

GRILLED PORTOBELLO

GRILLED SALMON

SIDES

- BRUSSELS SPROUTS
- MASHED POTATOES
- PARMESAN POTATO WEDGES
- GRILLED ASPARAGUS
- GREEN BEANS WITH ALMONDS
- ROASTED BABY CARROTS

DESSERT

- MINI LEMON TART | 3.50
- MINI CANNOLI | 4.50
- MINI CHOCOLATE BROWNIE | 3.50
- MINI TIRAMISU SHOOTERS | 3.50
- MINI PANNA COTTA SHOOTERS | 3.50
- MINI TORTA VASCA | 4

ADD OUR SIGNATURE BREAD SERVICE FEATURING FRESH FOCACCIA THREE WAYS
FOR \$5 PER BASKET TO ANY ORDER

ARMANDOS



With recipes we have been perfecting for 45 years as the fifth oldest Tex-Mex restaurant in Houston, we know Tex-Mex better than almost anyone in town. Located in the heart of River Oaks, ARMANDOS combines the classic comfort of authentic Tex-Mex with the elegance required to entertain a discerning crowd.

Hire our iconic red taco trucks for a creative way to activate the food and beverage element at your next event or opt for a full-service seated event, our culinary and service teams are ready for anything.

Ideal for parties and events. This menu is available for in-house event catering or taco truck rentals.

FAJITAS

ARMANDOS Classic Fajita Party

\$30 (for CATERING) | **\$35** (for TACO TRUCK)

Chicken and Angus Beef Fajitas

ARMANDOS Deluxe Fajita Party

\$35 (for CATERING) | **\$40** (for TACO TRUCK)

Chicken, Angus Beef and Shrimp Fajitas

ENCHILADAS

ARMANDOS Classic Enchilada Party

\$30 (for CATERING) | **\$35** (for TACO TRUCK)

Chicken, Cheese, Spinach Enchiladas

ARMANDOS Deluxe Enchilada Party

\$35 (for CATERING) | **\$40** (for TACO TRUCK)

Lobster Enchiladas

All party options include: ARMANDOS' famous twice-refried beans, Mexican rice, pico de gallo, lettuce, cheese, sour cream, fresh jalapeños and onions, homemade corn and flour tortillas, and a chips, salsa and guacamole station.



POPULAR UPGRADES FOR YOUR EVENT

Add any items below to customize your fajita party! Additionally, you are welcome to create your own event menu from our full restaurant menu, accessible on our website.

► **Chili con Queso** **\$4/ person**

ADD-ONS FOR FAJITA PARTIES

Chicken, Cheese, Spinach Enchiladas **\$8/ each**

Lobster Enchiladas **\$12/ each**

► **Fish Tacos** **\$8/ each**

Crispy Ground Angus Beef Tacos **\$8/ each**

► **MOST POPULAR** (GF) – GLUTEN FREE (CS) – CARVING STATION

Pricing subject to change, based on seasonality. Excludes tax and service charge.

PASSED APPETIZERS *Priced per piece. Ordered by the dozen.*

SEAFOOD \$7

Ceviche

With shrimp, tilapia, tomato, onion, cilantro and fresh lime on a corn chip

▶ Shrimp Skewers

Grilled with chili-lime seasoning

▶ Shrimp Cocktail Shooters

With spicy cocktail sauce

▶ Mini Tuna Tartare Tacos

Crispy wonton shell with creamy avocado topped with a spicy Sriracha sauce

Smoked Salmon Endive

With smoked salmon, goat cheese, fried capers and micro greens

Chipotle Crab Cake

Served with a spicy lemon aioli

Grilled Shrimp Sopecito

Served on a bed of avocado tomatillo purée topped with pineapple relish

Shrimp Empanada

Chipotle shrimp, cilantro and mozzarella cheese

CARNE \$6

Mexican Meatballs

With chipotle dipping sauce

▶ Angus Beef Kebobs

With red onion, red and green bell peppers, mushrooms and chimichurri sauce

Angus Beef Bruschetta

Topped with angus beef resting on a bed of cilantro avocad cream topped with corn salsa

