



Large Parties, Events and Catering Overview

Parties of 9 or less

Whether celebrating a birthday, anniversary or connecting with friends we hope to make your visit special! Parties of 5 or less are regular table reservations. Deposits are required for parties of 6-9. This deposit is \$10 per person and gets deducted from your final bill in proportion to your final group size. We encourage you to updates us on your reservation size so that we may keep the deposit and your table size accurate. Call us at 404-448-1022 or use OpenTable to reserve.

Lunch in the Cueva 16-22 guests, Mon-Fri

We can reserve multiple cuevas (cave-like tables) for you and your guests to enjoy. With our lunch pre-set menu your guests will receive shared apps, individual entrees and our churros for \$45 per person! There is a minimum spend of 1,000 without tax and gratuity for reserving these available at 11am-1pm OR 1-3 pm, Monday through Friday.

Cocktailing 2nd Floor Balcony 30-50 guests, Mon - Wed

We will turn our upstairs into a beautiful cocktailing area with high tops and an appetizer grazing table with your selected appetizers. These are available Monday-Wednesday from 4-6 pm or 4:30-6:30pm with a minimum spend of \$4,000 without tax and gratuity and a \$250 set up fee.

in house events: 3% service charge , 20% gratuity and state taxes apply

Taco Catering Buffet

Build your own taco kits that can be delivered within a mile or picked up! Pick your package, taco flavors and sides starting at \$32 per person. There is a service charge of 3% on all orders, \$150 for buffet supplies for pickup and a \$300 for delivery. This includes a full to-go buffet setup, plateware, and utensils!



Lunch & Dinner

Catering taco buffet

**Choose your Proteins and sides! Delivery available within a 1 mile radius
OR Pickup.**

Minimum order size 12 guests

**We will provide everything you need to enjoy this meal: silverware,
plates, serving utensils, and disposable buffet set - up**

- **Pickup** in house has an added 150 charge and a service charge of 3%
- **Delivery and assistance** within a 1 mile radius is \$300 and service charge of 3%

El Especial de la Cueva

\$32 per person
3 sides, 2 flavors

La Ofrenda de Oaxaca

\$40 per person
3 sides, 3 flavors, and
choose 1 dessert.

Una Pachanga de Sabor

\$50 per person
4 sides, 3 Flavors, 1
Dessert and Jarritos

Sides

Queso Fundido con Vegetales de Verano

Calabacitas, Heirloom Tomato Pico de Gallo,
Epazote, Chile Oil, Chips, GF

Guacamole con Totopos

Avocado, Mango, Lime, Serrano Chile,
Handmade Tortilla Chips, GF

Arroz Verde

Epazote, Ajo, GF + Vegetarian

Frijoles Negros

Slow - Cooked Beans, Epazote, GF +
Vegetarian

Drinks

add on a \$5 per guest

Topo Chicos

Jarritos

mixed flavors

Taco Flavors

Chicken Al Pastor

Steak

Veggie

*Served with hand-pressed corn masa
tortillas. Onions, limes, salsa and Cotija
cheese provided for toppings*

Desserts

Crema de Chocolate

Ovaltine Chocolate Cream, Rompope
Anglaise, Mexican Hard Candies

Vanilla Tres Leches

Passion Fruit Whipped Cream,
Strawberries



Group Lunch Menu

18-21 Cuevas lunch

\$45 per person

Apps to Share

Guacamole Con Totopos

Avocado, Mango, Lime, Serrano Chile, Handmade Tortilla Chips, GF

Tuna Tostada

Sashimi-Grade Tuna, Grapefruit, Serrano Chile, Smoky Chipotle, Mezcal, Toasted Hazelnuts, GF

Short Rib Empanadas

Guajillo-Braised Beef Short Rib, Chihuahua Cheese, Chipotles, Mole Verde

Main

Guests order individually with server

Enchiladas Verdes con Pollo

Hand-pressed Corn Tortillas, Tinga de Pollo, Salsa Verde, Cilantro, Crema, Queso Fresco, Ensalada, GF

Vegetales con Mole Amarillo

Spring Vegetables, Mixed Mushrooms, Black Rice, Yellow Mole, Pepitas, Sesame and Sunflower Seeds, GF + Vegan

Pescado Con Pistachos

Adobo Rubbed, Pistachio Pepita Crusted Market Fish, Calabacitas, Salsa Picante, GF

Pollo con Mole Negro

Grilled Chicken, Mole Negro, Green Rice, Plantains, Sesame Seeds

Tetela con Pollo

Folded Masa Quesadilla, Tinga de Pollo, Poblano Peppers, Salsa Verde, Pickled Onions, Oaxacan Cheese

Quesabirria Tacos

Beef, Slow-Braised Goat, Guajillo, Ancho Chiles, Consommé, Queso Chihuahua, Cilantro, Onion, GF

Tacos de Pescado

Masa Tempura Battered Fish, Poblano Crema, Grapefruit, Cabbage Slaw, Salsa Verde

Arrachera Norteña*

Grilled Pepper Crusted Flank Steak, Fresno Achiote Chimichurri, Black Beans, Tlacoyo, GF

Dessert

Churros de Lujo

Decadent Chocolate Sauce, Dulce De Leche



Appertivos

Guacamole Con Totopos

Avocado, Mango, Lime, Serrano Chile, Handmade Tortilla Chips, GF

Tuna Tostada

Sashimi-Grade Tuna, Grapefruit, Serrano Chile, Smoky Chipotle, Mezcal, Toasted Hazelnuts, GF ‘

Short Rib Empanadas

Guajillo-Braised Beef Short Rib, Chihuahua Cheese, Chipotles, Mole Verde

Main

Pollo con Mole Negro

Grilled Chicken, Mole Negro, Green Rice, Plantains, Sesame Seeds

Enchiladas Verdes con Pollo

Hand-pressed Corn Tortillas, Tinga de Pollo, Salsa Verde, Cilantro, Crema, Queso Fresco, Ensalada, GF

Vegetales con Mole Amarillo

Spring Vegetables, Mixed Mushrooms, Black Rice, Yellow Mole, Pepitas, Sesame and Sunflower Seeds, GF + Vegan

Pescado Con Pistachos

Adobo Rubbed, Pistachio Pepita Crusted Market Fish, Calabacitas, Salsa Picante, GF

Tetela con Pollo

Folded Masa Quesadilla, Tinga de Pollo, Poblano Peppers, Salsa Verde, Pickled Onions, Oaxacan Cheese

Quesabirria Tacos

Beef, Slow-Braised Goat, Guajillo, Ancho Chiles, Consommé, Queso Chihuahua, Cilantro, Onion, GF

Tacos de Pescado

Masa Tempura Battered Fish, Poblano Crema, Grapefruit, Cabbage Slaw, Salsa Verde

Arrachera Norteña*

Grilled Pepper Crusted Flank Steak, Fresno Achiote Chimichurri, Black Beans, Tlacoyo, GF

El Postre

Churros de Lujo

Decadent Chocolate Sauce, Dulce De Leche



La Comida



Las Cuevas

