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THE CONCEPT/SERVICE:

Oyamel Cocina Mexicana combines Mexico's rich regional culinary traditions with modern urban fare. Guests enjoy an array of antojitos-traditional Mexican snack or small plates-along with authentic tacos, ceviches and a wide selection of cocktails and tequilas. This is like no Mexican food you have ever experienced, and a meal you won't soon forget.

JOSÉ ANDRÉS:

Often called Spain's unofficial ambassador to the United States, Jose Andres is the host and executive Producer of the hit PBS culinary series, "Made in Spain", and the author of the companion cookbook. Drawing on his unrivalled expertise, Jose takes viewers and readers on a gastronomic and cultural tour of Spain. Termed the "boy wonder of culinary Washington" by the New York Times, Jose as an internationally recognized culinary innovator know for bringing both traditional and avant garde Spanish fare to America. He has received a list awards from Bravo Network and is a winner on Food Network's "Iron Chef America" and has appeared judging on Bravo's "Top Chef" series.

HOW TO RESERVE:

Contact your coordinator by email or phone to move forward with the reservation. To confirm, a credit card will also be needed with minimal paperwork. Emailing events@thinkfoodgroup.com or calling 202-638-0202 are the easiest ways to confirm. All dates and times are subject to availability until confirmed with a credit card/contract. All parties are confirmed on a first come, first served basis.

WEBSITE/PHOTOS:

www.oyamel.com

PRESS:

- ❖ A capital place for a restaurant tour —*Boston Globe*, July 27, 2010
- ❖ Business is Blooming: Oyamel Cocina Mexicana —*Washington Post Express*, July 29, 2010
- ❖ "Everything at this upscale Mexican restaurant works to make your day better than when you walked in." Tom Sietsema, The Washington Post's 2009 Fall Dining Guide **1/2 (out of four)
- ❖ 100 Best Restaurants 2009 The Washingtonian
- ❖ "Feeling blue? Head straight to Oyamel. Everything about the window-wrapped Mexican restaurant in Penn Quarter conspires to make you happy." Tom Sietsema, The Washington Post's 2008 Fall Dining Guide **1/2 (out of four)

Seated Dinner Menu #1

39 per person

Appetizer

Guacamole al tomatillo con queso fresco

Prepared tableside, guacamole with green tomatillo, serrano chile, crumbled queso fresco.
Served with handmade tortilla chips

1st Course

Ensalada de aguacate y remolacha

Mexican avocados, roasted beets, tomatillo, pickled red onion, jicama and orange dressing

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers,
queso fresco and chile pequin

Quesadilla huitlacoche

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle

2nd Course

Camarones al mojo de ajo negro

Shrimp sautéed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic

Tamal verde

Tamal with shredded chicken breast, chile, garlic, cilantro with a green tomatillo sauce

Taco de cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

Albondigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled "double cream" cheese and cilantro

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin,
chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Seated Dinner Menu #2

46 per person

Appetizer

Guacamole al tomatillo con queso fresco

Prepared tableside, guacamole with green tomatillo, serrano chile, crumbled queso fresco.
Served with handmade tortilla chips

1st Course

Ceviche verde "El Bajio"

Walu, avocado, tomatillo, green olives, jalapeño chiles

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin

Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts in a hibiscus dressing

2nd Course

Quesadilla huitlacoche

Traditional folded corn tortilla with Chihuahua cheese and Roy Burns Farm Mexican corn truffle

Taco de pescado Mexicano

Seared fish with salsa Mexicana and a tangy cilantro pesto

3rd Course

Tamal verde

Tamal with shredded chicken breast, chile, garlic, cilantro with a green tomatillo sauce

Bistec con mole amarillo y hongos

Grilled hanger steak with Oaxacan mole of ancho, guajillo and costeño chiles with wild mushrooms

Col de bruselas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin,
chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Chef's Experience Menu

