

Private Dining & Large Parties



XALISKO
COCINA MEXICANA





Welcome

At Xalisko Cocina Mexicana, we believe every gathering deserves to be memorable. From intimate celebrations to corporate dinners and private events, our team is dedicated to creating exceptional dining experiences inspired by the rich culinary traditions of Mexico. Whether in our private dining room, main dining space, or through catering services, we work closely with each guest to design a personalized menu and atmosphere that reflects the spirit of the occasion.

Chef Beatriz Martines & The Xalisko Team





El Cuarto del Maíz - The Maíz Room -



CAPACITY

20 - 26 Guests



AMENITIES

Sound system - 55" TV Screen
Customizable table layout.



ATMOSPHERE

Warm lighting.
Mexican contemporary design.



IDEAL FOR

Business dinners
Birthdays
Wedding rehearsals
Intimate celebrations



REMINDER

To preserve the quality and integrity of our dining experience, outside food or beverages are not permitted.





El Comedor Principal - The Main Dining Room -



CAPACITY

150 Seated
225 Cocktail Style



AMENITIES

Dedicated section for your group.
Flexible table arrangements.
Full restaurant service experience.



ATMOSPHERE

Lively and elegant dining room.
Contemporary Mexican design.
Perfect balance between privacy
and restaurant energy.



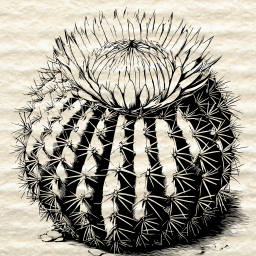
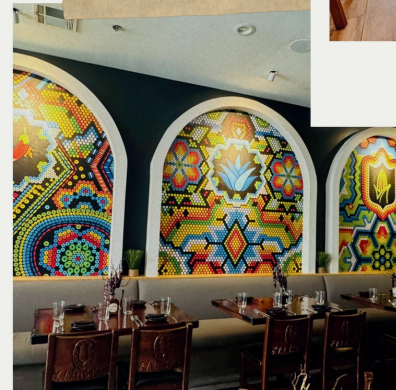
IDEAL FOR

Corporate dinners
Large celebrations
Birthday gatherings
Rehearsal dinners
Group dining experiences



REMINDER

To ensure smooth service for
larger groups, menu
selections may be arranged
in advance.





Catering!



Bring the Xalisko experience to your next event. Our catering services feature a curated selection of signature dishes inspired by the rich culinary traditions of Mexico, thoughtfully prepared and beautifully presented.

Whether for corporate gatherings, private celebrations, or special occasions, our team will work closely with you to create a customized menu that reflects your vision and delivers an unforgettable dining experience.

**Let's start planning your event at Xalisko.
Contact us to schedule a tour, request a proposal, or customize your menu.**

Lunch



ROOTS MENU

Three-Course Dinner | \$35 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

XALISKO CAESAR |NF.|

Romaine, parmesan cheese, croutons, homemade Caesar dressing.

MINI TAMAL DE ELOTE |GF. VG. |

Fresh corn tamale, corn cream, corn esquites, cotija cheese, corn husk ash.

ENTRÉE

Choice of one

GRINGAS |NF. |

Two flour quesadilla filled with “al pastor” pork meat, green rice, taquera sauce.

ENCHILADAS DE CAMARÓN |NF. DF. |

Enchiladas stuffed with shrimp and mozzarella cheese, creamy poblano sauce, purslane, green rice.

POLLO POBLANO

Grilled chicken breast, creamy poblano sauce, grilled asparagus and zucchini, purslane, green rice

HUEVOS A LA MEXICANA |GF. NF. DF. |

Scrambled eggs with onion, tomato and serrano, served with cecina de ribeye, avocado and mamá coco sauce.

DULCE FINAL

Choice of one

ARROZ CON COCO |GF. NF. |

Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

TRES LECHEs DE ROMPOPE

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

HEARTH MENU

Three-Course Dinner | \$40 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

CEVICHE XALISQUILLO |NF. DF. |

Wild-caught lime cured red snapper, shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPA DE TORTILLA |NF. DF. |

Rich chicken broth with oven roasted chicken, crispy corn tortilla strips and avocado.

