



CULINARY EXPERIENCE

CEVICHE, SALSA & COCKTAILS

A HANDS-ON CULINARY & MIXOLOGY WORKSHOP

Elevate your event with an interactive chef-led cooking experience combined with a craft cocktail masterclass. Perfect for corporate team-building, private gatherings, or groups looking for an engaging food & beverage experience. Features a curated menu of fresh ceviches, bold Mexican salsas, and gourmet seafood tacos, designed to ignite the senses and inspire connection.

THE MENU

Start with our house-made tortilla chips paired with guacamole and roasted tomatillo salsa. Then enjoy a trio of ceviches: Baja-style shrimp marinated in lime with tomatoes, onions, cilantro, and avocado; Peruvian-inspired sea bass in a bright leche de tigre with aji Amarillo and crispy cancha corn; and a Tropical Ahi tuna ceviche with mango, coconut milk, lime, and serrano peppers.

Elevate your tasting with a salsa flight featuring smoky chipotle, bright salsa verde cruda, and a sweet-heat pineapple-habanero blend.

At the taco station, indulge in fresh veggie tacos with beans, corn, avocado crema, and pickled red onions, and delight in cold shrimp tostada tacos layered with citrus-marinated shrimp, cucumber, jicama, and chipotle mayo on a crispy shell.

THE DESSERT | CHILI SPICED MEXICAN CHOCOLATE MOUSSE

Indulge in a decadent finale with our chili-spiced Mexican chocolate mousse – a rich blend of dark chocolate infused with cinnamon and a hint of chili, finished with whipped cream and crunchy cacao nibs.