



# Capullo

c o c i n a   m e x i c a n a

## ONE ENTRÉE LUNCH

\$15 POR PERSONA  
SELECT 1 ANTOJITO  
SELECT 1 ENSALADA  
SELECT 1 PLATO PRINCIPAL  
(EXCLUDES STEAK & FISH  
ENTRÉES)

## TWO ENTRÉE LUNCH

\$20 PER PERSON  
SELECT 1 ANTOJITO  
SELECT 1 ENSALADA  
SELECT 2 PLATOS PRINCIPALES  
SELECT 2 SIDES DISHES

## THREE ENTRÉE LUNCH

\$25 PER PERSON  
SELECT 2 ANTOJITOS  
SELECT 2 ENSALADAS  
SELECT 2 PLATOS PRINCIPALES  
SELECT 2 SIDES DISHES

## DINNER #1

\$20 POR PERSONA  
SELECT 1 SALAD  
SELECT 2 ANTOJITOS  
SELECT 1 SIDES DISHES

## DINNER #2

\$30 POR PERSONA  
SELECT 2 ANTOJITOS  
SELECT 1 SALAD  
SELECT 2 PLATOS  
PRINCIPALES

## DINNER #3

\$35 POR PERSONA  
SELECT 2 ANTOJITOS  
SELECT 1 SALAD  
SELECT 2 PLATOS  
PRINCIPALES

## PACKAGES ADD-ON'S

### **SIDE DISHES \$4**

FRIJOLES DE LA OLLA  
REFRIED BEANS MEXICAN  
RICE WHITE RICE  
GUACAMOLE GRILLED  
VEGGIES

### **CHIPS Y SALSA**

#### **COMPLEMENTARY**

**ENSALADA:** BETABEL,  
SANDIA, CESAR A LA  
PARRILA & CAMARONES.

### **ADD:**

CHICKEN \$6  
STEAK \$8  
SHRIMP \$8  
BACON \$4  
TORTILLAS \$1.50  
FRENCH FRIES \$3

**20% GRATUITY AND 8.5% TAX WILL ADDED**

# CAPULLO'S TACO PLATE

**\$15 PER PERSON.**

**INCLUYED:**

4 TACOS, CORN TORTILLAS, GRILLED STEAK, GRILLED CHICKEN, CARNITAS & AL PASTOR SERVED WITH CILANTRO, ONIONS & SALSA

FISH TACOS \$5 SHRIMP TACOS \$5

## PROTEIN BOWL'S

**GRILLED CHICKEN PROTEIN BOWL     \$15**

ICEBERG LETTUCE, BEANS, AVOCADO, PICO DE GALLO, GREEN ONIONS & GREEK YOGURT LIME.

**GRILLED STEAK PROTEIN BOWL     \$15**

ICEBERG LETTUCE, BEANS, AVOCADO, PICO DE GALLO, GREEN ONIONS & CHIPOTLE CREAM SAUCE

**GRILLED SHRIMP PROTEIN BOWL     \$16**

WHITE RICE, SAUTED KALE, GRILLED CORN, HEMPS & LIME AVOCADO SALSA

## PAPERS GOODS, RENTALS, DELIVERY FEES

\*ALL ORDERS COME WITH BLACK PLASTIC, SERVING SPOONS AND/OR TONGS AND PAPER FOOD SIGNS

PAPERS GOODS     \$0.50 PER PERSON

DISPOSABLE PLATES, NAPKINS & UTENSILS

FOLDING TABLES (8 FOOT)     \$12 EACH

LINEN (8 FOOT)     \$10 EACH

CHAIRS     \$3 EACH

**DELIVERY FEES**

\*0 - 25 MILES = \$20 \*25 - 35 MILES = \$30 \*35 - 45 MILES = \$40 \*45 - 55 MILES = \$50

**\*INQUIRE FOR ALL OTHER DISTANCE**

**20% GRATUITY AND 8.5% TAX WILL ADDED**

# BAR PACKAGES

## HOUSE WINE AND BOTTLE BEER

\$10 PER PERSON

- \* (SEE "STAFFING" SECTION OF OUR MENU FOR HOURLY CHARGES)
- \*CAPULLO'S WILL PROVIDE BAR TABLES, BAR LINEN, GLASSWARE FOR EVENTS UP TO 50 GUESTS.
- \*PARTIES LARGER THAN 50 WILL NEED TO RENT GLASSWARE THROUGH CAPULLO'S
- \*BAR SERVICE LASTS 4 HOURS – IN ADDITION 2 HOURS SET UP AND 1 HOUR BREAKDOWN WILL BE CHARGED

