

Catering Menu
by Chef Andrea Nardó

A handwritten signature in black ink that reads "Habibi". The signature is stylized, with a long horizontal stroke on the left that loops back under the first vertical stroke.

The Embers

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Canapes

(priced per piece – minimum 20 piece per selection)

Mini fried pizza with burrata - 50 pesos

Porcini mushroom and truffle arancini with garlic emulsion - 45 pesos

Goat cheese, red pepper and grilled courgette roll - 30 pesos

Curry, cilantro and onion croquette with mint yogurt - 30 pesos

Coconut Thai curry fish croquette with lemon emulsion - 40 pesos

Watermelon with panela and balsamic - 25 pesos

Chickpea fritters with garlic emulsion - 25 pesos

Beetroot and Tequila fish gravlax crostini with mint yogurt - 50 pesos

Mac and cheese fritter with truffle emulsion - 40 pesos

Roast beef on toast with chimichurri and caramelized onion - 50 pesos

Chicken and chorizo skewers with honey mustard dressing - 40 pesos

Starter

(priced per plate)

Pan Seared Octopus - 350 pesos

saffron and potato velouté, chorizo crumble, fried leeks, star anise oil

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Fish Ceviche - 260 pesos

coconut, beetroot, passionfruit, peach, fennel, red onion, red chili, cilantro oil, tostada

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Yellowfin Tuna Crudo - 350 pesos

orange gel, green tomatillo, serrano chili, parsley oil, almond milk, toasted almond, garlic emulsion

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Beef Tartar - 280 pesos

avocado purée, shallots, cucumber, red chili, soya cured egg yolk, truffle, paprika potato chips

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**vegetarian options available*

Main

(priced per plate)

Pan Seared Mahi Mahi - *490 pesos*

wild rice, cherry tomato, asparagus, courgette purée, mint

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Stuffed Chicken Breast - *440 pesos*

parmesan red pepper mousse, lemon white wine cream sauce, mashed potato, green beans

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Yellowfin Tuna Steak - *600 pesos*

hollandaise, truffle mashed potato, tenderstem broccoli

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Grilled Lamb Chops - *630 pesos*

green pea velouté, dauphinoise potato, mint yogurt

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Grilled Filet Mignon - *780 pesos*

blue cheese pink peppercorn cream, truffle mashed potato, tenderstem broccoli

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Italian Risotto - *430 pesos*

cherry tomato, burrata, parmesan, basil

Dessert

(priced per plate)

Mezcal Chocolate Salami- *180 pesos*

orange mascarpone

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Poached Pear- *200 pesos*

red wine, raicilla, pecan custard

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Classic Tiramisu - *200 pesos*

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Strawberry Coconut Tiramisu - *200 pesos*

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Banana Chocolate Tiramisu - *200 pesos*

Nonna's Italian Style

(priced per plate – individual or family style available)

Homemade Focaccia - 120 pesos

Cherry tomato

Oregano

Olives

Onion

Rosemary

Starter

Burrata - 270 pesos

cherry tomato, basil

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Homemade Bresaola - 220 pesos

shaved fennel, pink peppercorn, lemon parsley oil

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Tempura Courgette Flower - 230 pesos

ricotta and anchovy filling

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Octopus Salad - 250 pesos

potato, black olive, cherry tomato, lemon parsley dressing

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Pizza Fritta - 270 pesos

basil tomato sauce, burrata, parmesan

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Fish Crudo - 230 pesos

orange, fennel, pink peppercorn, rocket, lemon parsley oil

Main

Paccheri allo Scoglio - 550 pesos

mussels, clams, cherry tomato, chilli, garlic

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Homemade Pappardelle al Ragú Napoletano - 450 pesos

red wine, tomato, beef shank, pork shank and sausage braised overnight

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Paccheri alla Genovese - 430 pesos

ragú of onion, carrots, celery, white wine, slow cooked pulled beef shoulder

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Homemade Cavatelli Pugliesi - 420 pesos

broccoli, anchovies, chilli, garlic

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Ossobuco a la Milanese - 500 pesos

slow cooked beef in red wine and tomato, green peas, carrots, polenta

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Porcini Parmesan Risotto - 540 pesos

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Squid Ink Risotto - 590 pesos

calamari and prawns

Dessert

Classic Tiramisu - 200 pesos

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Ricotta Chocolate Tart - 230 pesos

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Italian Liquor Chocolate Salami with Orange Mascarpone - 180 pesos

Additional Information

- Customized menu options always available
- Children's menu & dietary restriction options always available
- Labour cost starting at *4000 pesos*
- Locations outside of Sayulita & San Pancho require an additional travel fee of *1000-2000 pesos*
- Minimum 10% gratuity applied to food cost only
- Larger events may incur additional rental costs