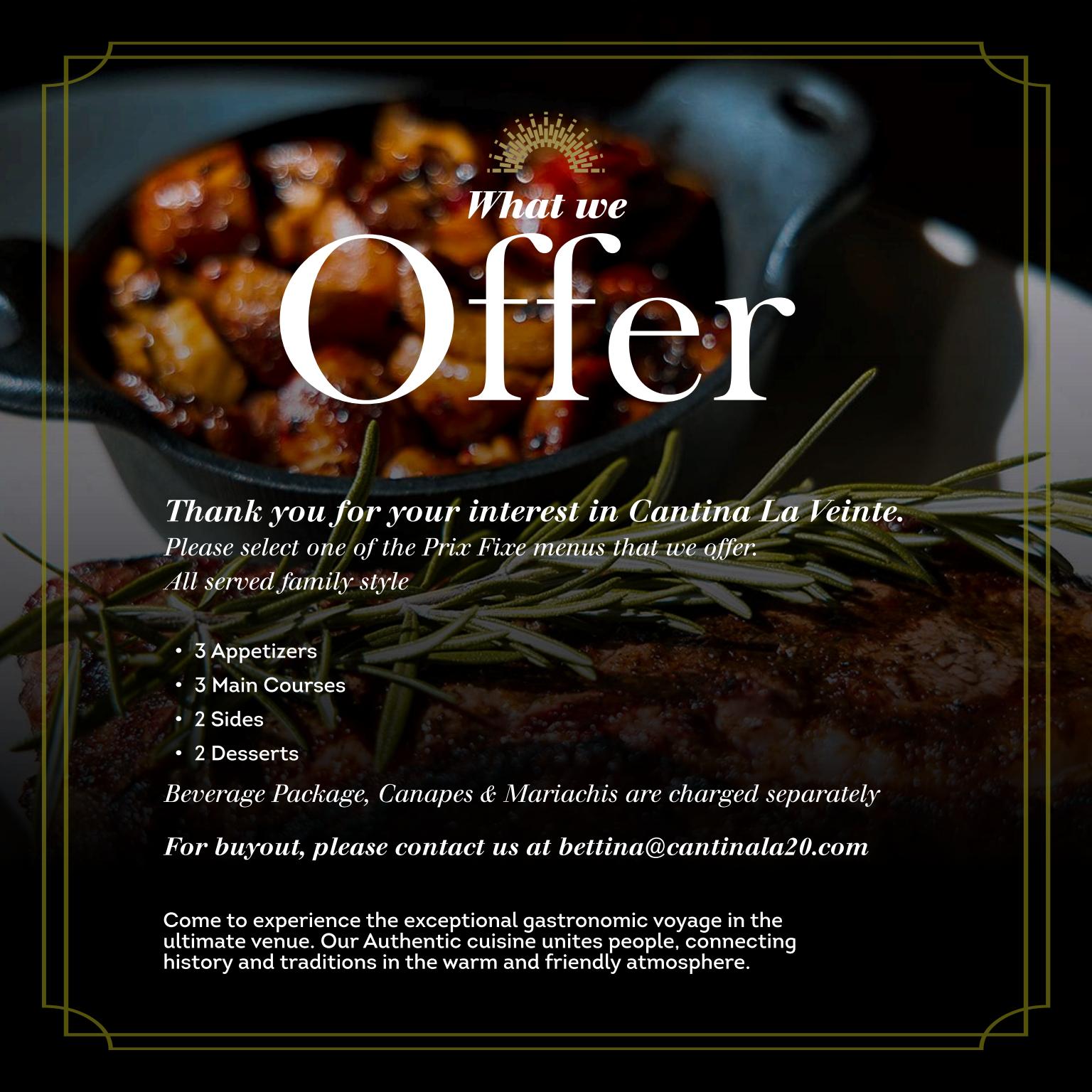




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LAVEINTE
CANTINA

PRIVATE EVENT
CATALOG



What we Offer

Thank you for your interest in Cantina La Veinte.

Please select one of the Prix Fixe menus that we offer.

All served family style

- 3 Appetizers
- 3 Main Courses
- 2 Sides
- 2 Desserts

Beverage Package, Canapes & Mariachis are charged separately

For buyout, please contact us at bettina@cantinala20.com

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 \$105

APPETIZERS

Choose 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.

