

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 - \$44 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**

Flautas de Chorizo con Papas: house made chorizo, potatoes, queso fresco, tomatillo salsa **GF, NF**

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

Segundo

Carnitas: citrus-roasted and fried pork shoulder, served with beans, salsa, tortillas **GF, NF, DF**

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

Esquite: sautéed corn, crema, red onions, tomato, lime, and cotija **GF, NF, V**

Postre

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

MENU II - \$49 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**

Flautas de Chorizo con Papas: house made chorizo, potatoes, queso fresco, tomatillo salsa **GF, NF**

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

Segundo

Chile Relleno: poblano pepper stuffed with Oaxaca cheese, mushrooms, spinach, spicy guajillo sauce **GF, NF, V (can be made DF and VE)**

Mixta Parrillas grilled bavette steak, wild Mexican Shrimp, marinated chicken thighs, pico de gallo, served in a cast iron skillet with onions, poblano peppers, rice, black beans and tortillas **GF, NF (can be made DF)**

Esquite: sautéed corn, crema, red onions, tomato, lime, and cotija **GF, NF, V**

Postre

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

MENU III - \$57 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**

Flautas de Chorizo con Papas: house made chorizo, potatoes, queso fresco, tomatillo salsa **GF, NF**

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

Segundo

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

Mixta Parrillas grilled bavette steak, wild Mexican Shrimp, marinated chicken thighs, pico de gallo, served in a cast iron skillet with onions, poblano peppers, rice, black beans and tortillas **GF, NF (can be made DF)**

Carnitas – citrus roasted and fried pork shoulder, beans, salsa, tortillas **GF, NF**

Postre

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