

LIVE A FULL LIFE

SIGNATURE COCKTAILS

\$42 • ½ gallon

HOUSE MARGARITA

CUCUMBER JALAPEÑO MARGARITA

PISCO SANGRIA

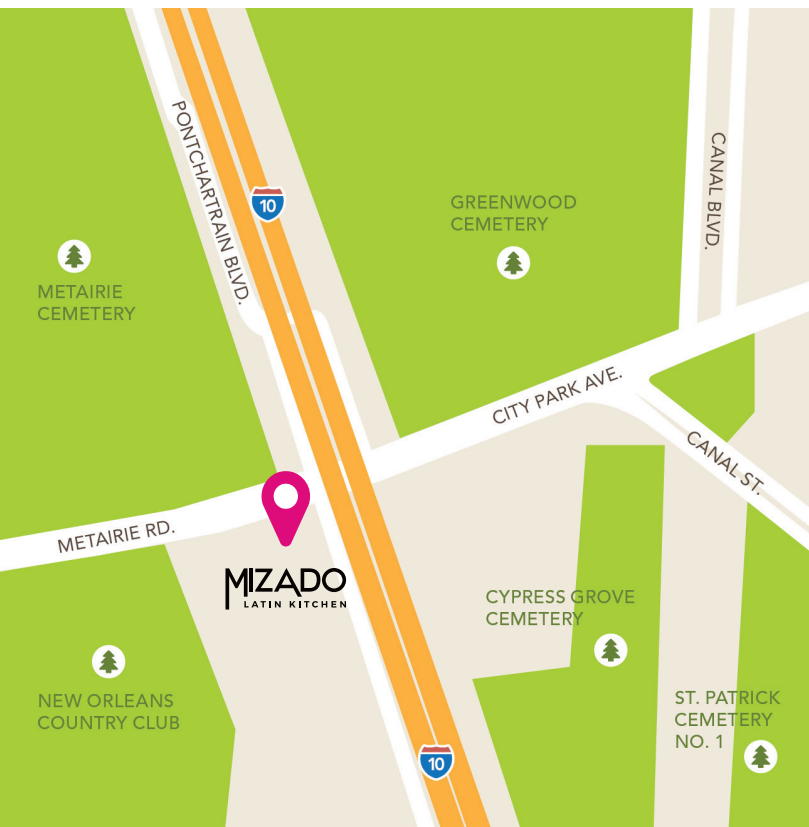
CHIPOTLE SUNRISE

CILANTRO PEACH CAIPIRINHA

MIXED BERRY BATIDA

MIZADO

LATIN KITCHEN



CATERING MENU

Mizado Latin Kitchen celebrates the good life in a loose, engaging environment with a delicious, fresh take on Inspired Latin Cuisine and handcrafted cocktails. The name "Mizado" is derived from the Spanish words for **viewpoint** and **crossing**, and represents a mix of Latin cultures, cuisines and

504-885-5555

5080 Pontchartrain Blvd.
New Orleans, LA 70118

www.mizadolatinkitchen.com

LIVE A FULL LIFE

SALSAS

\$9 with crisp tortilla strips.

- SMOKED ALMOND-CASHEW CREMA
- ROASTED JALAPEÑO CREMA
- AVOCADO-SERRANO CREMA
- CHILE DE ARBOL
- TOMATILLO
- HABANERO
- ROJA

GUACAMOLES

Serves 5-8 people with salsa and chips.

- GUACAMOLE TRADICIONAL 12
- GUACAMOLE Y PISTACHIO 15
- GUACAMOLE "INDIA" 12
- GUACAMOLE AL PASTOR 15

ENSALADA

Serves 8-10 people.

Add chicken +\$15 • Add Shrimp +\$20 • Add Tuna +\$20

- AGUACATE **AVOCADO** 30
Avocado, radish, roasted sweet red pepper, romaine, arugula, chayote, manchego cheese, cilantro, roasted garlic vinaigrette.
- FRESAS **STRAWBERRY** 30
Fresh strawberries, spring mix, cotija, pepitas, pisco pomegranate vinaigrette.
- CHILE ROJO A LE CESAR **RED CHILE CAESAR** 26
Romaine, pepitas, cotija, chile tortilla straws, ancho parmesan vinaigrette.

TAMALES

Serves 6 people.

- TAMALE DE POLLO **CHICKEN** 21
Free range chicken. Serrano, ancho adobo, grilled pineapple, Salvadorian crema, manchego, cilantro.
- TAMALE DE PUERCO **PORK** 24
Slow-cooked Duroc pork. Sweet pepper tomatillo sauce, date-cashew-banana chutney, cracked corn nuts, Salvadorian crema, cilantro.
- TAMALE DE CAMARÓN **SHRIMP** 24
Wild caught gulf shrimp. Onion and sweet pepper, ancho chile cream, manchego, arugula.
- TAMALE DE CARNE **BEEF** 24
Beer-braised grass-fed natural beef, roasted

TACOS

\$44 • 12 4" tortillas served family style with salsa and accompaniments.

CARNITAS **PORK**

Michoacan style Duroc all natural pork, braised with orange, cinnamon, garlic. Salsa de tomatillo.

POLLO **CHICKEN**

Roasted hormone free chicken, ancho adobo, onions. Salsa de arbol.

CAMARÓN **SHRIMP**

Wild-caught Gulf shrimp, toasted garlic lime, ancho abobo, sweet pepper, onion, salsa de aguacate y serrano crema.

CARNE **BEEF**

Slow cooked beer-braised grass-fed natural beef, salsa de Mizado.

CHORIZO

Housemade Duroc chorizo, potato, onion, salsa de habanero.

PESCADO PLANCHA **SEARED FISH**

Market fresh seared, Gulf fish. Chilaca citrus butter. Salsa tomatilla.

PLATOS ADICIONALES

\$10 • Serves 4 people.

PORK BELLY POTATOES

Baby white potatoes, slow cooked, smoked pork belly.

CHILACA GREEN BEANS

Fresh green beans, chilaca citrus butter.

CHORIZO BLACK BEANS

Housemade chorizo, garlic ancho adobo, black beans roasted onion.

PLANTAINS

Caramelized ripe plantains, cotija, agave, crema.

MAC & CHORIZO **\$12 • SERVES 6 PEOPLE**

Housemade Duroc chorizo, elbow macaroni, queso, Salvadorian crema.

DESSERT

- CORN CHURROS **WITH CHOCOLATE SAUCE** 10
12 churros.
- TRES LECHEs BREAD PUDDING 32
Serves 6-8 people.

All catering orders must be placed 24 hours in advance. Please contact a Mizado team member for delivery options.