TACOS AHOGADOS |NF. |

Two crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.

ENTRÉE

Choice of one

TACOS DE RIBEYE |DF. NF. GF. |

Thin sliced grilled ribeye, puerco beans, avocado, charred onion - chile de árbol sauce.

QUESADILLAS OTOMI |GF. NF. VG. |

Two Otomi-style handmade corn tortillas filled with hebra cheese, huitlacoche, purslane, green tatemada sauce.

CHILAQUILES |NF. |

Handmade corn totopos, bathed in green, red or molcajeteadá sauce, cecina de ribeye, sour cream, queso fresco.

TACOS DE PULPO ZARANDEADO |NF. GF. |

Grilled marinated octopus, mozzarella cheese, papas enchiladas, taquera sauce.

DULCE FINAL

Choice of one

CHEESECAKE DE GUAYABA |NF. |

Guava - white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

MANGO MOUSSE |NF. GF. |

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

AGUA FRESCA +5 | HOUSE MARGARITA +12

|DF. Dairy Free | GF. Gluten Free | NF. Nut Free | VG. Vegetarian | VEG. Vegan|

Lunch



SOUL OF MEXICO MENU

Three-Course Dinner | \$55 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

TOSTADA DE ATÚN [DF. NF.]

Yellowfin tuna, macha sauce, lime pearls, chile morita aioli, avocado.

BROCHETAS DE RIBEYE CON MOLE

Grilled Ribeye skewer served with house mole.

MINI FLAUTAS DE POLLO [NF.]

Crispy chicken flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice.

FAMILY STYLE APPETIZER PANELA ASADA AL HORNO CON BIRRIA

Oven-baked panela cheese with a dried pepper rub and Slow-braised marinated beef cooked wrapped in agave leaf on top served with handmade corn tortillas.

ENTRÉE

Choice of one

ENMOLADAS

Oven-smoked chicken enchiladas, mole de rancho, or mole prieto, sour cream, swiss chard, queso fresco and Mexican rice.

SALMON [GF. NF.]

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

ENCHILADAS DE FLOR [GF. NF. VG.]

Enchiladas stuffed with requeson, zucchini, asparagus and squash blossom, pipian verde and purslane, green rice.

ARRACHERA A LA MEXICANA [NF.]

Grilled skirt steak, roasted tomato, onion, poblano rajas and xcatic pepper sauce, nopal cactus, grilled panela cheese, homemade tortillas.

POLLO CON MOLE

Tender chicken thigh, Tlaxcala-style mole contla, "meloso" creamy rice made with zucchini and asparagus.

CHAMORRO DE PUERCO AL PIBIL [GF. NF.]

Yucatán-style pork shank, marinated in achiote, slow-cooked wrapped in a banana leaf, pickled onion, black puerco beans, homemade tortillas.

DULCE FINAL

Choice of one

CHURRO GORDO [NF.]

Large churro inspired by the traditional style of Atotonilco El Alto, known as "Putazos", filled with San Juan de los Lagos cajeta (Caramel), served with café de olla.

FLAN DE CAFÉ [NF.]

Coffee flan adorned with cotton candy cloud.

MANGO MOUSSE [NF. GF.]

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

AGUA FRESCA +5 | HOUSE MARGARITA +12

[DF. Dairy Free | GF. Gluten Free | NF. Nut Free | VG. Vegetarian | VEG. Vegan]

Dinner



SABOR
AUTÉNTICO

\$50

Per Person
Three-Course Dinner
(Tax & Gratuity not included)

APPETIZERS

Family Style

Ceviche Xalisquillo

Wild-caught lime cured red snapper, shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

Guacamole & Totopos

Guacamole, toasted pumpkin seeds, corn tostadas.

Salsas & Totopos

Three salsa sampler, heirloom corn totopos, mama coco sauce, green tatemada sauce, chiltomate sauce.

