

BARBACOA

Mexican Street Food



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Our twist on traditional Mexican style of BBQ slow cooking, most often enjoy as street food.

Barbacoa is a century old Mexican tradition of low and slow cooking where cuts of meat (generally lamb and beef) are cooked in an underground oven overnight to create the most succulent and flavour packed dish.

Paired with tortillas; homemade salsas and bundles of tasty sides, our Barbacoa blends the best of tradition and on trend dishes to wow your guests.

# CANAPE MENU

@ £2.20EA (exc. vat)  
Suggested 5per person

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Whilst not Mexican the selection of canapes below are a few of our favourites from “around the world” and work well followed by our Barbacoa wedding breakfast.

For more canape options please see our main canape menu.

## MEAT

- Steak & chips skewer with bearnaise sauce -
- Sticky BBQ pork belly, crackling -
- Jerk chicken, torched pineapple -
- Charred chicken satay skewer, micro coriander -x

## FISH, VEGGIE & VEGAN

- Seabass ceviche tostada -
- Quesadilla, chipotle mayo -
- Whipped beetroot, pumpkin seed brittle -
- Sticky ginger, garlic & sesame cauliflower -
- Mushroom & caramelized onion polenta bite -
- Creamed corn & truffle shot -

## STARTER MENU

ANTOJITOS @ £6.50pp (exc. vat)

Pick three antojitos (Mexican bar snacks)

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## MEAT

- Charred chorizo bites -
- Buffalo wings, tequila pickled cucumber -
- BBQ Pork empanada -
- Chorizo & butterbean ragu, tortilla chips -
- Chicharrones (Mexican pork scratchings) -

## VEGGIE & VEGAN

- Queso fundido bonbon (melted cheese) -
- Chipotle bean, sweet potato & scallion fritter -
- Homemade tortilla chips, dips -
- Quesadilla, chipotle mayo -

# MAIN MENU

@ £42pp (exc. vat)

Pick three items from 'Meat, Fish & Veggie'

## MEAT

### BARBACOA (Low & Slow)

- Low smoked & shredded pork -
- Pressed pork belly, chicharrones -
- 6 hour whole lamb shoulder w/ ancho chilli rub -
- Oaxaca coffee rubbed smoked beef brisket -

### CARNE ASADA (Flame grilled)

- Charred beef flank steak (Served rare) -
- Flame grilled chicken tinga -
- Plancha chorizo -

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## FISH & VEGGIE

### PESCADO (Fish)

- Ancho chilli plank smoked salmon -
- Plancha shrimp -
- Flame grilled octopus -

### VEGETABLES

- Roasted squash, chipotle mayo, burnt lime -
- Smokey BBQ pinto beans -
- Smoked cauliflower -
- Black bean, sweet potato & scallion fritters -

## MAIN MENU CONT...

@ £42pp (exc. vat)  
Add your sides from the list below

### SIDES

Choose one of the following

- Soft flour tacos -
- Chipotle spiced plancha potatoes -
- Sweet potato, grain & herb salad -

### SIDES

Choose one of the following

- Street corn, Cotija cheese, cilantro and lime -
- Pickled Mexican Rainbow Slaw -
- Pomegranate citrus salad, queso fresco, house smoked almonds -

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### ALL MAINS COME WITH:

- Salsa verde (medium spice) -
- Pineapple pico de gallo salsa -
- Pickled red onion -
- Homemade guacamole -

## DESSERT MENU

@ £6.50pp (exc. vat)

Pick one dessert from our open fire menus below or our main dessert menus

### - Pina Colada -

Grilled pineapple, coconut panna cotta, rum butter, pineapple crisp

- Frozen daiquiri, grilled watermelon -

- Horchata arroz con leche (served as a panna cotta), caramelised mango, toasted almonds -

- Grilled peach & pecan cobbler, mascarpone -

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### - Azteca chocolate pot -

- Cinnamon monkey bread *(Doughnut style tear & share)* -

- S'mores cookie dough *(served to the middle of the table)* -

- Campfire cones, burnt whipped marshmallow -

## EXAMPLE COSTS

The following example costs are designed to give you an idea of the per person price for your choice of offering.

The costs are based on 100 guests and include cutlery & crockery, waiting staff & chefs and linen napkins.

When comparing costs: some other caterers may not include staff in the first instance.

**5 Canapes, 2 courses**  
From £59.50pp (exc. vat)

**5 canapes, 3 courses**  
From £66pp (exc. vat)

**5 canapes, 3 courses, evening street food**  
From £74pp (exc. vat)

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## ADDITIONAL COSTS INCLUDE:

**Table linen (if required)**  
£12 per tablecloth (exc.vat)

**Kitchen equipment (ovens, fryers etc.)**  
*Menu dependant*  
Typically between £150 - £600 (exc.vat)