RIB EYE TACO

Flour tortillas filled with Rib eye mixed and Mexican Cheese blend.

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 chicharrón 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

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

DESSERTS

Choose 2:

CHURROS

Churros served with cajeta sauce.

FLAN DE COCO

Coconut flan with caramel "caviar" and toasted coconut.

TRES LECHES

Traditional cake soaked in three different milks.

PASTEL DE CHOCOLATE

Traditional chocolate cake.

MAIN COURSE

Choose 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, chicharrón 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

Sautéed chicken served with melted manchego cheese, bell pepper mix, caramelized onions and petrolera sauce.

ROASTED CAULIFLOWER

Mexican peanuts sauce, lime zest, candied peanuts.

SIDES

Choose 2:

ARROZ BLANCO

White rice.

PLATANOS MADUROS

Sweet plantains.

VERDURAS AL GRILL

Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFRITOS

Black Beans.

PAPAS FRITAS

French fries.



Vegetarian



Vegan

PRIX FIXE MENU \$125

APPETIZERS

Choose 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.

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.

TOSTADAS DE PESCADO

Corvina marinated in Ensenada salsa, fresh avocado, chipotle mayo, cilantro and pickle onion

GORDITAS

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

CALAMARES

Fried calamari with pickled carrots and escabeche mayo.

TACOS DE LANGOSTA

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

QUESO FUNDIDO

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

SHORT RIB 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 quinoa, fresno pepper and 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.

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, chicharrón and chile ancho aioli.

PULPO A LAS BRASAS

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

MOLCAJETE DE POLLO

Sautéed chicken served with melted manchego cheese, bell pepper mix, caramelized onions and petrolera sauce.

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.

ROASTED CAULIFLOWER

Mexican peanuts sauce, lime zest, candied peanuts.

TAMPIQUEÑA

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

BRANZINO A LA TALLA

Branzino served with white rice, mixed greens, and talla sauce.

SHORT RIB

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

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.

MAIN COURSE

Choose 3:

ARROZ BLANCO

White rice.

PLATANOS MADUROS

Sweet plantains.

VERDURAS AL GRILL

Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFIRITOS

Black Beans.

PAPAS FRITAS

French fries.

DESSERTS

Choose 2:

CHURROS

Churros served with cajeta sauce.

FLAN DE COCO

Coconut flan with caramel "caviar" and toasted coconut.

TRES LECHES

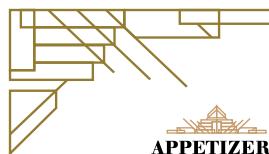
Traditional cake soaked in three different milks.

CREPAS DE CAJETA

Warm crepes with cajeta sauce and nuts.

PASTEL DE CHOCOLATE

Traditional chocolate cake.



PRIX FIXE MENU \$145

APPETIZERS

Choose 3:

GUACAMOLE

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

ENSALADA MANZANILLO

Heirloom tomatoes, creamy panela cheese, Michoacán Hass avocado and cucumber, champagne vinegar, extra virgin olive oil, black olives, pine nuts, guajillo crust and sea salt.

QUESO FUNDIDO

Blend of melted Mexican cheese 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 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.

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.

TOSTADAS DE PESCADO

Corvina marinated in Ensenada salsa, fresh avocado, chipotle mayo, cilantro and pickle onion

GORDITAS

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

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 cheese in a cast iron skillet. Served plain.

SHORT RIB 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 quinoa, fresno pepper and 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.

LOBSTER POBLANO DIP

Maine lobster, with poblano pepper and chives, au gratin with Mexican cheese blend.

RED SNAPPER CEVICHE

Red snapper, pickled jicama, red onions, fresnos, leche de tigre, avocado and crispy quinoa.

MAIN COURSE

Choose 3:

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, chicharrón and chile ancho aioli.

PULPO A LAS BRASAS

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

MOLCAJETE DE POLLO

Sautéed chicken served with melted manchego cheese, bell pepper mix, caramelized onions and petrolera sauce.

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.

ROASTED CAULIFLOWER

Mexican peanuts sauce, lime zest, candied peanuts.

SEA BASS A LA VERACRUZANA

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

BRANZINO A LA TALLA

Branzino served with white rice, mixed greens, and talla sauce.

LANGOSTINOS AL MOJO DE AJO

Grilled giant prawns with garlic-lime butter served with white rice.