ENTRÉES

Choice of one

Quesadillas otomi

Two Otomi-style handmade corn tortillas filled with hebra cheese, huitlacoche, purslane, green tatemada sauce.

Enmoladas

Oven-smoked chicken enchiladas with your choice of *Mole de rancho* or *Mole prieto*, topped with sour cream, queso fresco, swiss chard and Mexican rice.

Salmón

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

Enchiladas Bandera

Stuffed with skirt steak, mozzarella cheese, green tomatillo sauce and mole de rancho, queso fresco & Mexican rice.

Arrachera a la Mexicana

Grilled Black Angus skirt steak, roasted tomato, onion, poblano rajas and xcatic pepper sauce, nopal cactus, grilled panela cheese, homemade tortillas.

DESSERTS

Choice of one

Tres Leches de Rompope

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

Arroz con coco

Creamy rice pudding with chocolate shavings, coconut flakes & passion fruit pearls.

Café de Olla

Traditional Mexican spiced coffee & "Puerquito" cookie bread.

Dinner



EXPERIENCIA XALISKO

\$65

Per Person
Four-Course Dinner
(Tax & Gratuity not included)

APPETIZERS

Choice of one

Ensalada de la Casa

Seasonal greens with mango, strawberry, cucumber, & red onion, topped with toasted pumpkin seeds & lemon dressing.

Tamalito de Elote

Fresh corn tamale, corn cream, esquites, cotija cheese, corn husk ash.

Sopes de Pulpo

Hand-made corn masa cakes topped with marinated octopus, veneno beans, petróleo sauce.

+ Family Style

Panela asada & Chorizo de Ribeye

Oven-baked Panela cheese with Ribeye chorizo and dried pepper rub, served with hand-made corn tortillas.

ENTRÉES

Choice of one

Pollo con Mole

Tender chicken thigh, Tlaxcala-style mole contla, meloso rice made with zucchini and asparagus.

Pescado al Ajillo

Pan-seared red snapper filet, served over sautéed bell peppers, onion and cherry tomatoes, poblano rice.

Chamorro de Puerco al Pibil

Yucatán-style pork shank, marinated in achiote, slow-cooked wrapped in a banana leaf, pickled onion, black puerco beans, homemade tortillas.

Filete de Res

Grilled 6 oz Certified Angus beef tenderloin, mole encacahuatado, wild mushrooms, confit potatoes and asparagus.

Enchiladas de Flor de Calabaza

Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane, green rice.

DESSERTS

Choice of one

Mousse de Mango

Mango-passion fruit mousse, mango-mint compote, white chocolate cream, amaranth.

Arroz con coco

Creamy rice pudding with chocolate shavings, coconut flakes & passion fruit pearls.

Café de Olla con Rompope

Traditional Mexican spiced coffee with eggnog foam and "Puerquito" cookie bread.

Dinner



SABORES DEL PACÍFICO

\$80

Per Person
Four-Course Dinner
(Tax & Gratuity not included)

APPETIZERS

Choice of one

Crema de Langosta

Lobster creamy soup, poached lobster meat, toast.

Aguachile de Ribeye

Grilled Angus Prime ribeye served over sliced cucumber, red onion, and cilantro, topped with avocado and serrano aguachile sauce.

Ostiones Asados

Roasted Gulf oysters topped with macha paste butter, cotija cheese and toasted breadcrumbs

+ Family Style

Croquetas de Salmón

Salmon croquettes made with Atlantic salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.

ENTRÉES

Choice of one

Pozole del Mar

A coastal take on the traditional pozole, featuring shrimp, fish, and mussels in a fragrant hoja santa broth.

Texas Wagyu

6 oz Rosewood Ranch Bavette steak, grilled asparagus and red onions, shishito peppers, "Al ajillo"- smashed potatoes, charred jalapeño-herb soy sauce.

Birria Tatemada

Slow-braised lamb shank, marinated in dried pepper artisanal adobo, slow-cooked wrapped in agave leaf, rice, puerco beans, veneno sauce.

