



CATALOG











Thank you for you interest in Cantina La Veinte.

Please select one of the Prix Fixe menus that we offer. Every Prix Fixe menu includes your choice of :

- 3 Appetizzers (Served Family Style).
- 3 Main Courses (Served Family Style or Individual).
 - 2 Sides (Served Family Style).
 - 2 Desserts (Served Family Style).

Beverage Package, Canapes, & Mariachis are charged separately.



Come to experience the exceptional gastronomic voyage in the ultimate venue. Our Authentic cuisine unites people, connecting history and traditions in the warm and friendly atmosphere.



PRIX FIXE MENU\$95



GUACAMOLE ()

Mexican hass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

CAESAR SALAD 🕖

Tijuana Caesar salad with a twist. Hearts of romaine served with a roasted garlic-jalapeño dressing, parmesan cheese and house-made croutons.

SOPES DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

TACOS GOBERNADOR

Flour tortillas filled with shrimp, mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

SOPES DE HONGOS 🖉 🕐

Handmade corn masa topped with black beans, mushrooms, green sauce Mexican cream and queso fresco.

PANUCHOS

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote-orange sauce, and pickled red onions.

GORDITAS

Crispy handmade corn masa filled with chicharron prensado, white onions and cilantro, topped with Mexican cream and queso fresco,

CALAMARES

Fried calamari with pickled carrots and escabeche mayo.

QUESO FUNDIDO

Blend of melted Mexican cheese in a cast iron skillet. Served plain or with your choice of mushrooms, poblano pepper, zucchini flowers, chistorra or shredded chicken.

JICAMA CEVICHE (V)

Pickled Jicama, red onions, avocado, crispy quinoa, fresno pepperand leche de tigre.

TOSTADAS DE ATUN

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo .



DESSERTS CHOICE OF 2:

CHURROS Churros served with cajeta sauce.

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FLAN DE COCO Coconut flan with caramel "caviar" and toasted coconut.

PASTEL DE CHOCOLATE Chocolate cake.



CARNITAS

Michoacán style pork confit, served with chicharrón, salsa verde cruda. **COCHINITA PIBIL**

Braised pork marinated in a traditional achiote – orange sauce and served with pickled red onions and black habanero sauce.

ARROZ VERDE CILANTRO 🔎

Slow cooked rice in cilantro broth, served with grilled seasonal vegetables and chile güero.

SHORT RIB RISOTTO Served with mushrooms, chicharron and chile ancho aioli.

PULPO A LAS BRASAS

Grilled octopus with olive oil, confit potatoes, paprika and sea salt.

MOLCAJETE DE RIB EYE

Sautéed rib eye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.

MOLCAJETE PASTOR

Pork in a Guajillo adobo sauce, cilantro and red onions, served with pineapple and pico de gallo.

HUACHINANGO

Butterflied whole snapper served with white rice.

TAMPIQUEÑA

Grilled skirt steak, served with red rice, rajas poblanas, black beans and enmolada.

MOLCAJETE DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

ROASTED CAULIFLOWER

Mexican peanuts sauce, lime zest, candied peanuts.

SIDES CHOICE OF 2:

ARROZ BLANCO 🖉 😡

White rice. PLATANOS MADUROS Ø Sweet platains. VERDURAS AL GRILL Ø Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFRITOS 7 @ Black Beans PAPAS FRITAS 7 @ French Fries



PRIX FIXE MENÚ \$115



APPETIZER CHOICE OF 3:

GUACAMOLE 🖉 🕑

Mexican hass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

CAESAR SALAD

Tijuana Caesar salad with a twist. Hearts of romaine served with a roasted garlic-jalapeño dressing, parmesan cheese and house-made croutons.

SOPES DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

SOPES DE HONGOS 💋 📎

Handmade corn masa topped with black beans, mushrooms, green sauce Mexican cream and queso fresco.

SOPES DE WAGYU

Wagyu served on handmade corn masa topped with refried beans, chorizo, Mexican cream, red onions, queso fresco, and salsa verde cruda.