▶ Seared Steak Crostini

On a bed of tomato relish drizzled with a chimichurri sauce

Open-Faced Sliders

Beef tenderloin on grilled ciabatta with spicy mustard aioli and baby arugula

Mini Beef Quesadillas

Slow-Cooked Pork Tostada

ARMANDOS' carnitas, served with avocado, cilantro, onions, on a corn tostada

POULTRY \$5

Chicken Mole Sopecito

On a bed of black bean purée topped with roasted sesame seeds

▶ Mini Chicken Taquitos

Served with salsa verde

▶ Mini Chicken Tostadas

Served with tomatillo salsa verde topped with queso enchilada

Mini Chicken Quesadillas

VEGGIE \$4

▶ Stuffed Jalapeño

With spinach and mozzarella

▶ Mushroom Caps

With goat cheese and seasonal vegetables

▶ Blistered Tomatoes

Baked with fresh herbs, served on brown rice crackers finished with Mexican cheeses

Seasonal Gazpacho

Served in a chilled shooter glass

STATIONS

All live-action stations require a minimum of two attendants, additional attendants may be required based on event head count. Each attendant is \$150 for the duration of your event. Additional equipment rental may be required depending on your location/venue's accommodations.

GUACAMOLE (GF) \$10/person

ARMANDOS classic guacamole with house-made chips and an assortment of mix-ins such as fresh diced jalapeños, tomatoes, diced grilled pineapple, queso fresco, bacon, pomegranate, lime wedges, chopped onions and fresh cilantro.

ELOTE (GF) \$6.50/person

Roasted corn with a selection of toppings including crema, crumbled queso fresco, grilled poblano peppers, lime wedges, crushed hot Cheetos, and lime aioli.

STREET TACO (GF) \$12/person

Served on small corn tortillas with squeeze bottles of Salsa Picoso and Salsa Verde. Select 2 proteins:

STANDARD

Ground Beef Picadillo, Carnitas, Roasted Veggies or Grilled Chicken

PREMIUM*

Duck Confit, Seared Shrimp, Slow Braised Short Rib, Sautéed Lobster

**Additional \$6 per person*

Garnishes Include: Diced Onions, Chopped Cilantro, Crumbled Queso Fresco, Chipotle Aioli, Lime Wedges.

LIVE-ACTION QUESADILLA

\$12/person

Guests are able to walk up to the station and select the fillings of their quesadillas as they are prepared to order by a chef attendant.

Corn (GF) and Flour Tortillas, Shredded Cheeses, Beef Fajita, Chicken Fajita, Grilled Shrimp, Roasted Veggies, served with sour cream, salsa and guacamole.

KIDS STATION \$9/child

Recommended for children under the age of 10.

Select 3 of the following items. Additional items can be added at \$3 per item.

Mini Cheese, Chicken or Beef Quesadillas

Mini Chicken Taquitos

Mini Crispy Beef Tacos

Chicken Tenders

Mac and Cheese Shooters

Grilled Chicken Strips

Mini Grilled Cheese Sandwiches (Add tomato soup shooter for \$3)

Mini Frito Pies

House-made Potato Chips

Fruit Cups

Mini Veggie Sticks with Buttermilk Dressing

FULL CAKES \$80 per pan | HALF CAKE \$40

FLAN
TRES LECHES
CHOCOLATE TRES LECHES
(Full cake serves approx. 24)

MINI TRES LECHES \$5 each
(Classic Vanilla or Mexican Chocolate)
Cake soaked in 3 milks and rum with a whipped meringue frosting

MINI HORCHATA MOUSSE SHOOTERS \$4 each
A layered shooter with Horchata-flavored mousse,
chocolate cake and passion fruit spheres

