



La Costanera

LARGE PARTY MENUS

La Costanera

FAMILY STYLE MENU

required for large parties of 15+

prix fixe starting at \$85 per guest

See menu for additions and upcharges

Please let the Event Manager know about any allergies

PARA EMPEZAR - select two

for every additional item add \$7 per guest

v,vg*,gf* Quinoa Salad - Baby lettuce, cucumber, apple, cherry tomato, mint, feta, passionfruit vinaigrette

v,vg*,gf* Beet Salad - cherry tomato, cancha, choclo, feta, mint, passionfruit vinaigrette

gf* Cebiche Pescado - fresh fish of the day, aji rocoto leche de tigre, cancha, choclo

gf* Cebiche Nikkei - ahi tuna, nikkei leche de tigre, cancha, choclo, apple, sesame

v* Mini Empanadas - *choice of one*: chorizo, or mushroom

v* Anticucho (skewers) - *choice of one*: chicken, beef, or mushroom

v* Papa a la Huancaína - grilled potato, huancaína sauce, feta cheese, bacon

Yucca Croquettes - chorizo and raisin stuffed fried yucca, aji amarillo curry sauce

Langostinos Crocantes - Quinoa encrusted Mexican Prawns, house made Korean BBQ-Inca Kola sauce, +5
Japanese sweet potato puree

PLATO PRINCIPAL - select three

for every additional item add \$10 per guest

Adobo - braised duroc pork shoulder, aji panca-cuzquena beer sauce

gf*, df* King Salmon - a la plancha style, pan roasted corn, asparagus, roasted rocoto romesco, cancha

Pollo Salvaje - Mary's organic free-range chicken, Chef's fusion sauce +5

gf*, vg* Lomo Saltado - stir fried beef tenderloin, onion medley, tomato, pisco gf soy sauce, french fries +7

Aji de Gallina - shredded organic chicken, creamy aji Amarillo, black olives, purple potato

gf, df* Pescado Costanera - grilled swordfish, seasonal vegetables, aji amarillo butter sauce

gf, v*, vg* Arroz con Mariscos - bomba rice, mussels, clams, calamari, prawns, panca, saffron-shrimp broth +7

Pescado a lo Macho - roasted swordfish over seafood stew of mussels, clams, calamari, scallop and shrimp, +7
enoki mushrooms, rocoto-paprika sauce

gf, df* Churrasco - Creekstone grass fed angus steak, aji amarillo butter +10

AL LADO - select two

for every additional item add \$3 per guest

gf, vg Jasmine Rice

gf, vg* Broccolini

vg Platano Frito

v, vg* Sautéed Spinach and Garlic

v French Fries

v Garlic Fries +2

DESSERT - select one

for every additional item add \$3 per guest

v Alfajores - shortbread cookie, dulce de leche

gf, v Chocolate Carlitos - flourless chocolate terrine

v Churros - filled with dulce de leche +5

Dietary Key - please read

gf - gluten free

df - dairy free

v - vegetarian.

vg - vegan

Dietary symbols with an asterisk (*)

indicates that an item can be altered for that dietary restriction and must be communicated to the Event Manager

A gratuity of 25% is added to all Large Parties and Events

RECEPTION MENUS

INCLUDE A COCKTAIL RECEPTION PRIOR TO YOUR SEATED LUNCH OR DINNER,
OR AS A STANDALONE EVENT.

**Ask the Event Manager about pricing*

Hors d'oeuvres *(passed)*

1-2 bites

Choice of 3 - \$35

Choice of 5 - \$45

Bocaditos Bar

2-3 bites

Choice of 3 - \$45

Choice of 5 - \$55

Tequenos

shrimp, Oaxaca cheese

Chicharrones

choice of
chicken, calamari, **or** portobello

Anticucho

chicken, beef, **or** mushroom

Ceviche Shooters

choice of classic (red snapper) or
nikkei (ahi tuna)

Yucca Frita

huancaína, feta

Mini Empanada

chorizo **or** mushroom

Yucca Croquettes

chorizo raisin filling, aji amarillo
curry sauce

Roasted Beets

feta cheese, mint, radish,
aji Amarillo-lime vinaigrette

Oysters on the half shell +3

available for parties of 30 or less

Bolitas de Causa

aji amarillo whipped potato,
avocado, diced scallop,
huancaína, sweet rocoto

Alfajores

shortbread cookie, dulce de
leche filling

Note on Receptions

The number of bites refers to the approximate bites each person will be allotted, for each menu choice. La Costanera will not be responsible for the amount each guest consumes, and any additional orders will be charged an additional cost.

