



IN-HOUSE MENU I

\$37 per person

Family-style Appetizers

Mushroom Gorditas

chipotle mushrooms, refried white beans, manchego cheese & guac. salsa.

Tuna Cebiche

ahi tuna, ají amarillo, ginger, corn nuts & sweet potatoes. yucca.

Entree Choices

Half Chicken and Mole Xico

sweet plantains & saffron rice. handmade tortillas.

Butternut Poblano Relleno

swiss chard & goat cheese. roasted garlic pecan cream sauce. saffron rice.

Adobo Grilled Shrimp

stacked enchiladas, manchego, potatoes & spinach. smoked tomato morita salsa. crema & avocado.

Dessert Choices

Buñuelos strawberries & coconut tequila cream

Seasonal Crème Brûlée cookie

El Rey Chocolate Tart pink salt & mexican vanilla ice cream

Spiced Pecan Apple Crisp chipotle sugar & cajeta ice cream

Sopapilla Cheesecake guajillo honey & berries

For full-service catering,
contact Gina Burchenal
catering@alcomaratx.com

Beverages, sales tax and
gratuity are not included
in the per person price.

A deposit is required to
reserve your date.



IN-HOUSE MENU II

\$45 per person

Family-style Appetizers

Crab & Guac

grilled pineapple serrano purée & corn tostadas.

Grilled Pastor Octopus Tostaditas

guac, pineapple, avocado, cilantro & onions. salsa.

First Course

Shrimp Pozole Rojo

hominy, oregano, radishes, avocado & cabbage. tostadas.

Grilled Beets & Blue Cheese

arugula, pickled shallots & pistachios.

Entree Choices

Half Chicken & Mole Xico

sweet plantains & saffron rice. handmade tortillas.

Lobster Enchiladas

poblano, onion & asadero cheese enchiladas.
mojo lobster. spinach salad, avocado & saffron rice.

Wood Grilled Achiote Salmon

caper mignonette, herb salad & radishes. rice, beans & handmade tortillas.

Dessert Choices | \$7 pp

Buñuelos strawberries & coconut tequila cream

Seasonal Crème Brûlée cookie

El Rey Chocolate Tart pink salt & mexican vanilla ice cream

Spiced Pecan Apple Crisp chipotle sugar & cajeta ice cream

Sopapilla Cheesecake guajillo honey & berries

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IN-HOUSE MENU III

\$55 per person

Family-style Appetizers Choice of 3

Crab & Guac

grilled pineapple, serrano purée & corn tostadas.

Ceviche Verde

corvina, serrano, mint, green olives, jicama & tomatillo. yucca.

Tortilla Crusted Crab Cakes

sweet potatoes, beets, crispy capers, tomatoes & grilled lemon aioli.

Mushroom Gorditas

chipotle mushrooms, refried white beans, manchego cheese, guac & salsa.

Grilled Pastor Octopus Tostaditas

guac, pineapple, cilantro & onions. salsa.

First Course

Butternut Squash and Ancho Bisque

xoxoyotes, pepitas & epazote.

Local Lettuce and Goat Cheese

tomatoes, avocado, jicama, radish & garbanzos.

Entrée Choices

Red Snapper & Mole Verde

butternut squash, xoxoyotes & pepitas.

Sea Scallop Veracruzana

cauliflower flan & asparagus. handmade tortillas.

Ribeye a la Tampiqueña

12oz black angus ribeye, manchego enchiladas. chiles toreados & refried beans. handmade tortillas.

Dessert Choices | \$7 pp

Buñuelos strawberries & coconut tequila cream

Seasonal Crème Brûlée cookie

El Rey Chocolate Tart pink salt & mexican vanilla ice cream

Spiced Pecan Apple Crisp chipotle sugar & cajeta ice cream

Sopapilla Cheesecake guajillo honey & berries

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