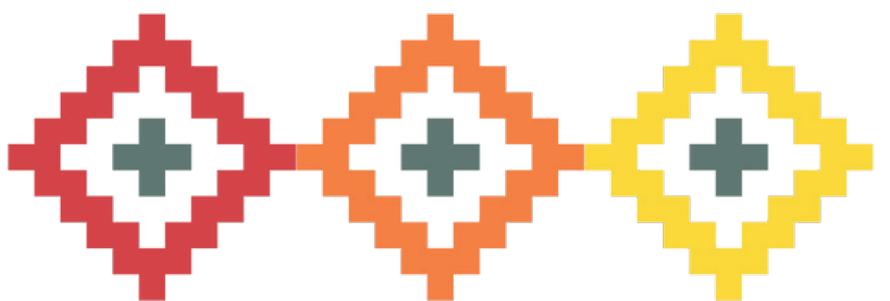


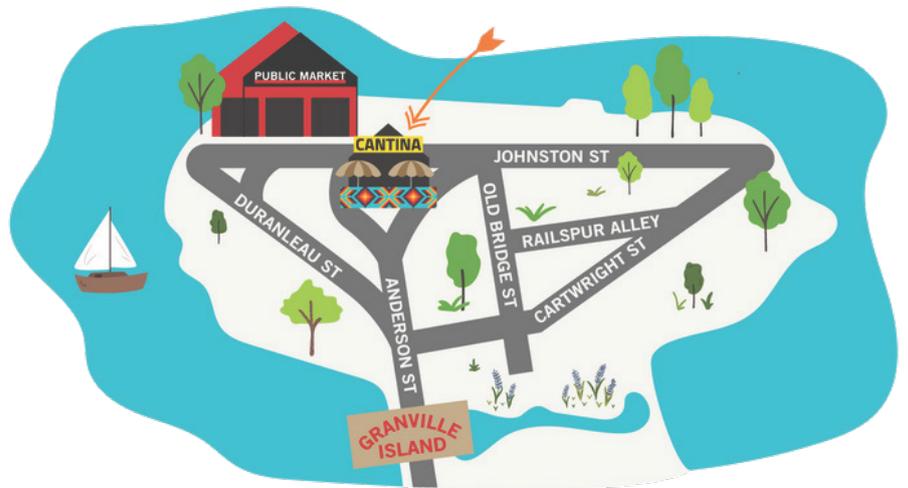
EVENT & GROUP  
BOOKINGS





# OUR SPACE

Located in the heart of Granville Island, Alimentaria Mexicana brings Mexican cuisine, culture, and traditions to life. Guests can enjoy our heated patio, communal dining area, or private dining room



## Private Dining Room

Seats up to 20 guests

## Main Dining Room

Seats 20 to 50 guests

## Heated and Enclosed Patio

Seats up to 60 guests

## Entire Indoor Dining Area

Seats up to 70 guests

## Restaurant Buy-Out

Exclusive access to our entire venue

Seats up to 130 guests, with  
standing capacity for up to 180

Please note that we are unable to accommodate split bills. Additionally, for groups of 8 or more, a 20% gratuity will be automatically added to the final bill.



# FAMILY STYLE SET MENU

\$35/person

## Appetizer

### **Guacamole**

Avocado, onion, cilantro, tomato, feta, toasted pepitas.  
Served with corn tortilla chips

**Choose One (1) Dish From Each Course For Your Entire Group**

## First Course

### **Ahi Tuna Tatemado**

Fresh Ahi tuna, cucumber, charred poblano marinade, onion, tomato, avocado.  
Served with corn tortilla chips

OR

### **Golden Beet Ceviche**

Golden beets, cucumber, onion, tomato, avocado, carrot aguachile.  
Served with corn tortilla chips

## Second Course

### **Chicken Enchiladas**

Braised chicken, tomatillo salsa, cilantro, onion, crema, feta, corn tortillas.

OR

### **Mushroom Enchiladas**

Achiote marinated oyster mushrooms, tomatillo salsa, cilantro, onion, crema, feta, corn tortillas.

## Third Course

### **Beef Birria Taco**

Corn tortilla, slow braised beef, beef consome, cilantro, lime, pickled onion.

OR

### **Vegetarian Taco**

Corn tortilla, fried Japanese eggplant, guajillo-miso dressing, cilantro, sesame seeds, lime.