MEXICAN WEDDING COOKIES \$12 per dozen
Traditional celebratory almond and pecan cookies dusted in powdered sugar.
(Can be pre-packaged and utilized as party favors. Additional fee depending on packaging selected)

BROWNIES \$18 per dozen

LEMON SQUARES \$18 per dozen



BEVERAGES Pricing based on 3 hours of service

Full Bar \$35/person
Includes our premium liquors with assorted mixers, beer (one domestic & one import), wines (one red & one white), sodas and bottled waters

Beer & Wine \$22/person
Includes your choice of beer (one domestic & one import) and our house wines (one red & one white)

Soda & Water \$6/person
Includes a variety of sodas and bottled waters
(Add \$2 per person for tea)

Aqua Fresca Station (Non-Alcoholic) \$15/gallon
Pineapple & Mint | Hibiscus | Lime & Cucumber

Mimosa Bar \$16/person

Bloody Mary & Michelada Bar \$20/person
Minimum of 30 people required

BATCHED COCKTAILS

Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.

Paloma Tradicional \$150
Tequila, freshly-squeezed grapefruit juice, soda and lime juice

Sangria \$150 /gallon
SPARKLING: Prosecco with grapes, peach liqueur, and fresh-squeezed limeade
RED: Dry red wine, seasonal fruits, brandy and pomegranate liqueur
WHITE: Crisp white wine, with St-Germaine and seasonal fruits



MARGARITAS

Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.

Grand Don Margaritas \$200
Don Julio Silver agave, fresh lime and Cointreau

Skinny Margarita \$150
Corralejo Blanco, fresh lime juice, agave

▶ **ARMANDOS House Margaritas \$100**
Our 'famous' fresh-squeezed lime juice margaritas served frozen or on the rocks. Made with Jose Cuervo Silver.

HAVE
SOMETHING
ELSE IN
MIND?

OUR CHEF
WILL CREATE
THE PERFECT
MENU FOR
YOUR EVENT.



MANDITO'S TEX
MEX



APPETIZER FIESTA BOX

SERVES 8-10

STARTING AT \$85 (\$8.5-10 PER PERSON)

The ultimate party starter with 24 individually crafted nachos, and 18 quesadillas all served up with sour cream, guacamole, pico de gallo, pickled jalapenos, salsa roja, and of course a giant bag of the best chips in Tex-Mex and chili con queso to top it all off. Choose up to two kinds of nachos, and three kinds of quesadillas. Combine this with any of our entrée boxes for a feast deserving of a queen!

WORLD-FAMOUS BURRITO BOWL BOX

SERVES 8-10

STARTING AT \$120 (\$12-15 PER PERSON)

The Burrito Bowl that started it all—this Mandito's Tex-Mex classic is one of our most popular menu items. Make your fiesta even more fun by letting everyone build their perfect burrito bowl with avocado slices, sour cream, pico de gallo, tortilla strips, vegan black beans, shredded cheddar, corn, vegetarian Mexican rice your choice of picadillo, chicken, steak, shrimp, Beyond Beef, or portobello and dressing.

EVERYBODY LOVES TEX-MEX! ALL FIESTAS, BIG AND SMALL, WITH OUR FIESTA BOXES YOU CAN DO IT ALL! CUSTOMIZE OUR FIESTA BOXES DESIGNED TO SERVE 8-10 AND BE THE HERO OF YOUR NEXT BACKYARD BASH, OFFICE PARTY OR CASUAL FAMILY GET TOGETHER. OR HAVE US SET UP A BUFFET FOR YOUR NEXT MEETING OR STAFF APPRECIATION DAY!

THROUGH OUR WORKPLACE AND CORPORATE PARTNERSHIP PROGRAM WE ARE PROUD TO OFFER DAILY OR WEEKLY DELIVERY OPTIONS FROM BREAKFAST TACOS TO TRADITIONAL FAJITAS, WE HAVE SOMETHING FOR EVERYONE.

