

# CHRISTMAS TO-GO MENU



## ENTRÉE

- 3.5 Lbs Texas Wagyu Short Rib | \$90  
Slow-braised in tomatillo sauce, purslane.  
+ Tortillas (1 Dozen) | \$7.

## SOUPS

- Crema de Langosta (Qt.) | \$36  
Creamy winter squash lobster soup  
w/ poached lobster meat.
- Crema de Flor de Calabaza (Qt.) | \$22  
Creamy squash blossom soup w/  
zucchini.

## TAMALES

- Dozen | \$30 - ½ Dozen | \$15
- Pork belly w/ Chicharrón cream.
- Chicken w/ Poblano cream.
- Rajas & Panela Cheese w/ Poblano cream.
- + Pint (16 Oz) | \$15 - Choice of:  
Poblano cream.  
Chicharrón cream.

## POZOLE

- Gallon | \$65 - ½ Gallon | \$35
- Green w/ Chicken.
- Red w/ Pork.

## SIDES

- Xalisko-Poblano Pan de Elote | \$35  
Corn bread, poblano pepper rajas.
- Puré de Papas | \$28  
Smashed potatoes.
- Papas Zamoranas | \$28  
Braised baby potatoes, cooked in a dried  
peppers and citrus adobo.
- Camote a las Brasas | \$28  
Fire-roasted sweet potato, honey whipped  
requeson, macha sauce, pumpkin seeds.
- Ejotes "Al Ajillo" | \$28  
Smashed potatoes.
- Xalisko-Winter salad | \$35  
Red wine-poached pear, greens, goat  
cheese, candied pecans, pomegranate,  
orange-piloncillo vinaigrette.
- Arroz Poblano | \$20  
Poblano rice.
- Arroz Mexicano | \$20  
Mexican rice.
- Frijoles Yucatecos | \$20  
Yucatán-style black clay pot beans with  
sausage & achiote.
- Frijoles Puercos | \$20  
Refried-Bayo beans with bacon & adobo.

## DESSERTS

- Choco-Flan | \$35  
Chocolate cake layered with velvety flan.
- Walnut-Banana Xalisko Bread | \$35  
Soft banana bread with crunchy walnuts.
- Pecan-Tres leches Gelatine | \$35  
W/ Toasted pecans.
- Arroz con coco | \$35  
Creamy rice pudding, chocolate shavings,  
coconut flakes & passion fruit pearls.
- Buñuelos de Viento (½ Dozen) | \$24  
Giant cinnamon-sugar Mexican fritter.
- Gallon Hot Chocolate (1 Gallon) | \$55  
Grandma's Hot Chocolate
- Tres leches cake | \$60  
Rompope.  
Chocolate.
- 8" Xalisko Round Cheesecake | \$45  
Guava cheesecake w/ guava compote.  
Chocolate cheesecake w/ chocolate ganache.  
Traditional cheesecake w/ cranberry compote.
- Gallon Café de olla & 12 Puerquitos | \$55  
Traditional Mexican spiced coffee & cookies bread.
- Café de Olla (1 Gallon) | \$45
- Puerquitos (1 Dozen) | \$15

***Celebrate the Season with Authentic  
Mexican Holiday Flavors!***

*Order deadline: Sun, December 21st.*

*Pickup dates: Tuesday 23rd & Wednesday 24th.*

*All sides serve approximately 6 – 8 guests.*

***By Chef Beatriz Martinez***

***Place Your Order!***



*Scan the code to order through  
WhatsApp and receive assistance.*