Premium Item Notes: (Items such as lobster, crab, truffles, sea bass, short ribs, dover sole, caviar, branzini, crab legs,surf & turf, filet tenderloin, Scallops, Gold Crusted, King Crab Legs, NY Steak, Tomahawk Steak, Raviolo, Stone Crab, these are part of our premium package. Contact us for details

Main Entree

Seafood rice
Shrimp ceviche
Shrimp tacos enchilados
Charred Octopus tacos w/ slaw, avocado crema
Carne asada enchiladas w/ salsas and queso sauce
Pollo Asado enchiladas w/ salsas and queso sauce
Lobster Enchiladas w/ salsas
Vegetarian Enchiladas- mushrooms, peppers, cheese
Carnitas Enchiladas w/ salsas and queso sauce
Birria Enchiladas w/ enchilada sauce
Tacos al pastor & condiments
Tacos, potato, queso
Tacos Bar (3 types of meat, vegetarian, seafood)
Tacos de chicharrón & salsas
Beef Barbacoa w/ rice tortillas and sauces
Churrasco Steak w/ chimichurri salsa
Beef Stew (carne guisada)
Carne Asada served w/ pico de gallo, radish, tortillas
Pork carnitas w/ avocado and cilantro
Aji verde shrimp
Steak or Shrimp Chile relleno w/ lime crema
Poblano pepper stuffed(carne asada, shrimp or pollo asado)
Tamales w/ salsa
Pork tamales w/ salsa verde
Surf & Turf Fajitas w/ salsas & condiments
Mushrooms & Cheese Fajitas & condiments

Side Dish

Cilantro lime rice
Elote (Mexican Street Corn)
Yellow Mexican Rice
Yellow Plantains
Fried Yuca
Sweet Potato Chili Casserole
Mexican chorizo rice
Authentic guacamole, Homemade Chips.
Cilantro & lime slaw
Mexican Chorizo Potatoes
Tamales w/ salsa verde
Mexican Esquites (authentic)
Roasted Mini potatoes
Baked beans
Roasted Yellow & purple beets

Florida dbpr Department of Business & Professional Regulation

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

–Section 3-603.11, FDA Food Code

Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants.
www.MyFloridaLicense.com/DBPR/hotels-restaurants/

AA Eventos

Appetizer

Aguachile de lobster
Aguachile Camarón
Brisket street tacos
Birria street tacos
Pollo al pastor street tacos
Al pastor street tacos
Carne asada street tacos
Chipotle Shrimp street tacos
Crispy pork belly -(chicharron)
Smoked brisket queso w/ chips
Street corn queso w/ chips
Pollo asado empanadas
Carne asada empanadas
Street corn empanadas
Birria empanadas
Street corn skewers
Carne asada tostadas
Al pastor tostadas
Tuna tostadas w/ mango pico de gallo
Lobster Tostada (avocado, radish, lime)
Chipotle Shrimp Mexican tostadas
Mexican street corn fritters
Fried Pollo asado taquitos, pico de gallo & cotija, chipotle crema
Fried carne asada taquitos, pico de gallo & cotija, chipotle crema
Birria Taquitos
Vegetables taquitos
Birria Eggrolls

Salads

Mexican street corn salad
Caesar salad w/ roasted corn, crispy bacon & queso
Mexican greens salad w/ black beans, avocado, jalapeño, tomato
Greens,black beans, avocado, sweet potato, tomato, pumpkin seed, crispy tortilla

Dessert

Tres leches cakes
Mini Key Lime
Mini Guava cheesecake
Mini Fruit tart
Mini chocolate brownie
Red velvet
Carrot cake

Florida dbpr Department of Business & Professional Regulation

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

–Section 3-603.11, FDA Food Code

Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants.
www.MyFloridaLicense.com/DBPR/hotels-restaurants/