

— L O S —
T A M A R I N D O S
ORGANIC FARM & RESTAURANT

COCKTAIL HOUR FINGER FOOD

Spoons

Mint ceviche (fresh local white fish, mint, serrano peppers and rice vinegar) & Vegetable escabeche (carrots, green onions, zucchini, yellow squash, tomatoes and oregano)

~~~

### **Mini Sopes**

Cochinita pibil (pork marinated in achiote sauce) grilled pineapple & Vegetable collage (zucchinis, yellow squash, onions, Roma tomatoes with cilantro and Cotija cheese)

~~~

Quesadillas

Blue and white corn tortillas with requeson cheese, zucchini blossom & epazote

\$16 usd per person +16% tax +18% service



— L O S —
T A M A R I N D O S
ORGANIC FARM & RESTAURANT

MEDITERRANEAN COCKTAIL HOUR FINGER FOOD

Tomato Soup Shots

Yellow and Red Roasted Tomato Soups Shots

Ratatouille Crostini

Sauté eggplant, zucchini, heirloom tomatoes with basil, garlic and EVOO

Organic Grilled Vegetables Lasagna Spoons

Zucchini, yellow squash, swiss chard, eggplant & roasted heirloom tomatoes

Mediterranean Octopus Spoons

Parsley, extra virgin olive oil and lemon

Grilled Shrimp Skewers with Cilantro Pesto

\$20 usd per person +16% tax +18% service

