

CALDO
VERDE

CALDO VERDE X BRICIA LOPEZ
PRESENT

A CELEBRATION OF ASADA:
THE ART OF
MEXICAN-STYLE
GRILLING

Four-Course Dinner | \$85 per person
& Cocktail Bar Takeover
May 31st | 5pm – 10pm

Join us at Caldo Verde for an exclusive evening with esteemed entrepreneur, cultural ambassador, and author of *ASADA: The Art of Mexican-Style Grilling*, Bricia Lopez. Indulge in a four-course meal and a spirited cocktail menu that celebrates recipes from the cookbook and pays homage to the traditions and tastes of Mexican cuisine.



RESERVE
TABLE

MENU

CALDO
VERDE

CHEESE AND CHICHARRÓN BOARD

salsa taquera clasica, salsa verde, cauliflower + jalapeño en escabeche, guacamole tatemado en molcajete

FISH AND SHRIMP CEVICHE TOSTADAS

puerto escondido style

choice of:

GRILLED VEGGIES + PIPIAN DIP

arroz verde, frijoles negros de la olla con nopalitos

OR

FOUR CHILE SNAPPER + ARROZ VERDE

ensalada de nopalitos

OR

CARNE ASADA CLASSICA

cucumber and queso fresco salad,
frijoles negros de la olla con nopalitos

FOR THE TABLE

SALSA DE PIÑA TATEMADE, SALSA DE MORITA SECA,
"CON TODO" TOPPING

PALETA DE NARANJA CON CHAMOY

+

CHOCOLATE DE AGUA PALETA

+

GELATINA DE MOSAICO

CALDO VERDE EXTRAS

SMALL PLATE OF SALTY FAVORITES **19**

THREE PORTUGUESE CHEESES **26**

A.O.C. RUSTIC BOULE + BUTTER **6**

MARINATED OLIVES **9**

DOURO ALMONDS **9**

RESERVE TABLE