

BELAIR CANTINA

PRIVATE DINING & EVENTS

TACO BAR \$18 Per Person

Everything you need to create your own BelAir Tacos! Choice of two fillings, corresponding toppings, tortillas, rice, beans, chips & salsa

PROTEIN CHOICES

- | | |
|----------------------------|-----------------------|
| Black Bean & Corn <u>V</u> | Pollo Yucatan |
| Carnitas | Barbacoa |
| Carne Asada | Zihuatanejo Shrimp |
| Spicy Pollo | Soy Chorizo <u>VG</u> |
| Pollo Verde | |



NACHO BAR \$15 Per Person

Housemade chips with queso fundido, sour cream, fresh jalapeños, pico de gallo, and choice of black or drunken pinto beans.

ADD PROTEIN FOR AN ADDITIONAL \$2 PER HEAD

- Black Bean & Corn V
- Carne Asada
- Spicy Pollo
- Pollo Yucatan
- Soy Chorizo VG
- Pollo Verde

FAJITA BAR \$25 Per Person

Choice of protein, flour or corn tortillas, rice & black or drunken pinto beans, chips & salsa, lettuce, tomato. ★★

PROTEIN CHOICES

- Vegetable
- Chicken
- Steak
- Shrimp

LEGEND
VG VEGAN
V VEGETARIAN
GF GLUTEN FREE

SIDES

⚡ SERVES 16-20 ⚡

GUACAMOLE VG\$60
 'Nuff said. Served with tortilla chips

ESQUITE V\$50
 Grilled corn kernels, lime aioli, cojia cheese, chile lime, cilantro, crema

PEPINOS VG\$30
 Cucumber slices with chile lime

TOSTADA SALAD V\$80
 Lettuce, queso fresco, whole black beans, corn, green onions, avocado, chiptole ranch

MEXICAN RICE VG\$30
 With plantains, crema. For Vegan, omit crema

BEANS\$30
 Oaxacan black beans or drunken pinto beans with bacon

QUESO BLANCO FUNDIDO\$60
 Melted white cheese & spices

SWEET PLANTAINS V\$50
 Sweet Plantains topped with crema, queso fresco

SALSAS & CREMAS

SALSAS\$7
 Pints of Salsa Verde, Spicy Arbol Salsa, Roasted Tomato Salsa, Mango Salsa, Pico de Gallo

CREMAS\$15
 Pints of Crema, Habanero Crema, Arbol Crema

DESSERTS ★★

CHURROS\$2.50 per head
 Crispy churros, cinnamon-sugar dusting, dulce de leche dipping sauce.