CHOOSE FROM OUR POPULAR FIESTA BOXES OR WORK WITH OUR TEAM TO BUILD YOUR OWN MENU.

FAJITA FIESTA BOX

SERVES 8-10

STARTING AT \$150 (\$15-19_{PER PERSON})

The iconic Tex-Mex Fiesta Box that will satisfy everyone and keep them coming back for more! Choose 3lbs of any meat of your choice, Beyond Beef, or portobello served with 3 dozen homemade flour tortillas, our famous twice refried beans, vegetarian Mexican rice, pico de gallo, sour cream, and guacamole. Trust us, everyone

SUPER-GRANDE BURRITO FIESTA BOX

SERVES 8-10

STARING AT \$120 (\$12-15_{PER PERSON})

Not yur average burrito-this fiesta box is perfect to feed the whole football team with 10 big-as-your-face burritos packed with picadillo, vegetarian Mexican rice, our famous twice refried beans and sides of guacamole, pico de gallo, sour cream, and of course queso.

TACO FIESTA BOX

SERVES 8-10

STARTING AT \$90 (\$9-12_{PER PERSON})

Taco 'bout a FIESTA! Let everyone build their own tacos—we give you picadillo, lettuce, pico de gallo, shredded cheddar cheese, our famous twice-refried beans, vegetarian Mexican rice, and 25 housemade crispy taco shells. Dinner for 10 has never been easier or more fun!

ENCHILADA FIESTA BOX

SERVES 8-10

STARTING AT \$90 (\$9-12_{PER PERSON})

22 hot and delicious enchiladas just the way you want them and served with our famous twice refried beans, vegetarian Mexican Rice, a side of pico de gallo and chili con queso. Choose up to two kinds of enchiladas to make everyone happy!

BREAKFAST TACO FIESTA BOX

SERVES 8-10

STARTING AT \$72 (\$7-9_{PER PERSON})

24 flour tortillas filled with scrambled eggs and your choice of Chorizo, crispy bacon or potato and cheese. Breakfast tacos are available by the dozen so you can choose up to two fillings per box or add a dozen for \$36 and get all three!

MARGARITAS

SERVES 10-12

STARTING AT \$60 (\$8-10_{PER PERSON})

Choose from our Classic Margarita, Classic Frozen Margarita or our Seasonal Frozen Margarita in a half gallon or full gallon bag that can easily be stored in your refrigerator or freezer.

APPETIZERS

CHILI CON QUESO	6 9
Ground Beef	+1
Chorizo	+2
GUACAMOLE	9 12
Avocado mixed with onions, cilantro and fresh lime juice	
SIDE OF CHICHARRONES	5
WORLD-FAMOUS NACHOS	12
With pickled jalapeños, guacamole and sour cream	
Ground Beef	+1
Chicken	+2
Steak	+3
Beyond Beef	+4
QUESADILLA	12
With guacamole, sour cream and pico de gallo	
Ground Beef	+1
Chicken	+2
Steak	+4
Beyond Beef	+4
CEVICHE*	18
Shrimp, whitefish, avocado, pico de gallo and lime juice, topped with tortillas strips	

SUPER GRANDE BURRITO

Texas-sized flour tortilla filled with Ground Beef, Mexican rice, twice re-fried beans and cheese, smothered in chili con queso

15

STREET CORN

Roasted corn mixed with crema, cilantro, garlic, chili powder, lime, cotija cheese and topped with Taki crumbles