# BEVERAGE

## NON – ALCOHOLIC

### REFRESCOS MEXICANOS

\$4 PER PERSON

MEXICAN COCA COLA, FANTA & SPRITE

### WATER BOTTLE

\$2 PER PERSON

### SPARKLING WATER

\$4 PER PERSON

S. PELLEGRINO

### SANGRIA

\$30/GALLON

\*WHITE MADE FRESH DAILY WITH FRESH SEASONAL FRUITS

\*PLASTIC CUPS AVAILABLE FOR \$0.25/PERSON

# STAFFING

### SERVERS

\$30/HOUR

### BARTENDERS

\$40/HOUR

### CHEF

\$250 /FLAT RATE

### CHEF ASSISTANTS

\$25/HOUR

# MORE INFORMATION:



/CAPULLO COCINA MEXICANA

WEB: [WWW.CAPULLOCOCINAMEXICANA.COM](http://WWW.CAPULLOCOCINAMEXICANA.COM)



COCINAMEXICANACAPULLO\_



[INFO@CAPULLORESTAURANT.CO](mailto:INFO@CAPULLORESTAURANT.CO)

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# PLATOS PRINCIPALES

## LUNCH:

### **\*BURRITO**

CHOICE OF CARNITAS, GRILLED STEAK, AL PASTOR, GRILLED CHICKEN OR MIXED VEGETABLES, RICE, BEANS, PICO DE GALLO, CREMA OAXACA, GUACAMOLE & TOMATILLO SAUCE

### **\*CARNE EN SU JUGO**

BEEF SAUTÉED WITH BACON & ONIONS SIMMERED IN ITS OWN JUICE WITH TOMATILLO GARNISHED WITH CILANTRO & SERVED WITH BEANS AND CORN TORTILLA

### **\*FLAUTAS DE POLLO**

4 CHICKEN FLAUTAS, TOMATOES, ONIONS, POBLANO PEPPER, ICEBERG LETTUCE, CREMA OAXACA, QUESO FRESCO & GREEN TOMATILLO SAUCE

### **\*HUARACHES**

MASA SANDAL SHAPED WITH CORN, POBLANO PEPPER, HUITLACOCHÉ, OAXACA CHEESE & GREEN SALSA

### **\*QUESADILLA**

OAXACA CHEESE, BABY KALE, CARAMELIZED ONIONS & CHAYOTE

## DINNER:

### **\*CHILE RELLENO**

ROASTED PASILLA PEPPER PEELED AND DEVEINED STUFFED WITH DUCK CARNITAS, MUSHROOMS & POTATOES ON PAN FRIED TOMATO SAUCE GARNISHED WITH PICKLED VEGETABLES

### **\*CHAMORRO RANCHERO**

BRAISED CHILE CASCABEL SAUCE ON PORK SHANK WITH WHITE BEAN PUREE GARNISHED WITH CUCUMBER & RADISHES

### **\*TAMALES EN CREMA DE FRIJOLES**

2 TAMALES STUFFED WITH POBLANO PEPPERS & CORN WITH BEAN CREAM SAUCE GARNISHED WITH QUESO FRESCO, TOMATILLO SAUCE & MICRO CILANTRO

### **\*LOMO DE SALMON ASADO**

GRILLED SALMON WITH PICKLED VEGETABLES, CREAM OF CASTILE SQUASH & GRILLED GREEN TOMATILLO

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**\*FLAUTAS DE CAMOTE**

SWEET POTATOES FLAUTAS GARNISHED WITH CREAM OF ALMOND, MEXICAN COLE SLAW, POMEGRANATE & PICKLED ONIONS

**\*TAMPINQUEÑA**

GRILLED RIBEYE STEAK TOPPED WITH ROASTED POBLANO PEPPERS & SAUTÉED ONIONS WITH MEXICAN RICE & BEANS ENCHILADA Y GUACAMOLE

