

Latin Beet™ CATERING

BUILD YOUR OWN BOWLS

FEED

7

- 1 Base
 - 2 Vegetables
 - 4 Toppings
 - 2 Sauces
- \$85

FEED

15

- 2 Bases
 - 2 Vegetables
 - 4 Toppings
 - 2 Sauces
- \$165

FEED

25

- 3 Bases
 - 4 Vegetables
 - 4 Toppings
 - 4 sauces
- \$240

+ proteins^{GF} FEED 7

- ANTICUCHO STEAK* \$50
- ORGANIC PERUVIAN CHICKEN \$40
- SALMON CEVICHE \$50
- TUNA NIKKEI* \$50
- GRANDMAS'S LENTILS ⑦ \$15

LAS OPTIONS ^{GF}

BASES ⑦

- Organic Brown Rice
- Organic Tricolor Quinoa
- Organic Shredded Kale
- Organic Arugula
- Zucchini Noodles

VEGETABLES ⑦

- Roasted Carrots
- Charred Broccoli
- Roasted Sweet Potato
- Brussels Sprouts

TOPPINGS ⑦

- Salsa Criolla*
- Purple Cabbage Slaw
- Cucumber
- Pickled radishes
- Avocado +15
- Latin Beet Carrot Slaw
- Crispy Corn Cancha
- Crispy Quinoa
- Cilantro

SAUCES

- Aji Verde* ⑦ ①
- Fantastica ⑦
- Creamy Avocado ⑦
- Yogurt Huacatay*
- Spicy Latin Beet* ① ① ①
- Aji Rocoto* ① ① ① ① ① ⑦

FEED

GF

BUILD YOUR OWN AREPAS

10

Organic housemade white corncakes served with queso fresco, avocado, Latin Beet carrot slaw, aji verde* ⑦ ①, aji rocoto* ① ① ① ① ①, salsa criolla* and cilantro

\$50

+ proteins^{GF}

- LOS PERICOS* \$15
- SMOKED SALMON \$40
- ANTICUCHO STEAK \$30
- ORGANIC POLLO A LA BRASA \$25
- SALMON CEVICHE \$35
- TUNA NIKKEI CEVICHE \$35

EMPANADAS

EMPANADAS DEL DÍA \$25
Ten empanadas served with aji verde.* ⑦ ① Ask about our daily selection.

ANTICUCHO STEAK: Beef marinated with aji panca, a dark spicy pepper. **AJI VERDE:** Cilantro and jalapenos. **AJI ROCOTO:** Our spiciest sauce made with a rocoto peppers, one of the spiciest peruvian peppers. Mix it with any sauce to add some heat. **OCOPA:** Peanut sauce mix veggies and herbs. **FANTASTICA:** Roasted tomatoes, peppers, onion and garlic. **FANTASTICA:** Roasted tomatoes, peppers, onion and garlic. **LOS PERICOS:** Scrambled eggs with tomatoes and scallions. **SALSA CRIOLLA:** Pickled red onions and cilantro. **TUNA NIKKEI:** Peru meets Japan with this fresh tuna, yuzu-tamari and leche de tigre. **YOGURT HUACATAY:** Peruvian mint with non-fat greek yogurt. **SPICY LATIN BEET:** a sweet and spicy sauce made with aji rocoto – a Peruvian red pepper – and beets mixed with non-fat greek yogurt. ^{GF}: I am gluten free. ^⑦: I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask.

09/2016

LatinBeet™ CATERING

DRINKS

FOUND® WATER \$2.5

Still and Infused Sparking Waters
Original • Elderflower Lemon •
Cucumber Mint

HEALTH-ADE® KOMBUCHA \$5.5

Original • Ginger-Lemon • Cayenne
Cleanse • Seasonal Flavors

HEART OF TEA® \$3

Classic • Lemon • Peach •
Pomegranate Orange

ORANGE JUICE \$6

16 oz. Fresh Squeezed

CAFÉ **SERVE** **10**

PROUDLY CRAFTING

DEVOCIÓN

96oz. DRIP COFFEE \$35

Served with 16oz of Organic
Cowmade Milk

96oz. COLD BREW \$45

Served with 16oz of Organic
Cowmade Milk

ORGANIC TEA BAGS \$30

Green Tea • Mint • Breakfast Tea •
Earl Gray (decaf + regular) •
Chamomile Citrus

ORGANIC MILK \$4

16 oz. Organic Cowmade Milk

HOUSEMADE NUT MYLK \$7

16 oz. of your choice of Almond
or Cashew Mylk