5

SOUP + SALAD

MANDITO'S ICEBERG WEDGE	12
Iceberg wedges, spicy ranch, chorizo, corn, black beans, avocado, cheddar and crispy tortillas	
TEX-MEX KALE SPICY CAESAR	15
Kale, spicy Caesar, cotija cheese and crispy tortilla	
Chicken or Ground Beef	+1
Beyond Beef or Portabella	+4
Steak or Shrimp	+3
8oz Salmon	+11
TORTILLA SOUP	9 15
Light chicken broth, pulled chicken, diced tomatoes, corn, cheese, topped, tortilla strips, cilantro	
WORLD FAMOUS BURRITO BOWL	15
Lettuce, corn, pico de gallo, shredded cheese, avocado, Mexican rice, black beans, ground beef, topped with sour cream and tortilla strips and choice of dressing	
Chicken	+1
Steak or Shrimp	+3
Beyond Beef or Portabella	+4
GRILLED SALMON BOWL	26
Grilled salmon fillet, grilled lemon, baja slaw, black bean relish, Mexican rice	



TEX-MEX CLASSICS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

CRISPY TACOS	14	BAJA TACOS	17
Three crispy corn tortillas filled with Ground Beef, topped with lettuce, tomato and cheese		Two corn tortillas with breaded and lightly fried wild cod, topped with baja slaw and lime crema	
Beyond Beef	+4	CHICKEN FLAUTAS	14
KALE & MUSHROOM TACOS	15	Two large corn tortillas rolled with chicken, lightly fried. Served with sour cream, pico de gallo and guacamole	
Three corn tortillas filled with kale and okan mix, topped with lettuce and pico de gallo		TACOS AL CARBON	
TOSTADA	9	Two homemade flour tortillas with your choice of meat, served with chili con queso, guacamole, mixed onions and cilantro	
Crispy corn tortilla topped with twice refried beans, lettuce, tomato, cheeses, served with guacamole and sour cream		Chicken	15
Ground Beef and Chicken	+2	Steak	17
Steak	+4	Portabella	17
Beyond Beef	+4		

ENCHILADAS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

CHEESE ENCHILADAS	12
Two corn tortillas rolled with cheddar cheese and topped with chili gravy sauce and cheddar cheese	
BEEF ENCHILADAS	14
Two corn tortillas rolled around ground beef and topped with chili con queso	
CHICKEN ENCHILADAS	15
Two corn tortillas rolled with shredded chicken and topped with mozzarella and your choice of verde or ranchero sauce	
VERDE ENCHILADAS "SUIZAS"	15
Two corn tortillas rolled with chicken and topped with Swiss cheese, salsa verde, lime, sour cream and sliced avocado	
SPINACH ENCHILADAS	15
Two corn tortillas rolled with sautéed spinach, topped with mozzarella and creamy leek sauce	
TRES HOMBRE ENCHILADAS	17
One cheese enchilada topped with chili gravy, one chicken enchilada topped with salsa verde, one Ground Beef enchilada topped with chili con queso	
CHICKEN MOLE ENCHILADAS	18
Two corn tortillas rolled with shredded chicken and topped with mole sauce, mozzarella and sesame seeds	

SIZZLING PLATTERS

FAJITAS

Our signature fajitas are served on a sizzling skillet with grilled onions, peppers, with tortillas of your choice

	½lb 1lb
Chicken	22 38
Steak	32 56
Shrimp	28 49
Chicken and Steak	27 48
Portabella Fajitas	20 35
Mixta (Steak, Chicken, Shrimp)	32 56

CARNE ASADA 36

Half pound skirt steak with ranchero sauce and cheese on grilled vegetables with four grilled garlic marinated shrimp, choice of fresh tortillas. Sides of Beans, Mexican Rice, Guacamole, Sour Cream and Pico de gallo

MAMA ESTELIA'S CARNE GUISADA

Hearty stewed steak, carrots, potatoes served with white rice and tortillas of your choice