55 per person

Appetizer

Guacamole al tomatillo con queso fresco

Prepared tableside, guacamole with green tomatillo, serrano chile, and crumbled queso fresco.
Served with handmade tortilla chips

1st Course

Ceviche de marlin azul

Pacific blue marlin, grapefruit, mint and coriander

Ceviche de atún Pacífico

Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, jalapeños and crispy amaranth

Ensalada de aguacate y remolacha

Mexican avocados, roasted beets, tomatillo, pickled red onion, jicama and orange dressing

Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, citrus, radish and avocado, with a tamarind dressing

2nd Course

Cayo de hacha con pipián de chile pasilla

Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments,
pumpkin seed oil and toasted pumpkin seeds

Col de bruselas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

3rd Course

Pancita de puerco al pastor

Seared house cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro

Sopes chapulines

Traditional corn flour cake topped with the legendary Oaxacan specialty of sautéed
grasshoppers, shallots, garlic and tequila, served with guacamole

Chalupas de cordero en adobo

Braised lamb shanks marinated in an adobo of ancho chiles, orange juice, cumin and Mexican oregano with green olives, red
onion and jalapeno served in house-made masa cakes

4th Course

Arroz de huitlacoche con queso fresco

Rice sautéed with Roy Burns Farm Mexican corn truffles, queso fresco cheese and epazote herb oil

Bistec con mole amarillo y hongos

Grilled hanger steak in a Oaxacan mole of ancho, guajillo and costeño chiles with wild mushrooms

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin,
chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a
pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Oyamel's Entree Menu

65 per person

Appetizer

Guacamole al tomatillo con queso fresco

Prepared tableside, guacamole with green tomatillo, serrano chile, and crumbled queso fresco.
Served with handmade tortilla chips

1st Course

Ceviche de atún Pacífico

Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, jalapeños and crispy amaranth

Ensalada de aguacate y remolacha

Mexican avocados, roasted beets, tomatillo, pickled red onion, jicama and orange dressing

2nd Course

Cayo de hacha con pipián de chile pasilla

Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments,
pumpkin seed oil and toasted pumpkin seeds

Chayote guisados con salsa jitomate

Sautéed Mexican squash, cauliflower, swiss chard and tequila with tomato and chile arbol salsa

Pancita de puerco al pastor

Seared house cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro

3rd Course Entree: Choice of

Fideo secos con hongos cremosos

Mexican vermicelli with pasilla de Oaxaca, wild mushrooms and Mexican cream

Pescado Alcaparrado

Seared skin-on red fish with a warm brussel sprout and grapefruit salad with an almond and caper sauce from Tabasco

Pato con mole costeño

Seared Muscovy duck breast with pineapple pico de gallo and a costeño chile, almond and raisin mole

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin,
chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a
pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Seated Sandwich Menu

25 per person

Appetizer

(Choice Of)

Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts in a hibiscus dressing

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin

Ceviche verde 'El Bajio'

Walu, avocado, tomatillo, green olives, jalapeño chiles

Sandwich

(Choice Of)

Divorciadas de jamón y queso

Flour tortillas with ham and Chihuahua cheese, served with chipotle chile and green tomatillo sauces, with a vegetable escabeche

Torta de pollo "Milanesa" con chipotle

Fried breaded chicken with frijoles, Oaxaca cheese, avocado, and "crema Mexicana", with a vegetable escabeche

Torta de camarones a la parilla

Grilled shrimp with sauteed squash, red chile epazote and avocado, with a vegetable escabeche

Dessert

(Choice Of)

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Seated Lunch Menu #1

25 per person

1st Course

Ensalada de chayote

Mexican squash salad with crumbled queso fresco cheese and crushed peanuts in a hibiscus dressing

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin

Tamal verde

Tamal with shredded chicken breast, chile, garlic, cilantro with a green tomatillo sauce