TAMPIQUEÑA

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

SIDES

Choose 2:

ARROZ BLANCO

White rice.

PLATANOS MADUROS

Sweet plantains.

VERDURAS AL GRILL

Grilled vegetables served with an eggplant and goat cheese dip.

FRIJOLES REFritos

Black Beans.

PAPAS FRITAS

French fries.

DESSERTS

Choose 2:

CHURROS

Churros served with cajeta sauce.

FLAN DE COCO

Coconut flan with caramel "caviar" and toasted coconut.

TRES LECHES

Traditional cake soaked in three different milks.

CREPAS DE CAJETA

Warm crepes with cajeta sauce and nuts.

PASTEL DE CHOCOLATE

Traditional chocolate cake.



CANAPES PASSED HOURS D'OUVRES

\$55 PER PERSON - CHOICE OF (5):
3 SAVORY AND 1 DESSERTS

or
4 SAVORY



SAVORY



DESSERTS

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 achote-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.

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 Achote-Orange Sauce mixed with Pickled Red Onion

CALAMARES

Fried calamari with pickled carrots and escabeche mayo.

CHURROS

Churros served with cajeta sauce.

TRES LECHES

Traditional cake soaked in three different milks.

Our
Spaces



Main DINING



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.



Outdoor DINING



This stunning garden terrace offers a beautiful ocean view overlooking the **Miami Skyline**, **overhead floral canopies** wrapped in twinkling lights that create an unique ambiance.



BEVERAGE PACKAGES (MINIMUM 2 HOURS)

OPEN BAR PLATINUM

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



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
FLAVORED MARGARITAS
HOUSE RED WINE AND WHITE WINE
PROSECCO
MEXICAN BEERS

OPEN BAR PREMIUM

\$55 PER PERSON (FIRST HOUR)
\$45 Consecutive Hours



BLACK LABEL
INEVITABLE TEQUILA
KETEL ONE
BRUGAL 1888
HENDRICK'S
400 CONEJOS
HOUSE RED WINE AND WHITE WINE
PROSECCO
MEXICAN BEERS
FLAVORED MARGARITAS