ROASTED CAULIFLOWER (V)

Mexican peanuts sauce, lime zest, candied peanuts.

TACOS GOBERNADOR

Flour tortillas filled with shrimp, mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

PANUCHOS

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote-orange sauce, and pickled red onions.

GORDITAS

Crispy handmade corn masa filled with chicharron prensado, white onions and cilantro, topped with Mexican cream and gueso fresco.

CALAMARES

Fried calamari with pickled carrots and escabeche mayo.

TOSTADAS DE ATUN

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo.

TACOS DE LANGOSTA

Rosarito - style lobster taco served in flour tortillas with yellow rice, black beans and chipotle sauce.

DOBLADITAS DE JAIBA

Crunchy soft shell crab served in flour tortillas with jalapeño sauce.

QUESO FUNDIDO

Blend of melted Mexican cheeses in a cast iron skillet. Served plain

SHORT RIBS FLAUTAS

Crispy tortilla filled with short rib, spicy chile de arbol sauce, lettuce, cream and queso fresco.

JICAMA CEVICHE arphi

Pickled Jicama, red onions, avocado, crispy quinoa, fresno pepperand leche de tigre.

AGUACHILE DE RIBEYE

Thinly sliced smoked rib eye marinated in chile de arbol-lime juice. Served with garlic chips, avocado and onions.



MAIN COURSE CHOICE OF 3:

CARNITAS

Michoacán style pork confit, served with chicharrón, salsa verde cruda.

COCHINITA PIBIL Braised pork marinated in a traditional

achiote – orange sauce and served with pickled red onions and black habanero sauce.

ARROZ VERDE CILANTRO 🖉 🕅 Slow cooked rice in cilantro broth, served with grilled seasonal vegetables and chile güero.

SHORT RIB RISOTTO

Served with mushrooms, chicharron and chile ancho aioli.

PULPO A LAS BRASAS Grilled octopus with olive oil, confit potatoes, paprika and sea salt.

MOLCAJETE DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

MOLCAJETE DE RIB EYE

Sautéed rib eye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.

MOLCAJETE PASTOR Pork in a Guajillo adobo sauce, cilantro and red onions, served with pineapple and pico de gallo.

CAMARONES AL GUSTO

Grilled shrimp served with rice and the sauce of your choice: Spicy / Cilantro /Garlic / Buttered.

TAMPIQUEÑA

Grilled skirt steak, served with red rice, rajas poblanas, black beans and enmolada.

HUACHINANGO

Butterflied whole snapper served with white rice.

FILET MIGNON

Served with choice of mashed potatoes or french fries, side of salad and agave demi-glace.

PAN SEARED SALMON Tamarind-mezcal sauce, crispy kale.

ARROZ CALDOSO DE CAMARON

Slow cooked in a hot pot with shrimp broth, shrimps, cilantro and red onions.



SIDES CHOICE OF 2:

ARROZ BLANCO White rice.

PLATANOS MADUROS Sweet platains.

VERDURAS AL GRILL Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFRITOS Black Beans

PAPAS FRITAS Erench Eries

DESSERTS CHOICE OF 2:

CHURROS

Churros served with cajeta sauce. FLAN DE COCO

Coconut flan with caramel "caviar" and toasted coconut.

PASTEL DE CHOCOLATE Chocolate cake.

CREPAS DE CAJETA Warm crepes with cajeta sauce and nuts.

PRIX FIXE MENÚ \$135



APPETIZER CHOICE OF 3:

GUACAMOLE 🖉 🕅

Mexican hass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

CAESAR SALAD 🖉 🕐

Tijuana Caesar salad with a twist. Hearts of romaine served with a roasted garlic-jalapeño dressing, parmesan cheese and house-made croutons.

ROASTED CAULIFLOWER

Mexican peanuts sauce, lime zest, candied peanuts.

QUESO FUNDIDO

Blend of melted Mexican cheeses in a cast iron skillet. Served plain.

SOPES DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce. Mexican cream and gueso fresco.