Callo de Hacha

Pan-seared domestic scallops, poblano creamy rice with asparagus & zucchini.

Enmoladas

Oven-smoked chicken enchiladas with your choice of *mole de rancho* or *mole prieto*, topped with sour cream, queso fresco, swiss chard and Mexican rice.

DESSERTS

Choice of one

Churro Gordo

Large churro "Atotonilco El Alto"-Style, better known as -Putazos-, stuffed with San Juan de los lagos cajeta, served with café de olla.

Red Velvet

Red velvet-Tres leches cake, white chocolate cream.

Cheesecake de Guayaba

Guava-White chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

Brunch



TRADICION

Three-Course Dinner | \$35 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

XALISKO CAESAR [NF.]

Romaine, parmesan cheese, croutons, homemade Caesar dressing.

MINI TAMAL DE ELOTE [GF. VG.]

Fresh corn tamale, corn cream, corn esquites, cotija cheese, corn husk ash.

ENTRÉE

Choice of one

HUEVOS ENMOLADOS

Two masa cakes topped with chicharrón guisado, fried eggs, mole prieto, mole de chicharrón and queso fresco.

CHILAQUILES [NF.]

Handmade corn totopos, bathed in green, red or molcajeteadá sauce, cecina de ribeye, sour cream, queso fresco.

FLAUTAS DE POLLO

Grilled chicken breast, creamy poblano sauce, grilled asparagus and zucchini, purslane, green rice.

HUEVOS A LA MEXICANA [GF. NF. DF.]

Scrambled eggs with onion, tomato and serrano, served with cecina de ribeye, avocado and mamá coco sauce.

PANCAKES DE ELOTE [NF.]

Fresh corn pancakes, huitlacoche butter, cajeta sauce, bacon and berries.

DULCE FINAL

Choice of one

ARROZ CON COCO [GF. NF.]

Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

TRES LECHES DE ROMPOPE

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

XALISKO

Three-Course Dinner | \$40 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

CEVICHE XALISQUILLO [NF. DF.]

Wild-caught lime cured red snapper, shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPA DE TORTILLA [NF. DF.]

Rich chicken broth with oven roasted chicken, crispy corn tortilla strips and avocado.

TACOS AHOGADOS [NF.]

Two crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.

ENTRÉE

Choice of one

TACOS DE RIBEYE [DF. NF. GF.]

Thin sliced grilled ribeye, puerco beans, avocado, charred onion - chile de árbol sauce.

QUESADILLAS OTOMI [GF. NF. VG.]

Two Otomi-style handmade corn tortillas filled with hebra cheese, huitlacoche, purslane, green tatemada sauce.

CHILAQUILES [NF.]

Handmade corn totopos, bathed in green, red or molcajeteadá sauce, cecina de ribeye, sour cream, queso fresco.

TACOS DE PULPO ZARANDEADO [NF. GF.]

Grilled marinated octopus, mozzarella cheese, papas enchiladas, taquera sauce.

PANCAKES DE ELOTE [NF.]

Fresh corn pancakes, huitlacoche butter, cajeta sauce, bacon and berries.

DULCE FINAL

Choice of one

CHEESECAKE DE GUAYABA [NF.]

Guava - white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

MANGO MOUSSE [NF. GF.]

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

AGUA FRESCA +5 | HOUSE MARGARITA +12

[DF. Dairy Free | GF. Gluten Free | NF. Nut Free | VG. Vegetarian | VEG. Vegan]

Brunch



EXPERIENCIA

Three-Course Dinner | \$55 Per Person
(Tax & Gratuity not included)

APPETIZER

Choice of one

TOSTADA DE ATÚN [DF. NF.]

Yellowfin tuna, macha sauce, lime pearls, chile morita aioli, avocado.

XQUITES CON TUÉTANO

Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli & Cotija cheese.

MINI FLAUTAS DE POLLO [NF.]

Crispy chicken flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice.