OPEN BAR WINE, BEER AND MARGARITAS

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



HOUSE RED WINE AND WHITE WINE
PROSECCO
MEXICAN BEERS
FLAVORED MARGARITAS

OPEN BAR WINE AND BEER

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



HOUSE RED WINE AND WHITE WINE
PROSECCO
MEXICAN BEERS



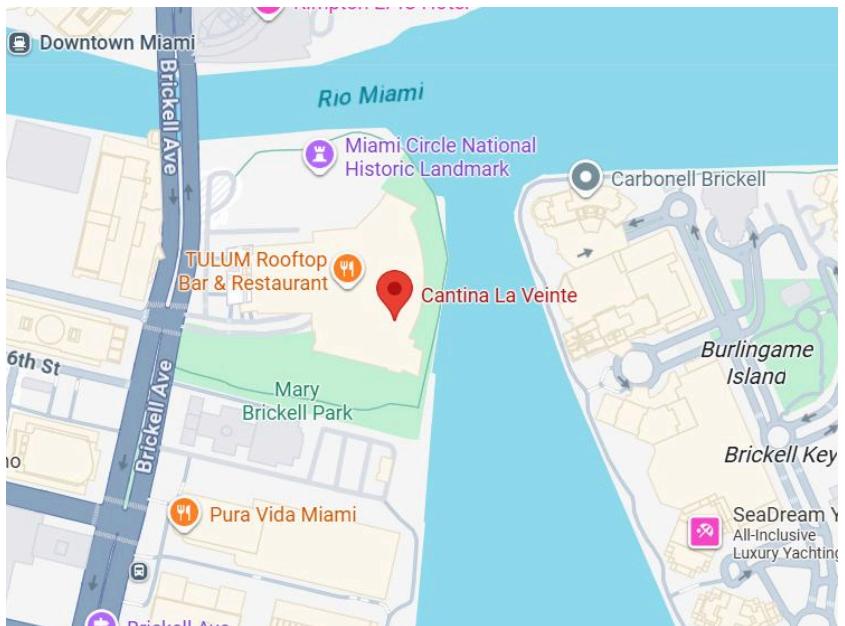
SUGGESTED EXPERIENCE
Mariachi Band



- 9 Songs ————— \$450

- 12 Songs ————— \$550

PRIVATE DINING EXPERIENCE



CUSTOMIZED REQUESTS

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



PARKING

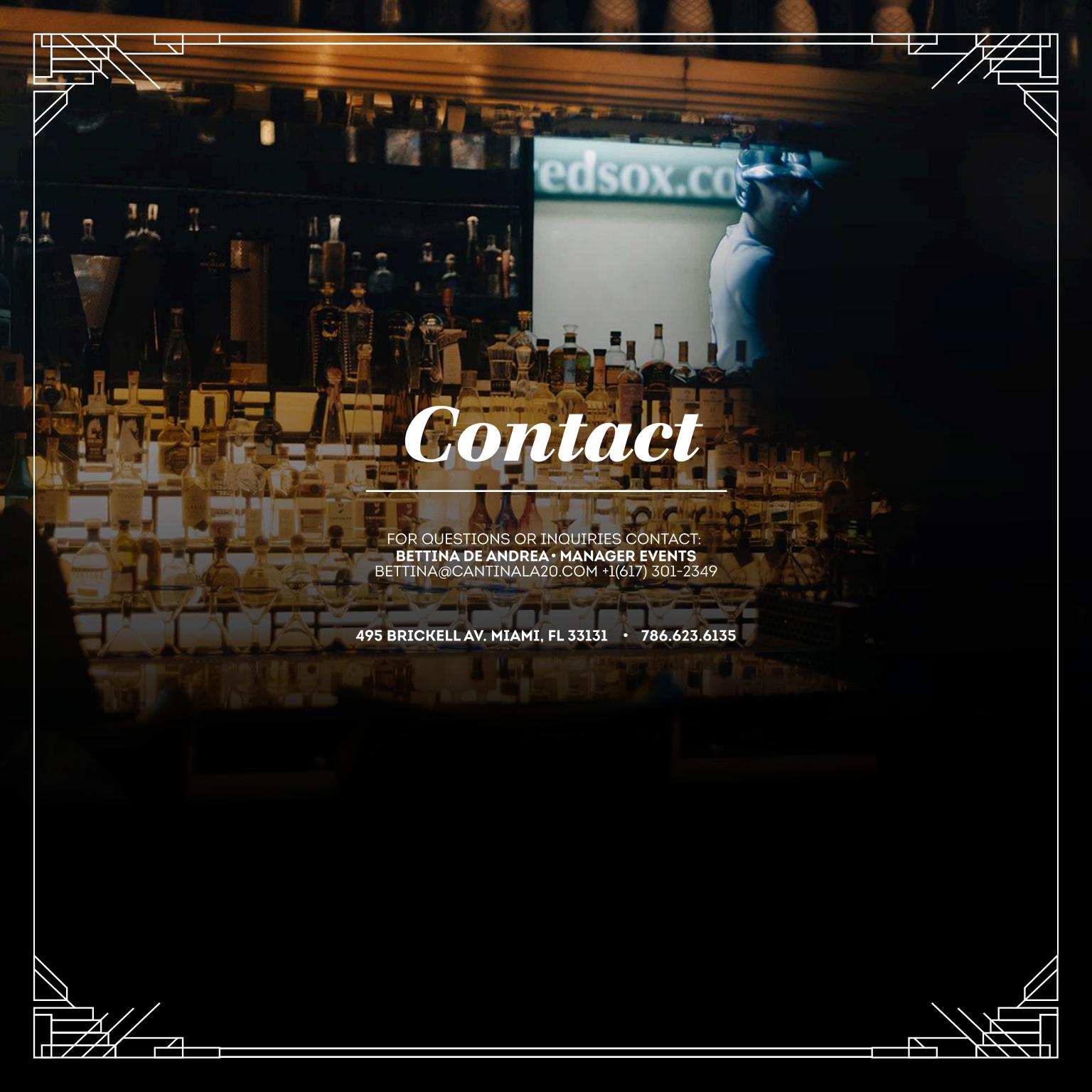
Valet parking is available on behalf of your guests during lunch and dinner. Complimentary self parking is not available.



LOCATION

Cantina La 20 is located at the 5th 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



Contact

FOR QUESTIONS OR INQUIRIES CONTACT:
BETTINA DE ANDREA • MANAGER EVENTS
BETTINA@CANTINALA20.COM +1(617) 301-2349

495 BRICKELL AV. MIAMI, FL 33131 • 786.623.6135