



La Isla – The Deck by the Sea Catering Menu

Taco Bar

Shrimp Taco: Flour tortilla, pickled onion, garlic butter, ginger aioli, purple cabbage, and cilantro.

Coated Torito Guero: Chili pepper filled with shrimp machaca wrapped in bacon over a menonita cheese crust, decorated with pickled onion and avocado.

Chicken Pipian Taco: Corn tortilla, rice, pumpkin seed, and sesame.

Suadero Taco: Corn tortilla, suadero confit, onion, cilantro, and limes.

Served with guacamole, pico and chips.

Seafood Taco Bar

Fresh Fish Tiradito: fresh catch of the day, avocado, serrano chili, ginger, olive oil, and ponzu.

Tuna Tart Tostado: bluefin tuna, ginger aioli, pork cracklings, avocado, soy sauce, and truffle oil.

Shrimp Chalupa: shrimp, bacon, passion fruit miso sauce.

Fish Basil Pipian: grilled corn, radish, chili oil.

Served with guacamole, pico, and chips.

The Deck Burgers

Chicken Nachos: Corn chips, nacho cheese, fajita chicken style, refried beans, guacamole, and homemade Mexican salsa.

Deck Burger: Garlic-seasoned beef-batty, crispy bacon, melted American cheese, fresh lettuce, tomatoes, caramelized onions, nestled between two golden buttered brioche buns, accompanied by succulent French fries.

Served with traditional garnishes.

Three Course Dinner

First Course: Watermelon salad with local goat cheese from Rancho Costa Azul, arugula, kalamata powder and orange vinaigrette.

Second Course: Surf & turf with short rib, shrimp, sweet potato puree, red wine gravy, and baby veggies.

Third Course: Corn cake on the grill with corn textures and corn-vanilla sauce.

Five Course Dinner

First Course:

Second Course: Taco of pork belly al pastor, roasted pineapple sauce, onion, and micro coriander.

Third Course: Catch of the day 'a la Talla', cumin rice and salad.

Fourth Course: 10-Hour smoked short rib, green sauce, beans, served with handmade tortillas.

Fifth Course: Corn cake on the grill with corn textures and corn-vanilla sauce.