2nd Course

Taco de pescado Mexicano

Seared fish with salsa Mexicana and tangy cilantro pesto

Albondigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro

Col de bruselas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Seated Lunch Menu #2

30 per person

1st Course

Ceviche verde 'El Bajio'

Walu, avocado, tomatillo, green olives, jalapeño chiles

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile pequin

Quesadilla huitlacoche

Traditional folded corn tortilla with Chihuahua cheese and black Mexican truffle

2nd Course

Taco de pollo a la parrilla con aguacate

Grilled marinated chicken thigh with guacamole and grilled green onion

Camarones al mojo de ajo negro

Shrimp sautéed with shallots, arbol chile, poblano chile, lime and sweet aged black garlic

Bistec con mole amarillo y hongos

Grilled hanger steak in a Oaxacan mole of ancho, guajillo and costeño chiles with wild mushrooms

Col de bruselas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

Dessert

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa, served with a scoop of dark caramel ice cream

Non-Alcoholic Beverages Included

Iced Tea

Agua Frescas

Coffee: Regular and Decaffeinated

sodas not included

Canapé Upgrades

Upgrade your meal with delicious bites from our canapé options

Ceviche Spoons /3 each

Marlin azul

Pacific blue marlin, grapefruit, mint and coriander

Atun Pacifico

Tuna, Maggi, lime, pecans, crispy amaranth, and avocado

Peje-sol

Hawaiian sunfish, lime, salsa Mexicana, avocado and crispy corn

Coctél de camarón y jaiba

Local crab and white prawn cocktail with tomato and jalapeño pepper

Verde

Hawaiian walu, avocado, green olive, cilantro and jalapeño

Small Bites

"Gaspacho" morelia cone

Tropical fruit, jicama root, cucumbers, queso fresco and chile piquin

2.50 per person

Machuco relleno

Plantain fritter, chipotle chile and piloncillo sauce

2 per person

Tostadita de hongos

Local wild mushrooms, guacamole and shallots on crispy tortilla

2.50 per person

Ostione con leche de tigre

Oyster on the half shell with citrus broth and pasilla de Oaxaca air

3.50 per person

Camarones al mojo de ajo negro

Sautéed shrimp, black garlic, arbol chile, poblano pepper and lime

2.50 per person

Pollo con mole

Grilled marinated chicken skewer with mole poblano

2 per person

Tostadita atpatzigan

Confit baby pig, Oaxacan black beans, tomato and serrano salsa

lettuce and Mexican crema on crispy tortilla

3 per person

Empanadas

Stuffed house-made masa pastry

Frijole y queso

Oaxacan black beans and queso fresco

2.50 per person

Hongos

Local wild mushrooms and Chihuahua cheese

2.50 per person

Barbacoa de res

Oaxacan stewed beef, guajillo chiles and pickled cactus

3 per person

Mini Quesadillas

Traditional folded corn tortilla

Queso queso

Chihuahua cheese, Mexican crema and serrano salsa

2 per person

Huitlacoche

Roy Burns Farm corn truffle, Chihuahua cheese and serrano salsa

2.50 per person

Chicharrones

Crispy local pork belly, Chihuahua cheese and five chile salsa

2.50 per person

Sopes

House-made crispy masa cakes

Frijoles con queso

Oaxacan black beans and queso fresco

2 per person

Calabaza

Roasted squash, shallots and pomegranate seeds

2 per person

Huitlacoche

Roy Burns Farms corn truffle and queso fresco

3 per person

Chapulines

Oaxaca's legendary crispy grasshoppers with guacamole

3 per person

Papas con chorizo

Potato, black beans and house-made chorizo with Mexican crema

2 per person

Chicharron y aguacate

Crispy local pork belly and guacamole

2 per person

Pato borracho

Duck confit with serrano pepper, onion and cilantro salad

3 per person

Salpicon con escabeche

Spiced beef, cilantro, chipolte and pickled onion

2 per person

Tacos

Langosta

Maine lobster, mango chile arbol salsa

6 per person

Pescado Mexicano

Seared fish with salsa Mexicana and a tangy cilantro pesto

4 per person

Pollo a la parrilla con aguacate

Grilled marinated chicken thigh with guacamole and grilled green onion