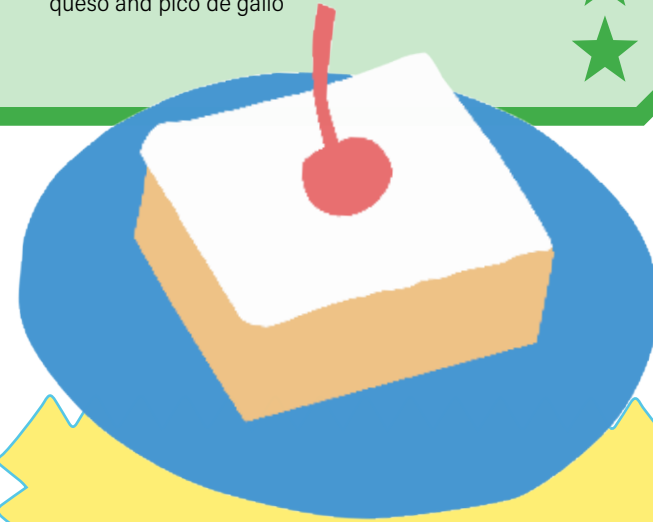
20

*Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

COMBINATIONS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

- | | |
|---|---|
| <p>EL ZACARITO 14
One bean and cheese tostada and one baja taco</p> <p>ALEJANDRO'S 14
One cheese enchilada, one crispy ground beef taco, one soft chicken fajita taco</p> <p>EL MATEO 15
Four ground beef nachos and one steak fajita taco al carbon</p> | <p>EL PALACIO 15
One ground beef tostada, one crispy ground beef taco and one chicken enchilada topped with salsa ranchera, served with pico de gallo and guacamole</p> <p>LULU'S 16
One cheese enchilada topped with chili gravy and two soft tacos with chicken fajita with chili con queso and pico de gallo</p> |
|---|---|



DESSERT

- | |
|--|
| <p>TRES LECHES 13
Delicate sponge cake soaked with Mandito's signature tres leches and topped with a cherry</p> <p>CHURROS 9
Two giant Cajeta stuffed churros in cinnamon sugar with house made chocolate sauce</p> <p>SOPAPILLAS 9
Crunchy and flaky sopapillas tossed in spicy cinnamon sugar served with honey</p> <p>FLAN 12
Soft and smooth flan topped with whipped cream</p> <p>WORLD FAMOUS TEX-MEX BANANA SPLIT FOR TWO 14
Banana lightly fried in a spicy cinnamon sugar split down the middle and filled with vanilla, strawberry and chocolate ice cream, topped with cajeta, chocolate, and sweet mole sauce, whipped cream, sprinkles, and a cherry on top.</p> |
|--|

STREET TACOS

Five mini corn tortillas with steak or chicken, topped with diced onions and chopped cilantro. Served with lime and tomatillo sauce
12

"IT'S THE VERY RARE TEX-MEX RESTAURANT WHERE YOU DON'T FILL UP ON CHIPS, SAVE ROOM FOR DESSERTS. BECAUSE THE DESSERTS ARE WORTH IT."

ERIC SANDLER
FOOD EDITOR,
CULTUREMAP

BREAKFAST TACOS

SERVED ALL DAY, EVERY DAY

THREE FLOUR TORTILLAS FILLED WITH SCRAMBLED EGGS AND YOUR CHOICE OF CHORIZO, CRISPY BACON OR POTATO AND CHEESE SERVED WITH A SIDE OF REFRIED BEANS, CRISPY BREAKFAST POTATOES

12

ADD AN EXTRA SLICE OF BACON TO EACH TACO 2
ADD PICO TO YOUR SCRAMBLE 1

TEX-MEX TWO PACK

take out only--two tacos, chips and salsa, and a drink.
no substitutions please.

- | |
|--|
| <p>CRISPY BEEF TACOS 10
Two crispy corn tortillas filled with Ground Beef, topped with lettuce, tomato and cheese</p> <p>SOFT CHICKEN TACOS 10
Two homemade flour tortillas filled with grilled chicken</p> <p>BREAKFAST TACOS 10
Your choice of potato, bacon, or chorizo with scrambled eggs and cheese</p> |
|--|

