

CATERING TO GO MENU

Choose any taco filling of your choice. Prepare your own tacos on our fresh, hand-made Corn Tortillas. Garnishes and salsas are packaged separately.

Tacos	8 Tacos	16 Tacos
Vegetable	\$30.00	\$55.00
Chicken	\$31.00	\$58.50
Beef	\$34.00	\$67.00
Cochinita Pibil	\$35.00	\$65.00
Pork Carnitas	\$34.00	\$63.00
Shrimp	\$49.00	\$95.00



Burritos are filled with our traditional guisos, Rice and Black Beans, garnishes and salsa. Burritos can be cut in half upon request

Burritos	Half a Dozen	Dozen	Minis(dozen)
Vegetarian	\$50.00	\$95.00	\$50.00
Chicken	\$60.00	\$125.00	\$60.00
Beef/Carnitas	\$65.00	\$135.00	\$65.00
Mix(2choice max)	\$65.00	\$135.00	\$65.00
Breakfast	\$60.00	\$120.00	\$60.00



Fillings for Tacos and Burritos

Vegetables

- Mushrooms & Epazote
- Mexican Squash & Roasted Corn Succotash
- Potato with Roasted Poblano Peppers



All 3 Veggies above are served with Raw Tomatillo Salsa, Queso Fresco and Onion and Cilantro
Roasted Mexican Vegetables - Butternut Squash, Poblano Peppers, Onion, Corn, and Cherry Tomato. Served with Green Pipian Mole, Roasted Pumpkin Seeds and Queso Fresco.

Chicken

- Chicken Tinga - Chicken, Stewed with Tomato served with Salsa Chipotle. Served with sliced Avocado, Onion and Cilantro
- Chicken in Mole Poblano. Served with Sesame Seeds, Chopped Onion. Queso Fresco.
- Grilled Chicken in Chile Ancho-Marinade. Served with Guacamole, Salsa Chipotle, Onion and Cilantro, and Crispy Chicken Rinds



Beef

- Shredded Beef - Served with Salsa Chipotle, Guacamole, Onions and Cilantro.
- Grilled Skirt Steak with Poblano Peppers. Served with Raw Tomatillo Salsa and Onion and Cilantro.

Pork

- Cochinita Pibil Pulled Pork. Served with Citrus-Picked Red Onion and Habanero.
- Carnitas in Salsa Morita. Served with Spicy Salsa Morita, Fresh Avocado, and Onion and Cilantro.



Ocean

- Shrimp, Seared in Spicy Salsa Morita or mild Tomatillo. Served with Crema Mexicana, Fresh Avocado and Onion and Cilantro

CRISPY TAQUITOS - PLATTERS

Any mix of Chicken, Beef, or Potato & Roasted Poblano Peppers. Taquitos are cut in half.
Served with Guacamole, Pico de Gallo, Crema Mexicana & Queso Fresco
Half Dozen \$22.00 • Dozen \$44.00



SALADS

Each portion is designed as a generous side salad. For Entree portions, please double your order.

	Serves 6	Serves 12
SUMMER SALAD - Mesclun Greens, Cucumber, Tomato Avocado, Red Onion, Feta Cheese, Spicy Pepitas, Jicama Strips. Cilantro & Lime Vinaigrette	\$35.00	\$70.00
WATERMELON & HEIRLOOM TOMATO - Cubed Summer Watermelon and Heirloom Tomato, Feta Cheese, Red Onion, Hibiscus Reduction.	\$37.50	\$75.00
AVOCADO-CITRUS SALAD - Mixed Greens, Avocado, Orange Wedges, Tomato, Cucumber, Candied Orange, Crumbled Feta, Pomegranate Seeds, Red Wine Vinaigrette	\$40.00	\$75.00



SIDE ORDERS

	32 oz	16 oz
Black Beans	\$14.75	\$7.40
White Rice	\$12.60	\$6.50
Guacamole	\$25.25	\$13.50
Salsa Verde Cruda	\$12.60	\$6.50
Salsa Chipotle	\$14.75	\$7.50
Pico de Gallo	\$12.60	\$6.50
Morita Salsa	\$15.75	\$8.50
Mole Poblano	\$16.85	\$9.50

ENCHILADAS

Our Casserole-Style Enchiladas are ideal to share with Friends & Family.
Your choice of Cheese, Chicken or Beef, topped with any of our House-made Sauces. Maximum of 2 choices per platter. Rice and Beans sold separately



	Dozen	2 Dozen
Roasted Tomatillo Sauce	\$54.60	\$109.25
Red Chile Guajillo Salsa	\$54.60	\$109.25
Mole Poblano	\$58.00	\$117.60

DRINKS

AGUAS FRESCAS ~ Fresh, seasonal Fruit drinks
Small Vitrolero 3 Gal (serves 30 Aguas) \$50 - \$60
Large Vitrolero 5 Gal (serves 50 Aguas) \$80 - \$95



FLAN

	1/2 Dozen	Dozen
Cajeta Goat's Milk Caramel, Coconut, or Sweet Corn	\$25.00	\$50.00



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