

FLORES

A 5% surcharge is added to all orders to support employee benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commissions. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.

GF = Gluten Free // NF = Nut Free // DF = Dairy Free // V = Vegetarian // VE = Vegan

We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU I - \$32 per person

Primero

Guacamole: cotija cheese, tomato, red onion, tortilla chips **GF, NF, V (can be made DF and VE)**

Ceviche Mixto Campechano: white fish, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile **GF, NF, DF**

Ensalada Verde: lettuce, avocado, jicama, radish cucumber, lime-jalapeno dressing **GF, NF, V (can be made DF and VE)**

Segundo

Choice of personal bowl on site:

Carnitas Bowl slow roasted pork, rice, beans, pico de gallo, shaved lettuce, avocado, and queso fresco

Vegetarian Bowl oyster mushrooms, poblano, onions, kale, rice, beans, pico de gallo, shaved lettuce, avocado, and queso fresco

Chicken Adobo Bowl marinated chicken thighs, rice, beans, pico de gallo, shaved lettuce, avocado, and queso fresco

Postre

Churros: house made fritters, chocolate and caramel dipping sauce **NF, V**

MENU II - \$36 per person

Primero

Guacamole: cotija cheese, tomato, red onion, tortilla chips **GF, NF, V (can be made DF and VE)**

Ceviche Mixto Campechano: white fish, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile **GF, NF, DF**

Ensalada Verde: lettuce, avocado, jicama, radish cucumber, lime-jalapeno dressing
GF, NF, V (can be made DF and VE)

Segundo

Choice of 3 types of Taco Proteins with Rice and Beans

Carnitas Tacos slow roasted pork, slaw

Chicken Tinga Tacos shredded poached chicken

Carne Asada grilled steak, onions, cilantro

Vegetarian Tacos rajas con crema, queso fresco

Pescado grilled OR fried adobo cod, chipotle aioli, slaw

Postre

Churros: house made fritters, chocolate and caramel dipping sauce **NF, V**

MENU III - \$42 per person

Primero

Guacamole: cotija cheese, tomato, red onion, tortilla chips **GF, NF, V (can be made DF and VE)**

Ceviche Mixto Campechano: white fish, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile **GF, NF, DF**

Ensalada Verde: lettuce, avocado, jicama, radish cucumber, lime-jalapeno dressing **GF, NF, V (can be made DF and VE)**

Segundo

Huevos Rancheros sunny side eggs, ayocote bean stew, braised pork, tortilla, avocado, queso fresco **GF, NF (can be made DF)**

Chilaquiles: crispy tortillas, salsa roja, sunny eggs, pickled onion, crema, pico de gallo, avocado, beans **GF, NF, V (can make DF) (add Carinatas or Carne Asada - + \$4)**

Quesadilla de Vegetables: seasonal vegetables, oaxaca cheese, avocado tomatillo salsa **GF, NF, V**

Postre

Churros: house made fritters, chocolate and caramel dipping sauce **NF, V**