SOPES DE HONGOS 💋 🕥

Handmade corn masa topped with black beans, mushrooms, green sauce Mexican cream and gueso fresco.

SOPES DE WAGYU

Waqyu served on handmade corn masa topped with refried beans, chorizo, Mexican cream, red onions, gueso fresco, and salsa verde cruda.

TACOS GOBERNADOR

Flour tortillas filled with shrimp, mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

PANUCHOS

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote-orange sauce, and pickled red onions.

GORDITAS

Crispy handmade corn masa filled with chicharron prensado, white onions and cilantro, topped with Mexican cream and queso fresco.

TOSTADAS DE ATUN.

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo .

TACOS DE LANGOSTA Rosarito - style lobster taco served in flour tortillas with yellow rice, black beans and chipotle sauce.

DOBLADITAS DE JAIBA Crunchy soft shell crab served in flour tortillas with jalapeño sauce.

OUESO EUNDIDO Blend of melted Mexican cheeses in a cast iron skillet. Served plain

SHORT RIBS FLAUTAS

Crispy tortilla filled with short rib, spicy chile de arbol sauce, lettuce, cream and queso fresco

JICAMA CEVICHE

Pickled Jicama, red onions, avocado, crispy guinoa, fresno pepperand leche de tigre.

CARNITAS Michoacán style pork confit, served with chicharrón, salsa verde cruda.

COCHINITA PIBIL

Braised pork marinated in a traditional achiote - orange sauce and served with pickled red onions and black habanero sauce.

ARROZ VERDE CILANTRO Slow cooked rice in cilantro broth, served with grilled seasonal vegetables and chile güero.

SHORT RIB RISOTTO Served with mushrooms, chicharron and chile ancho aioli

PULPO A LAS BRASAS Grilled octopus with olive oil, confit potatoes, paprika and sea salt.

MOLCAJETE DE POLLO Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

MOLCAJETE DE RIB EYE Sautéed rib eye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.

MOLCAJETE PASTOR Pork in a Guajillo adobo sauce, cilantro and red onions, served with pineapple and pico de gallo.

CAMARONES AL GUSTO

Grilled shrimp served with rice and the sauce of your choice: Spicy / Cilantro /Garlic / Buttered.

SEA BASS A LA VERACRUZANA

Slow-cooked sea bass in a traditional tomato, jalapenos, olives and caper sauce.

HUACHINANGO Butteflied whole snapper served with white rice.

LANGOSTINOS AL MOJO DE AJO Grilled giant prawns with garlic-lime butter and served with white rice.

TAMPIQUEÑA Grilled skirt steak, served with red rice, rajas poblanas, black beans and enmolada.

RIB EYE CHAIRMAN

Grilled Rib Eye served with three-chiles, garlic sautéed mushrooms.

FILET MIGNON

Served with choice of mashed potatoes or french fries, side of salad and agave demi-glace.

SHORT RIB

Braised short rib in agave demi-glace. Served with quajillo-mashed potatoes.

ARROZ CALDOSO DE CAMARON

Slow cooked in a hot pot with shrimp broth, shrimps, cilantro and red onions.



SIDES CHOICE OF 2:

ARROZ BLANCO White rice.

PLATANOS MADUROS Sweet platains.

VERDURAS AL GRILL Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFRITOS Black Beans

PAPAS FRITAS

Erench Eries



DESSERTS CHOICE OF 2:

CHURROS

Churros served with cajeta sauce.

FLAN DE COCO Coconut flan with caramel "caviar" and toasted coconut.

PASTEL DE CHOCOLATE Chocolate cake

CREPAS DE CAJETA Warm crepes with cajeta sauce and nuts.



MAIN COURSE CHOICE OF 3:



CANAPES PASSED HORS D'OEUVRES

\$45 PER PERSON - CHOICE OF (5): 4 SAVORY AND 1 DESSERTS 3 SAVORY AND 2 DESSERTS



SAVORY

SOPES DE POLLO

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

TACOS GOBERNADOR

Flour tortillas filled with shrimp, mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

SOPES DE HONGOS 🖉 🕑

Handmade corn masa topped with black beans, mushrooms, green sauce Mexican cream and queso fresco.

