

SUEÑOS LARGE PARTY MENU

All Parties of 8 or More \$45 per person

APPETIZERS (choose 3) Available family style or a la carte

Refried Bean & Cheese Tamalitos, Pumpkin Seed Mole
Organic Greens, Plantain-Crusted Goat Cheese
Guacamole, Chile de Arbol Tortillas & Tostadas
BBQ Mini Beef Tacos, Queso Fresco & Pico de Gallo
Chicken Chilaquiles, Salsa Verde Crude & Crispy Onions
Chile Mecco Relleno, Pork, Almond, Black Currant



MAIN ENTREES (choose 4) Available a la carte

Organic Chicken Enchilada, Choice of Salsa Verde, Salsa Ranchera or Mole Poblano
Grilled Vegetable & Chihuahua Cheese Enchiladas, Yellow Mole
Tamarind Glazed Hangar Steak, Sweet Potato-Chipotle Gratin, Shallots in Port Wine
Cheese or Chorizo & Rajas Enchiladas, Salsa Ranchera, Pinto Beans
Pork Carnitas, Rice & Beans, Avocado, Pico de Gallo
Plantain-Crusted Local Cod, Salsa Verde Cruda & Grilled Chayote
Shrimp Flautas, Guajillo Chile Sauce, Guacamole, Radish
Organic Chicken & Three Cheese Quesadilla, Avocado Tempura

ADDITIONAL OPTIONS (price per person)

Guacamole, Chips & Salsa \$5

Sangría, Bottle Beer, Wine by the Glass \$25

Margaritas, Sangría, Bottle Beer, Wine \$40

All non-alcoholic beverages \$5

All parties of 6 or more are subject to a 20% Gratuity Charge.

At Sueños, Chef/Owner Sue Torres understands the

seriousness of food allergies and special dietary restrictions. Ask

in advance of your menu selections, if special requirements can be made.

Dessert (Choose 3)

Churros

Guava & Cream Cheese Empandas

Sweet Corn Tamal, Dulce de Leche

Cinnamon Apple Tostada

Bittersweet Chocolate Cake