## Fourth Course

### **Shrimp Rajas**

Sauteed garlic shrimp, poblano, onion, cilantro, crema, cheese.  
Served with corn tortillas

OR

### **Grilled Cauliflower Steak**

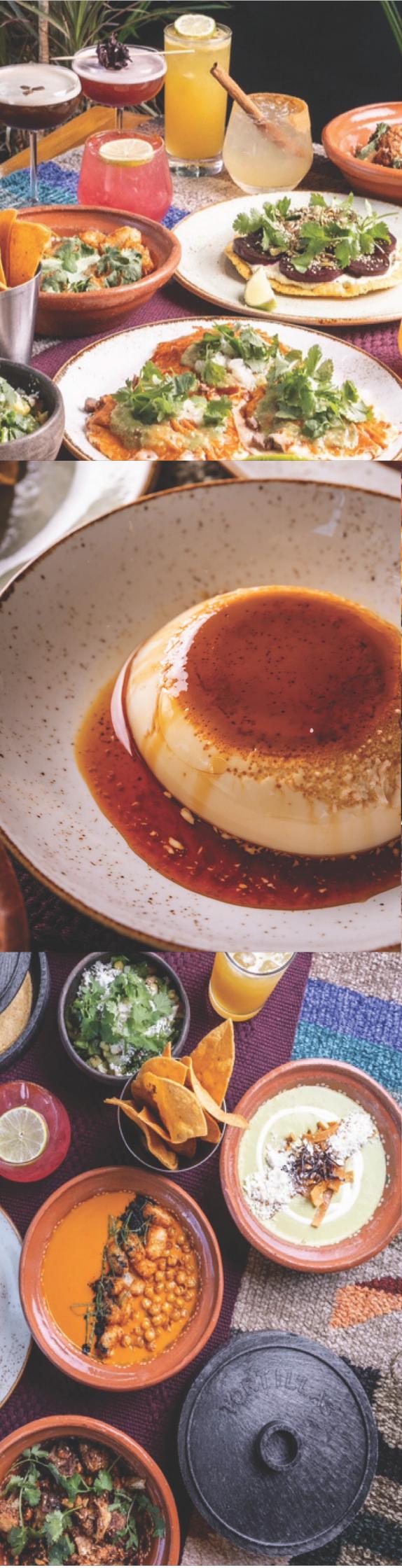
Chile and citrus marinade, mole negro, toasted almonds.  
Served with corn tortillas and salad.

## Dessert

### **Churros**

Deep fried churro dough, dulce de leche, cinammon sugar.

All reservations of 15 guests or more must dine on the Family-Style  
MENU IS SUBJECT TO CHANGE



# DIY TACO STATION

**\$30/person**

EXCLUSIVELY FOR PRIVATE EVENTS

## Appetizer

Guacamole & Fresh Corn Tortilla Chips

## Taco Fillings

Beef Birria | Chicken Tinga | Eggplant

## Sides

Corn & Flour Tortillas | Onions | Cilantro | Limes  
Cheese | Salsas | Pico De Gallo | Crema

# CANAPÉ MENU

**Minimum order of 2 dozen per canapé**

EXCLUSIVELY FOR PRIVATE EVENTS

## **Veggie**

Beet Ceviche Tostada **\$3.50ea**  
Potato Flauta **\$3.50ea**  
Huitlacoche Croquette **\$4.50ea**

## **Seafood**

Tuna Ceviche Tostada **\$4.50ea**  
Shrimp Rajas **\$4.00ea**

## **Meat**

Green Chorizo Tostada **\$4.50ea**  
Mini Chicken Quesadilla **\$4.00ea**  
Beef Tartare Tostada **\$4.50ea**

## **Sweet**

Brownie Bite **\$3.50ea**  
Churro **\$3.50ea**

# CONDENSED BEVERAGE MENU

All groups of 15 or more must select a condensed beverage menu

## **MENU A**

Pay Per Beverage

Your selection of 3 Cocktails  
House Red & White Wines  
All N/A Beverages  
All Draft Beer

## **MENU B**

3 Hours Unlimited  
**\$45/person**

Jamaica  
Diet Coke  
Ginger Ale  
Lemonade (Still or Sparkling)  
All Draft Beer  
House Red, White, Rose &  
Sparkling Wines