



SANTO PECADO

MEXICAN CATERING

TACO BAR

Our tacos adhere to three simple rules:

1. The tortilla is steaming hot
2. The filling is crafted with care, following traditional recipes
3. The garnishes and salsas bring everything together, making perfect sense with the taco as a whole



- Carnitas (pork) -

Braised pork shoulder, served with salsa verde, finely diced onion, cilantro, and a splash of lime juice.

- Tinga (chicken) -

Pulled chicken breast in a tomato chipotle sauce, with caramelized onion. Served with Mexican crema, and queso fresco.

- Grilled Cheese Santa Fe Vegetables (vegetarian) -

Roasted eggplant, zucchini, Poblano peppers, and corn kernels with Asadero cheese.



- Barbacoa (beef) -

Slowly roasted beef loin in guajillo and a special selection of Mexican fine herbs, served with pickled cactus, diced onion, cilantro, and morita sauce.

- Mushrooms “al Pastor” (vegan) -

Our vegan reinterpretation on one of the most famous tacos of the streets of Mexico City. Served with grilled pineapple, onion, cilantro, and morita sauce.

LOS SIDES

- Rice á la Mexicana (vegan) -

Rice pilaf in tomato broth, with green peas, corn kernels, and diced carrot.

- Skinny Charro Beans (vegan) -

Black beans cooked according to traditional recipe, dressed with avocado oil, garlic, and onion



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