



It's our goal to make your event a success!

Please ask any and all questions you may have. We will work with you to create a menu for any situation or budget.

APPETIZERS

	Small	Medium	Large
HOUSEMADE GUACAMOLE served with fire salted house fried chips	\$70	\$135	\$200
AUTHENTIC SALSA served with fire salted house fried chips Your choice of 3	\$50	\$95	\$140
<ul style="list-style-type: none"> Casa (mild) Pureed tomatoes laced with herbs and spices Pico De Gallo (mild) Petite diced garden veggies and herbs Blanca (mild) Creamy Mexican-style ranch Pina (mild) Confetti of pineapple and poblano Roja (medium) Fire grilled tomato, guajillo, chile de arbol, and chipotle Verde (medium) Roasted tomatillo, jalapeno, and poblano Picosa (hot) Comal toasted jalapeno, chipotle, and chili de arbol 			
QUESO FUNDIDO Jack and cotija cheeses spiked with poblano, jalapeno, Mexican green onions and mulato chiles	\$60	\$115	\$170
PAPI'S ENSALADA Romaine topped with cilantro, radish, avocado, plumb tomato, pepitas, and white onion served with cilantro agave vinaigrette	\$65	\$125	\$185
BYO NACHO BAR Fundido, house fried chips, jalapenos, pico de gallo, crema Mexicana	\$75	\$140	\$200
<ul style="list-style-type: none"> With short rib, chorizo, chicken, barbacoa, pork, gringo meat, smashed black beans, veggie (choose one) With short rib, chorizo, chicken, barbacoa, pork, gringo meat, smashed black beans, veggie (choose two) Add 12 oz salsa \$12 Add 12 oz guacamole \$20 	\$100	\$180	\$260
	\$125	\$205	\$285
NUMBER OF PIECES:	25	50	100
QUESADILLA Served with crema Mexicana and casa salsa With short rib, chorizo, chicken, barbacoa, pork, gringo meat, smashed black beans, veggie or scrambled eggs (choose one)	\$45	\$85	\$160
With shrimp or fried tilapia	\$55	\$100	\$190
With crab	\$65	\$120	\$230
HOT TAMALES served with Roja, Verde or Picosa salsa	\$75	\$140	\$270
ELOTE Epazote-braised halved corn cobs garnished with Mexican Mayo, lime, cotija cheese, fire salt, and Mexican green onions	\$100	\$190	\$360
PLATANO Fire salted plantains drizzled with agave nectar served with salsa blanca.	\$60	\$115	\$225
YUCA FRITA Crispy yuca root served with Mexican Mayo,.	\$40	\$75	\$140
ENCHILADAS topped with your choice of mole poblano or authentic salsa. Filled with your choice of short ribs, chorizo, barbacoa, chicken, pork, gringo meat, smashed black beans, veggies, or scrambled eggs	\$45	\$85	\$165
Filled with your choice of shrimp or fried tilapia	\$75	\$145	\$285
Filled with crab	\$85	\$165	\$325
BURRITO BITES	\$90	\$170	\$330
Choice of Short ribs, chorizo, chicken, barbacoa, pork, gringo meat,veggies, scrambled eggs.	\$60(24)	\$120(48)	\$250

Beverages
Coke, Coke Zero, Diet Coke, Sprite, Pepsi, Diet Pepsi, Ice Tea, Lemonade
\$1/can
Jarritos Mexican Soda
Mandarin , Mango, Fruit Punch
\$2.5/glass bottle
Jumex Canned Juices
Strawberry/Banana, Peach, Mango, Guava
\$3/can
More Mexican Beverages
Mexican Coke, Sangria Seniorial,
\$2.5/glass bottle

A LA CARTE SIDES

\$3.5 per Guest
ESQUITES
Epazote-braised corn shaved off the cob, sauteed with Mexican mayo, garnished with crema, cotija, lime, fire salt, and Mexican green onions
FRIJOLE CHARROS
Pinto beans in chorizo broth
FRIJOLE REFritos
Vegetarian smashed black beans
ARROZ ROJO
Toasted white rice stained with casa salsa

DESSERT

\$2 per Guest
Churro Bites

MISSION STYLE BURRITOS

\$10 per Guest

Add on housemade chips and choice of one salsa for \$1 per guest

Flour tortilla with frijoles refritos, arroz rojo, avocado, shredded lettuce, crema Mexicana, and choice of authentic salsa, garnished with shredded lettuce and pico de gallo. Served wrapped in aluminum foil.

Choice of Short ribs, chorizo, chicken, barbacoa, pork, gringo meat, veggies, scrambled eggs, shrimp (add \$4), fried tilapia (add \$4), or crab (add \$6)



BUILD YOUR OWN STREET TACOS

\$10 per Guest

Add on housemade chips and choice of one salsa for \$1 per guest

Enjoy 3 tacos per guest with your choice of soft corn or flour tortillas. You can choose between gringo and authentic toppings.

Gringo - shredded lettuce, pico de gallo, shredded jack cheese and crema Mexicana

Authentic - chopped cilantro and onion, radish, Mexican green onion, nopales and lime

Pick one filler per 5 guests

Adobe Costillas - Chile pequin braised short ribs

Chorizo - Spicy ground Mexican pork

Chicken Tinga - Chipotle roasted chicken

Carnitas - Braised shredded pork

Gringo Meat - Seasoned ground beef

Barbacoa - Spicy shredded beef marinated with chipotle

Cangrejo - Maggi sauce and jumbo lump crab (+\$3)

Camarones - Maggi sauce and comal grilled shrimp (+\$2)

Fried Tilapia - Dusted in Mexican spices and flash fried (+\$2)

Vegetarianos - Fried Chayote, yuca, and nopales



MINI ORDER STREET TACOS

\$8 per Guest

Add on housemade chips and choice of one salsa for \$1 per guest

Enjoy 2 tacos per guest with your choice of soft corn or flour tortillas.

Only one filler choice per 10 guests with this option. Descriptions above

You can choose between gringo and authentic toppings. Descriptions above. Only one type of topping allowed gringo or authentic. Add the other topping selection for .5 per guest.



TORTA

\$10 per Guest

Add on housemade chips and choice of one salsa for \$1 per guest

Sandwich of Mexican bolillo bread.

Mexican mayo, frijoles refritos, avocado, lettuce, tomato, white onion, chiles en vinagre, queso de Oaxaca. Served wrapped in aluminum foil.

Choice of short ribs, chicken, pork, gringo meat, veggies, barbacoa or scrambled eggs

BEST CONTACT: Carrie
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PAPI'S TACOS

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