



EVENT & GROUP BOOKINGS

OUR SPACE

Located in the heart of Granville Island, Alimentaria Mexicana brings Mexican cuisine, culture, and traditions to life.



Private Dining Room
Seats 20 guests

Main Dining Room
Seats up to 70 guests

Heated and Enclosed Patio
Seats up to 60 guests

Restaurant Buy-Out
Exclusive access to our entire venue
Seats up to 130 guests, with standing capacity for up to 180







DIY TACO STATION

Let your guests create their own tacos

$32/person

Appetizer

Guacamole & Fresh Corn Tortilla Chips

Taco Fillings

Asada en Salsa Verde | Chicken Adobo | Crispy Cauliflower

Sides

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

BUFFET ADD-ONS

Complement your taco spread with these signature dishes

Shrimp Ceviche Verde + $6/ person
Cooked red shrimp, cucumber, red onion, cilantro, avocado, tomatillo, corn tortilla chips

Golden Beet Ceviche + $4/ person
Golden beets, cucumber, onion, avocado, cilantro, charred poblano marinade, corn tortilla chips

Potatoes con Green Chorizo + $8/ person
Fried potatoes, grilled green chorizo, salsa macha, feta, cilantro, lime

Greens con Pipian Verde + $5.50/ person
Char-grilled broccolini & asparagus, cilantro, parsley, cucumber, roasted pumpkin seeds, soft corn tortillas

Churros + $4/ person
Deep fried churro, piloncillo drizzle, cinnamon sugar

Groups of 8 or more are subject to 20% gratuity and will be charged on one bill.

All reservations of 15 guests or more must dine on a set menu

MENU IS SUBJECT TO CHANGE







FAMILY STYLE SET MENU

A selection of dishes served to the centre of the table inviting guests to enjoy the meal together

$45/person

Appetizer

Served with corn tortilla chips

Guacamole
Avocado, onion, cilantro, feta, pepitas, lime

First Course

Served with corn tortilla chips

Shrimp Ceviche Verde
Cooked red shrimp, cucumber, red onion, cilantro, avocado, tomatillo

Golden Beet Ceviche
Golden beets, cucumber, onion, avocado, cilantro, charred poblano marinade

Second Course

Served on a soft corn tortilla

Cauliflower Tacos
Fried cauliflower, lime juice marinade, cilantro, pico de gallo, labneh, basil, chipotle dressing, lime

Duck Birria Tacos
Braised Fraser Valley duck leg, duck consomé, pickled red onion, cilantro, lime

Third Course

Potato Flautas
Fingerling potato flautas, red cabbage, crema, feta, cilantro, onion, guacasalsa, lime

Grilled Bavette
Grilled bavette steak, sweet potato puree, Mexican chimichurri, charred spring onion. Served with soft corn tortillas

Dessert

Churros
Deep fried churro, piloncillo drizzle, cinnamon sugar







CONDENSED BEVERAGE MENU

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

PAY PER BEVERAGE

House Red & White Wines
All Draft Beer
All N/A beverages

Your choice of 3 Cocktails

Lime Margarita
Espolon blanco tequila, Cointreau, agave syrup, lime

Blood Orange Margarita
Espolon blanco tequila, Cointreau, lime, blood orange syrup, grapefruit

Grapefruit Paloma
Espolon reposado tequila, grapefruit, lime, grapefruit soda

Pomegranate Mezcalita
Mezcal, Cointreau, lime, pomegranate syrup

Oxacan Old Fashioned
Solmano Mezcal, Espolon reposado tequila, piloncillo syrup, Angostura bitters, orange rind

Prickly Paradise
Condesa prickly pear & orange blossom gin, guava, orange, lime, Angostura bitters, Zing!

WELCOME BUBBLES

A glass of chilled sparkling wine served upon arrival

$10/person

AGAVE TASTING

EXCLUSIVELY FOR PRIVATE EVENTS

$35/person

Three Mexican endemic agaves, curated and presented by our Chef Martin Vargas.