FAMILY STYLE APPETIZER

PANELA ASADA AL HORNO CON CHORIZO DE RIBEYE

Oven-baked panela cheese with a dried pepper rub and Slow-braised marinated beef cooked wrapped in agave leaf on top served with handmade corn tortillas.

ENTRÉE

Choice of one

ENMOLADAS

Oven-smoked chicken enchiladas, mole de rancho, or mole prieto, sour cream, swiss chard, queso fresco and Mexican rice.

SALMON [GF. NF.]

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

ENCHILADAS DE FLOR [GF. NF. VG.]

Enchiladas stuffed with requeson, zucchini, asparagus and squash blossom, pipian verde and purslane, green rice.

ARRACHERA A LA MEXICANA [NF.]

Grilled skirt steak, roasted tomato, onion, poblano rajas and xcatic pepper sauce, nopal cactus, grilled panela cheese, homemade tortillas.

POLLO CON MOLE

Tender chicken thigh, Tlaxcala-style mole conlla, "meloso" creamy rice made with zucchini and asparagus.

CHAMORRO DE PUERCO AL PIBIL [GF. NF.]

Yucatán-style pork shank, marinated in achiote, slow-cooked wrapped in a banana leaf, pickled onion, black puerco beans, homemade tortillas.

DULCE FINAL

Choice of one

CHURRO GORDO [NF.]

Large churro inspired by the traditional style of Atotonilco El Alto, known as "Putazos", filled with San Juan de los Lagos cajeta (Caramel), served with café de olla.

FLAN DE CAFÉ [NF.]

Coffee flan adorned with cotton candy cloud.

MANGO MOUSSE [NF. GF.]

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

AGUA FRESCA +5 | HOUSE MARGARITA +12

| DF. Dairy Free | GF. Gluten Free | NF. Nut Free | VG. Vegetarian | VEG. Vegan |

CUSTOM MENUS & PERSONALIZATION

At Xalisko Cocina Mexicana, we believe every celebration deserves a personal touch.

Our team creates custom-designed menus that reflect the spirit and aesthetic of your event, whether it's a corporate dinner, a wedding, or a private celebration.

Companies may include their logo or brand elements, while private events can feature personalized names, dates, and color palettes inspired by your theme.

Each design is crafted with elegance and attention to detail, ensuring a memorable dining experience that feels uniquely yours.

LENT MENU

Antojitos

TACO DE FLOR | NF
Squash blossom delicate octopus, fish & shrimp, black garlic aioli.

BALAZOS DEL MAR
Three Gulf oysters & shrimp, Xalisquillo spicy-citrus sauce, tajin & fresh lime.

TIRADITO DE ATÚN
Yellowfin tuna petals, citrus-citrus sauce, mango-chili avocado & plantain chips.

CROQUETAS DE SALMÓN
Three crisp Atlantic salmon croquettes, cream cheese, served with dipping sauce.

MINI QUESADILLA CAMARÓN | NF.
Three shrimp mini quesadillas, Oaxaca-style queso and roasted jalapeños.

GF. GLUTEN FREE
DF. DAIRY FREE

Dulce Final

CAPIROTADA \$10
Traditional Mexican bread pudding with banana cream, toasted almonds & raisins. Nut-free version available upon request.

The MENU
Gianna's 18th Birthday
November 22nd - 2025

APPETIZERS \$24
Family Style

Coliflor al Ajillo \$23
Sautéed cauliflower florets with guajillo-garlic confit.

Panela asada al horno \$35
Oven-baked panela cheese with a dried pepper rub, served with handmade corn tortillas.

Ceviche Xalisquillo \$35
Lime-cured red snapper and shrimp, crunchy corn, avocado, and tomatoes.

Congrats \$27
UnivarSolutions
HERE'S TO YOUR CONTINUED SUCCESS!

Menu

APPETIZERS

Tamale
Fresh corn tamale, corn cotija cheese, chile de árbol, mango, and guacamole.

Chichén
Lime-cured red snapper and shrimp, black garlic aioli, mango, and guacamole.

Panela
Rich chicken broth with crispy corn tortilla.