**\*MOLE NEGRO OAXAQUEÑO**

BRAISED CHICKEN THIGH & LEG WITH RICE GARNISHED WITH PICKLED ONIONS

**\*ENCHILADAS DE PICADILLO**

CORN TORTILLAS STUFFED AND ROLLED WITH SIMMER SHREDDED PORK STEW, CARROTS, POTATOES, ZUCCHINI & RAISINS GARNISHED WITH ICEBERG LETTUCE, QUESO FRESCO & RADISHES

**\*CAMARONES A LA DIABLA**

PRAWNS TOPPED WITH GUAJILLO BUTTER SAUCE WITH WHITE RICE & GRILLED SEASONAL VEGGIES GARNISHED WITH WATERCRESS

**\*TORTA DE ASADA**

ARRACHERA STEAK, ALIOLI, ROASTED POBLANO, GRILLED ONIONS, TOMATOES, AVOCADO & BUTTER LETTUCE

**\*TORTA AL PASTOR**

SPIT ROASTED PORK MARINATED WITH GUAJILLO PEPPER & ACHIOTE, ONIONS, TOMATOES, CILANTRO, AVOCADO, BUTTER LETTUCE & TOMATILLO SAUCE

**TORTA DE TINGA**

BRAISED CHICKEN IN ADOBO SAUCE, ALIOLI, REFRIED BEANS, BUTTER LETTUCE & AVOCADO

**ANTOJITOS:**

**\*AGUACHILE**

SHRIMP, CITRUS, CUCUMBER, ONIONS, CILANTRO & SERRANO PEPPER

**\*CEVICHE**

CHEF'S CHOICE

**\*NACHOS**

PICO DE GALLO, GUACAMOLE, CREMA OAXACA, GREEN PICKLED JALAPEÑO, CHOICE OF CARNITAS, GRILLED STEAK OR GRILLED CHICKEN

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**\*QUESO FUNDIDO**

MELTED OAXACA CHEESE TOPPED WITH CHORIZO SERVED WITH CORN TORTILLAS

**\*SOPES**

THREE CORN MASA PATTIES TOPPED WITH REFRIED BEANS, ASADA, TINGA & AL PASTOR, ICEBERG LETTUCE, QUESO FRESCO & TOMATILLO SAUCE

**\*TOSTADITAS DE TINGA**

3 BRAISED CHICKEN MARINATED IN ADOBO SAUCE, PICKLED ONIONS & AVOCADO

**\*TLACOYOS**

CORN MASA STUFFED WITH PORK CHORIZO, REFRIED BEANS, CREMA OAXACA , QUESO FRESCO & GREEN TOMATILLO SAUCE.

**\*ALBONDIGA DE CAMARON**

SHRIMP MEATBALLS IN TOMATO CHIPOTLE SAUCE

**\*GUACAMOLE DE MOLCAJETE**

POMEGRANATE GUACAMOLE IN A MOLCAJETE SERVED WITH CORN CHIPS

**ENSALADAS:**

**\*ENSALADA DE SANDIA**

WATERMELON, WATERCRESS, ARUGULA, COTIJA CHEESE, PROSCIUTTO, PUMPKIN SEEDS, CILANTRO BASIL DRESSING & CHILI PIQUING VINAIGRETTE

**\*ENSALADA CESAR A LA PARRILA**

GRILLED LITTLE GEMS WITH CHICHARRON DE QUESO

**\*ENSALADA DE BETABEL ASADO**

GRILLED BEETS, QUESO FRESCO, MIXED GREENS, CILANTRO, ORANGE SEGMENT, ROASTED PEANUTS & HOJA SANTA VINAIGRETTE

**\*ENSALADA DE CAMARON ASADO**

GRILLED SHRIMP, QUINOA, GARBANZO, ARUGULA, CUCUMBER, JICAMA, RADISHES, RED ONIONS, CHERRY TOMATOES & CHIPOTLE LEMON VINAIGRETTE

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