



EL JARDÍN

CANTINA

SILVER MENU

\$35 Per Person | Three Courses

FIRST COURSE

Guacamole Tradicional ♻️ ✂️
tomato, onion, jalapeno, and cilantro served with
tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardín Salad ✂️ ♻️
seasonal vegetables, leafy greens mix, and sweet
roasted tomato dressing

Caesar Salad ✂️
pork chicharrones, romaine lettuce, radish, cilantro,
aged cotija cheese, and cotija caesar dressing

THIRD COURSE

- CHOICE OF -

Pollo en Mole* ✂️ 🥜

Carnitas* ✂️

Vegetable Memela ✂️ ♻️ 🥜

**Warning: consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of food illness.*

🥬 VEGETARIAN ♻️ VEGAN
✂️ GLUTEN-FREE 🥜 CONTAINS NUTS



EL JARDÍN

CANTINA

GOLD MENU

\$45 Per Person | Four Courses

FIRST COURSE

Guacamole Tradicional ♡ ✖
tomato, onion, jalapeno, and cilantro served with tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardin Salad ✖ ♡
seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad ✖
pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

Elote Preparado 🍷 ✖
grilled corn, spicy mayo, tajin, aged cotija cheese, and cilantro

THIRD COURSE

- CHOICE OF -

Pollo en Mole* ✖ 🥜

Carnitas* ✖

Birria de Res* ✖

Vegetable Memela ✖ ♡

FOURTH COURSE

Cafe de Olla 🍷

**Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.*

🍷 VEGETARIAN ♡ VEGAN
✖ GLUTEN-FREE 🥜 CONTAINS NUTS



EL JARDÍN

CANTINA

PLATINUM MENU

\$65 Per Person | Four Courses

UPON ARRIVAL

Guacamole Tradicional ♡ ✖
tomato, onion, jalapeno, and cilantro served with tortilla chips

FIRST COURSE

- CHOICE OF -

El Jardin Salad ✖ ♡
seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad ✖
pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

SECOND COURSE

- CHOICE OF -

Ceviche Tradicional* ✖
lime cured fresh fish, tomato, onion, cilantro, serrano, cucumber, and avocado

Ceviche Coco Veracruz ♡ ✖
lime marinated coconut, veracruz salsa, green olive, capers, and cilantro

Elote Preparado 🍷 ✖
grilled corn, spicy mayo, tajin, aged cotija cheese, and cilantro

THIRD COURSE

- CHOICE OF -

Pollo en Mole* ✖ 🍷

Carnitas* ✖

Birria de Res* ✖

Vegetable Memela ✖ ♡

FOURTH COURSE

- CHOICE OF -

Cafe de Olla 🍷

Tres Leches 🍷

Paleta del Dia ♡

Paleta del Dia can be made gluten-free upon request

**Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.*

🍷 VEGETARIAN ♡ VEGAN
✖ GLUTEN-FREE 🍷 CONTAINS NUTS





EL JARDÍN

CANTINA

BRUNCH MENU

\$35 Per Person | Three Courses

FIRST COURSE

Guacamole Tradicional ♻️ ✂️
tomato, onion, jalapeno, and cilantro served with tortilla chips

SECOND COURSE

- CHOICE OF -

El Jardin Salad ✂️ ♻️
seasonal vegetables, leafy greens mix, and sweet roasted tomato dressing

Caesar Salad ✂️
pork chicharrones, romaine lettuce, radish, cilantro, aged cotija cheese, and cotija caesar dressing

THIRD COURSE

- CHOICE OF -

Seasonal French Toast

Huevos con Chorizo* ✂️

Frittata Vegana* ✂️ ♻️

Birria de Res* ✂️

Enfrijoladas ✂️ 🥜

Frittata Vegana can be made non-vegan upon request

*Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness.

♻️ VEGETARIAN ♻️ VEGAN
✂️ GLUTEN-FREE 🥜 CONTAINS NUTS