PANUCHOS

Crispy handmade corn masa filled with black beans and topped with braised pork marinated in a traditional achiote-orange sauce, and pickled red onions.

GORDITAS

Crispy handmade corn masa filled with chicharron prensado, white onions and cilantro, topped with Mexican cream and queso fresco,

RIB EYE TACO

Flour tortillas filled with Rib eye mixed and Mexican Cheese blend

GUACAMOLE 🖉 🕅

Mexican hass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

TOSTADAS DE ATUN

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo .

DOBLADITAS DE JAIBA

Crunchy soft shell crab served in flour tortillas with jalapeño sauce.

SOPES CLASICOS Refried beans, queso fresco, mexican cream, served with salsa verde.

PULPO A LAS BRASAS

Grilled octopus with olive oil, confit potatoes, paprika and sea salt.

COCHINITA EMPANADA

Braised Pork Marinated in a traditional Achiote-Orange Sauce mixed with Pickled Red Onion



DESSERTS

CHURROS

Churros served with cajeta sauce.

TRES LECHES

Traditional cake soaked in three different milks.





our Spaces

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Our decoration has been carefully selected from the **most important craftsmen of Mexico.** Enjoy its colors, within the geometry of Mexican Art Deco architecture; framing through its brilliant black and golden colors the splendor of its magic.



This stunning garden terrace offers a beautiful ocean view overlooking the **Miami Skyline**, **flanked by grass walls** wrapped in twinkling lights that creates an unique ambiance.

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BEVERAGE PACKAGES (MINIMUM 2 HOURS)

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OPEN BAR PLATINUM \$65 PER PERSON (FIRST HOUR) \$55 Consecutive Hours

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BLACK LABEL BUCHANAN'S 12 BUCHANAN'S 18 INEVITABLE TEQUILA DON JULIO REPOSADO DON JULIO 70 KETEL ONE GREY GOOSE BRUGAL 1888 HENDRICK'S 400 CONEJOS MARGARITAS

(Classic - Oaxaqueña - Coconout - Tamarind Passion Fruit - Jalapeño - Strawberry - Manao)

HOUSE RED WINE AND WHITE WINE PROSECCO MEXICAN BEERS

OPEN BAR PREMIUM \$55 PER PERSON (FIRST HOUR)

\$45 Consecutive Hours

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HOUSE RED WINE AND WHITE WINE

BLACK LABEL

KETEL ONE

BRUGAL 1888

HENDRICK'S 400 CONEJOS

PROSECCO

MEXICAN BEERS

MARGARITAS

INEVITABLE TEQUILA

OPEN BAR WINE, BEER AND MARGARITAS

\$45 PER PERSON (FIRST HOUR) \$35 Consecutive Hours



HOUSE RED WINE AND WHITE WINE PROSECCO MEXICAN BEERS MARGARITAS

(Classic - Daxaquiiria - Coconaut - Tamarind Passion Fruit - Jalapeño - Strawberry - Mango)

OPEN BAR WINE AND BEER

\$35 PER PERSON (FIRST HOUR) \$25 Consecutive Hours

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HOUSE RED WINE AND WHITE WINE PROSECCO MEXICAN BEERS

• MARIACHI BAND •

• 9 Songs ______\$450

• 12 Songs ______ \$550

PRIVATE DINING EXPERIENCE

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CUSTOMIZED REQUEST

We are happy to accommodate any request you may have, such as floral arrangements, entertainment or Audio Visual needs for an additional charge.

PARKING

Valet parking is available on behalf of Cantina La 20 is located at the 5th your guest during lunch and dinner. Complimentary Self parking is not available.

LOCATION

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street and Brickell Av. in the Icon Building. Our physical address is 495 Brickell Av. Miami Fl. 33131.

Our direct phone is (786) 623-6135.







/LA20MIAMI @CANTINALAVEINTEMIAMI WWW.CANTINALA20.COM