FAMILY

Panela
Oven-baked Panela cheese served with flour.

ENTRADA

Tacos
Thin sliced grilled ribeye, chile de árbol, mango, and guacamole.

Plantain
Crispy chicken plantain, green queso fresco, cabbage, and guacamole.

Carne
Traditional dish from Oaxaca, flank steak simmered in tomato and onion sauce, served with rice and beans.

Enchiladas
Stuffed with shrimp and mozzarella sauce, purple corn, and guacamole.

Papas con Queso
Sautéed tenderloin tips, potato hash, tomatoes, sunny side up eggs, and guacamole.

DESSERTS

Mousse de Mango
Gwadalajara's favorite dessert, passion fruit cream, mango, and guacamole.

Flan de Café
Creamy rice pudding with chocolate shavings and cinnamon.

ARROZ CON COCO
Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

RED VELVET
Red velvet tres leches cake, white chocolate cream.

TRES LECHE DE ROMPOPE
Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

FLAN DE CAFÉ
Coffee flan adorned with cotton candy cloud.

CHURRO GORDO
Large churro "Atotonilco El Alto" - style, better known as "Putazos", stuffed with San Juan de los Lagos cajeta, served with café de olla.

CHEESECAKE DE GUAYABA
Guava-white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

CREMOSO DE CHOCOLATE
Chocolate mousse, cranberry gelée, gold dust.

JERICALLA
Guadalajara's favorite dessert, custard with caramelized top, passion fruit cream & berries.

NF. NUT FREE GF. GLUTEN FREE

By Chef Renair Martínez

EVENT POLICIES & REQUIREMENTS

Food & Beverage Minimum

Monday to Thursday – Lunch (11:00 AM – 3:00 PM) Monday / Tuesday – Dinner (From 3:00 PM onward) No minimum spend (10 guest minimum required)	Wednesday – Dinner (From 3:00 PM onward) \$600 USD Thursday – Dinner (From 3:00 PM onward) \$800 USD	Friday & Saturday – Lunch (11:00 AM – 3:00 PM) \$1,000 USD Friday & Saturday – Dinner (From 3:00 PM onward) \$1,500 USD	Sunday – Dinner (From 6:00 PM onward) \$1,000 USD
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Outside Food & Beverage Policy

No food or beverages of any kind may be brought into the restaurant by the client's guests or invitees.

Outside Decor

Confetti, signs, or any other disruptive items are not permitted.

Due Dates for Menus & Guest Counts

Final menu selections and guest counts must be submitted no later than five (5) business days prior to the event.

This number will be considered final and charges will be made accordingly. If not received by the deadline, the estimated number on the contract will be used as the guaranteed guest count.

Exceeding Contracted End Time

All private reservations include a maximum duration of three (3) hours. If the event exceeds the contracted time, an additional charge per person, per half hour or part thereof will apply, based on the agreed minimum.

Deposit Policy

A 40% deposit is required to secure the date and private room reservation. This deposit is non-refundable and may be made by credit card or cash, according to the client's preference. Reservations without a deposit are not considered confirmed. A tentative hold will be maintained for up to 48 hours, or until another client requests the same date and time. If split checks are needed, this may be arranged on the day of the event for the remaining balance. However, the initial deposit must be processed as a single payment (one card or one cash transaction). The deposit amount will be applied toward the agreed food and beverage minimum at the conclusion of the event.

Final Payment & Service

The final payment must be made on the day of the event, by cash or credit card only. All applicable state and local taxes and a 20% service fee will be added to the final check. Xalisko does not charge a fee for the use of the private room. Instead, we simply ask that guests meet the agreed food and beverage minimum. If the minimum is not reached, the remaining balance may be fulfilled with retail items such as wine, tequila, or mezcal bottles, or food to-go. Otherwise, the difference will be charged as an unmet minimum on the final bill.



Ximena Otálora

EVENT COORDINATOR



☎ (346) 740 - 8626

✉ contact@xalisko.com

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The Woodlands, TX 77380.

🌐 www.xalisko.com