



PRIVATE PARTIES // CATERING // OWNER & EXECUTIVE CHEF: ZACK HIRT // A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CLASSICS

GUACS & APPETIZERS

HOUSE GUAC.....	5.9
HABANERO JELLY GUAC.....	6.9
APPLE, BACON, AND COTIJA GUAC.....	6.9
EDAMAME, SOJA FRITA, AND NORI GUAC.....	6.9
^ SAMPLER OF THREE OF THE ABOVE GUACS.....	15.9
QUESO FUNDIDO.....	7.9
House Cheese Blend, Pickled Jalapeno, House Tortilla Chips	
ADD CHORIZO OR CHICKEN.....	3
SALSA TRIO.....	9.9
House, Verde, Caliente (Individual Salsa Available Upon Request)	
PLANTAIN FRITTERS.....	7.9
Served with Chipotle Agave Syrup	
CAMARONES.....	12.9
Tequila Roasted Shrimp, Tomato, Caramelized Onions	

SOUPS & SALAD

ASK YOUR SERVER ABOUT THE SOUP OF THE DAY

**CASA.....	5/9
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp	
** CAESAR.....	6/10
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Ceasar, Bolillo Crisp	
** ADD TOFU OR CHORIZO.....	6
** ADD STEAK OR GRILLED CHICKEN.....	8
** ADD THAI COBIA.....	10

ENTREES

SERVED WITH SEASONED WHITE RICE AND YOUR CHOICE OF BORRACHO PINTO OR EPAZOTE BLACK BEANS

TACOS AL PASTOR.....	13.9
Chicken, Carnitas, Thai Cobia, or Tofu, Pineapple Jicama Slaw, House Cheese Blend // Sub Shrimp \$2 // Sub *Steak \$4	
**TAMALE.....	14.9
Wild Mushroom and Leek, Smoked Tomato Mole, House Cheese Blend	
** ADD TOFU OR CHORIZO.....	6
** ADD *STEAK OR GRILLED CHICKEN.....	8
** ADD THAI COBIA.....	10
CUBAN.....	14.9
Jerked Bacon, Roasted Pork Loin, Jalapeno Mustard, House Pickles, Manchego Cheese	
LENGUA TACOS.....	14.9
Tequila Braised Beef Tongue, Jalapeno Remoulade, Citrus Pickled Peppers	
CARNITAS.....	17.9
Slow Braised and Roasted Pork Shoulder, Carnitas Jus	
POLLO CREMA	
Grilled Chicken with Roasted Jalapeno and Goat Cheese Crema	
1 Chicken Breast.....	13.9
2 Chicken Breast.....	17.9
*CARNE ASADA.....	17.9
Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo	
SIDES	
TILLAMOOK CHIPOTLE HOMINY GRITS.....	5.9
HUITLACOCHÉ SPOON BREAD.....	5.9
PEPITA GREEN BEANS.....	5.9
ROOT FRIES.....	5.9
PAPA FRITA.....	5.9

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QUARTERLY SPECIALS

APPETIZERS

MERGUEZ EMPANADAS.....	10.9
Merguez Ground Lamb, Dried Currants, Queso Fresco, Harissa Crema	
TOMATILLO CALAMARI.....	12.9
Fried Calamari, Tomatillo Brown Butter, Carrot Chips, Citrus Aioli	
*CEVICHE.....	12.9
Arctic Char, Daikon and Cucumber Salad, Avocado, Fried Fidello	

ENTREES

**CHILE RELLENO.....	19.9
Chorizo Jackfruit Stuffed Poblanos, Freekeh, Corn, Mashed Edamame, Carrot Escabeche	
** ADD TOFU OR CHORIZO.....	6
** ADD *STEAK OR GRILLED CHICKEN.....	8
** ADD THAI COBIA.....	10
FIDELLO.....	19.9
Pan Roasted Poulet Rouge, Sautéed Tomatoes, Aji Amarillo Peppers, Wilted Kale, Cotija, Fidello Noodles in Bouillon	
MAR Y TIERRA.....	24.9
Jumbo Scampi, Wild Mushroom Arroz con Crema, Tarragon Salsa Verde, Seared Brussels Sprouts, Bone Marrow Butter	
*TIRA BISTEC.....	26.9
Argentinian Strip Steak, Grilled Asparagus, Peruvian Purple Potatoes, Huancaína Sauce	

TAQUERIA

SERVED WITH SEASONED WHITE RICE AND YOUR CHOICE OF BORRACHO PINTO OR EPAZOTE BLACK BEANS

CALABAZA QUESADILLA.....	13.9
Roasted Ancho Pumpkin Spread, Lime Crema, Spicy Smoked Almonds, Chimichurri Slaw Add Carnitas, Chorizo or Chicken 4//Tofu 6	
CHORIZO CHICKEN BURRITO.....	13.9
4 Pepper Roasted Chicken, House Cheese Blend, Chorizo Crema, Napa Cabbage	
BREAKFAST SAUSAGE TACOS.....	13.9
Maple Breakfast Sausage, House Cheese Blend, Pickled Radishes and Jalapenos, Huancaína Sauce	
CARNE BURRITO.....	13.9
Coca Cola Braised Beef, Roasted Tomato and Pinto Bean Spread, Tillamook Cheddar, Pickled Onions	
MICHELADA SHRIMP TACOS.....	13.9
Pan Seared Shrimp, Peppers and Onions, Michelada Sauce, House Cheese Blend	

SALADS

**PEPITA Y AJI AMARILLO.....	6/10
Baby Kale and Chard, Pumpkin Seed Currant Pesto, Tomatoes, Guajillo Fried Onions, Aji Amarillo Vinaigrette	
**ESPARRAGOS Y RABANOS.....	6/10
Agrios Arugula, Asparagus Spears, Crumbled Goat Cheese, Spicy Smoked Almonds, Radishes, Roasted Red Pepper Vinaigrette	
** ADD TOFU OR CHORIZO.....	6
** ADD *STEAK OR GRILLED CHICKEN.....	8
** ADD THAI COBIA.....	10