4 per person

Taco de hongos con crema

Wild mushrooms sautéed with shallots and Mexican cream, topped with

salsa serrano and pickled red onions

4 per person

Chilorio de res

Shredded beef braised in a rich and tangy sauce of pasilla and guajillo

chiles, topped with white onions

4 per person

Carnitas con salsa de tomatillo

Confit of baby pig with green tomatillo sauce, pork rinds,

onions and cilantro

4 per person

Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion

and Mexican sour orange

4 per person

Pancita de puerco al pastor

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles,

served with pineapple, onions and cilantro

4 per person

Beverage Packages

Non-Alcoholic Beverages

House-made agua frescas, limeade, sodas, Mexican espresso and coffee, café de olla, Teasm hot tea and Oaxacan hot chocolate
10 per person

Wine and Beer

House wine (one red and one white selection) and Mexican beer
20 per person

Wine, Beer and Classic Margarita

House wine (one red and one white selection), Mexican beer and classic margaritas
25 per person

House Bar and Classic Margarita

House wine (one red and one white selection), Mexican beer, any house spirit drink (utilizing vodka, rum, gin, tequila, or bourbon) and classic margaritas
32 per person

Premium Bar

Premium wine (one red and one white selection), Mexican beer and any premium spirit drink (utilizing vodka, rum, gin, tequila, or bourbon), including choice of Oyamel Margarita or Farmers Market Margarita
42 per person

Sommelier Wine Pairing

Sommelier selected wine paired with each course of your meal
25 per person – 50 per person

Oyamel Artisanal Bar Tasting

A progressive tasting of mouth-watering, original Oyamel cocktails, delicious wine pairings and beautiful house-made liqueur
48 per person

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on the average 2.5 hour event

Oyamel Terms

1. Cancellation, decrease in party size, or no-show within **3 business days** of the confirmed date will result in a charge of the full Contract Total.
2. Menu must be selected **7 days** prior to event or menu will default to chef's selection. Additional charges may apply to substitutions or variations of menu. All menu changes are subject to chef approval.
3. Final number of guests must be confirmed **3 business days** in advance of the date of your party for ordering and staffing purposes. Charges will be based on this guaranteed guest count or the actual attendance, whichever is larger.
4. One form of payment will be accepted for all special events. All major credit cards, cash, travelers' checks, and corporate-issued checks will be accepted. Personal checks are not accepted.
5. The hours during which the affair is to be held shall be observed unless permission is given by Oyamel. In which event, additional charges may apply.
6. Patron agrees that restaurant will not be responsible for articles of personal property- damaged, lost, stolen or forgotten by Patron or Patron's guests.
7. A service fee 20% will be automatically applied to the final bill.
8. A single charge of 10% will be added for Washington D.C. tax. The tax applies to the service fee.
9. If your party is Tax Exempt, a copy of your Tax Exempt Certificate or License must be sent to the restaurant in advance of your party's arrival.
10. A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."

Beverage Upgrades

Cava Wine Toast

Segura Viudas, Cava, Penedes, Spain
9 per person

Sparkling Wine Toast

Schramsberg, Blanc de Blancs, Napa Valley, CA
13 per person

Sommelier Agave Tasting

Sommelier selected tequila or mezcal flights
15 per person – 25 per person

Gift Packages

Edible Treats Gift Box

Oaxacan chocolate and sea salt cookie
2.50 per person – 2 cookies per box
1 each additional cookie

The Famous Alebrije T-shirt

Oyamel's signature t-shirt
18 per person

José Andrés Gift Bag

A signed copy of Jose's cookbook and an edible treat wrapped for the occasion
40 per person