Substitutions and additions are available upon request, and may incur an additional fee.

Please let the Event Manager know
about any allergies

LARGE PARTY DRINK MENU

CONSUMPTION BASED TAB

Drinks will be charged to one tab. Please inquire about custom pared down menus. Our items are subject to change at any time. Prices are not listed on the menu presented to guests.

Cocktails 17

- Pisco Sour** Pisco Quebranta, lime, lemon juice, simple, egg whites, angostura Bitters
- Costanera G&T** The Botanist Gin, tonic water, lemon, basil, berries, and King cube
- Colibri** Grey goose Vodka, cucumber juice, prickly pear, lime, soda water
- Manhattan Highway One** Rye whiskey, sweet & dry vermouth, Angostura bitters
- Oaxacan Negroni** 400 Conejos Mezcal, Bianco vermouth, Luxardo Bianco, king cube
- Smoky Spark** Mezcal, lemon, blood orange syrup, splash of cava
- Mora Drop** Vodka, lemon, black berry, orange liqueur, sugar rim
- Cloudy Berry** Maestro Dobel Tequila, Homemade berry syrup, pineapple, lemon, egg white
- Honey Moon Bay** Chamomile infused Gin, Elderflower Liqueur, Pineapple, Honey, Lime
- House Sangria** Choice of Red or White

Cerveza 10

DRAFT

- Pilsner** Bo, East Brother Brew Co, CA, 4.4%
- Kolsch** True Kolsch, Almanac Brew Co, CA, 5%
- Dark Lager** Laguna Baja, North Coast Brew Co, CA, 5%
- Sour Ale** "Old Prom Queen" Hop Dogma, HMB - CA, 6.2%
- IPA** HenHouse, Santa Rosa, CA, 6.9%
- Hazy IPA** Love Almanac Brew Co, CA, 6.1%

BOTTLE/CAN

- Golden Lager** Cusqueña, Perú, 5%
- Pilsner** Pilsen Callao, Peru, 5%
- Apple Cider** Golden State "Mighty Dry" Sonoma - Ca, 6.1%
- Golden N/A** Athletic Brew Co. "Upside Dawn" Mildford - Ct, 0.5%
- IPA N/A** Athletic Brew Co. "Run Wild" Mildford - Ct, 0.5%

Wine List

**Full wine list available upon request*

- Prosecco** Mionetto "Avantgarde Collection" 16/62
D.O.C.G Treviso - Italy
- Cava Brut Rosé** Segura Viudas, Catalonia - 15/58
Spain, NV
- Grenache Rose** Daou Family Winery, Paso 14/60
Robles, 2022
- Sauvignon Blanc** Dry Creek, California, 2023 16/62
- Albariño** Laxas, Rias Baxias - Spain, 2023 16/62
- Torrontes** Tilia, Mendoza - Argentina, 2023 17/64
- Chardonnay** Frank Family Vineyards, Carneros 17/64
- Napa, 2022
- Pinot Noir** Lyric, Sonoma California, 2022 16/62
- Tempranillo** Coto de Imaz Reserva, Rioja - 15/60
Spain 2019
- Malbec** Catena "Vista Flores" Mendoza - 16/62
Argentina, 2021
- Cabernet Sauvignon** Daou Family, Paso 16/62
Robles - California, 2022

Mocktail 10

- Kiguapo** Kiwi puree, Pineapple, lemon, rosemary syrup
- Moji-berry** Blueberries, mint, lemon, blueberry syrup
- Chicha Morada** Purple corn, cinnamon, cloves, apple, lime

Non Alcoholic Beverages such as sodas, teas, coffee, and sparkling water are also available.