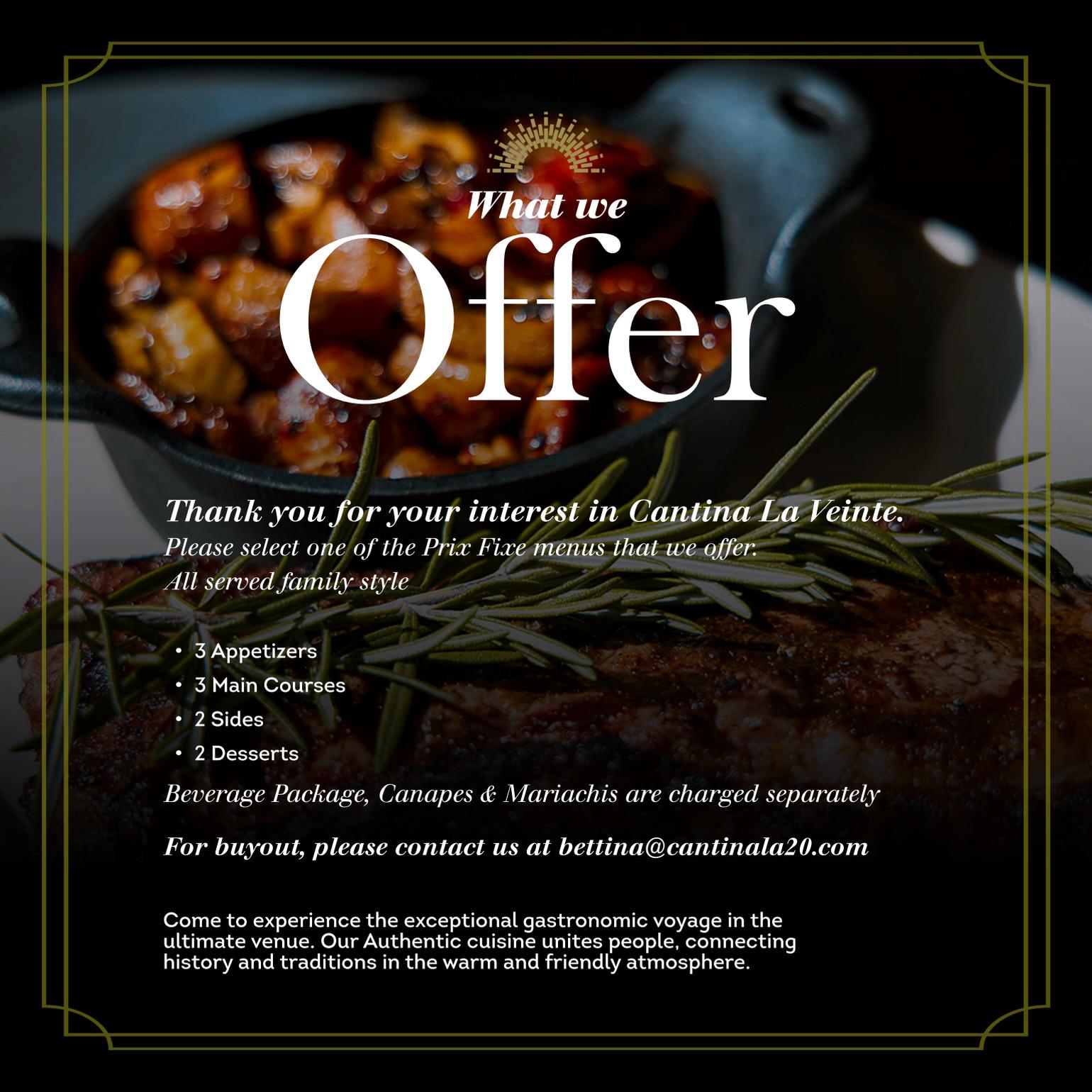




·20·  
**LAVEINTE**  
CANTINA

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](mailto: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** ①  
Mexican hass avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

**CAESAR SALAD** ①  
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** 🌿 ①  
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.

**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.

①

### 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:

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

🌿

### SIDES

Choose 2:

**ARROZ BLANCO** 🌿 ①  
White rice.

**PLATANOS MADUROS** 🌿 ①  
Sweet plantains.

**VERDURAS AL GRILL** 🌿 ①  
Grilled vegetables served with an eggplant and goat cheese dip.

**FRIJOLAS REFRITOS** 🌿 ①  
Black Beans.

**PAPAS FRITAS** 🌿 ①  
French fries.

 Vegetarian

 Vegan

## PRIX FIXE MENU \$125

### APPETIZERS Choose 3:

#### GUACAMOLE ②

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

#### CAESAR SALAD ②

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 ② ③

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 achote-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 chicharron 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.

#### 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 ②

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

### MAIN COURSE Choose 3:

#### COCHINITA PIBIL

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

#### ARROZ VERDE CILANTRO ②

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

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.

#### TAMPIQUEÑA

Grilled skirt steak, served with red rice, rajás 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.

### SIDES Choose 2:

**ARROZ BLANCO** ② ③  
White rice.

**PLATANOS MADUROS** ② ③  
Sweet plantains.

**VERDURAS AL GRILL** ② ③  
Grilled vegetables served with an eggplant and goat cheese dip.

**FRIJOLES REFRITOS** ② ③  
Black Beans.

**PAPAS FRITAS** ② ③  
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 🌿 ②

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 🌿 ②

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 chicharron 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.

#### 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 RIBËYE

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.

#### 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

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.

#### SEA BASS A LA VERACRUZANA

Slow-cooked sea bass in a traditional tomato, jalapenos, 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, rajás poblanas, black beans and enmolada



### MAIN COURSE

Choose 3:



### SIDES

Choose 2:

#### ARROZ BLANCO 🌿 ②

White rice.

#### PLATANOS MADUROS 🌿 ②

Sweet plantains.

#### VERDURAS AL GRILL 🌿 ②

Grilled vegetables served with an eggplant and goat cheese dip.

#### FRIJOLOS REFRITOS 🌿 ②

Black Beans.

#### PAPAS FRITAS 🌿 ②

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):  
4 SAVORY AND 1 DESSERTS  
or  
5 SAVORY



## 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.

### 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.



## DESSERTS

### 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.

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# *Outdoor* DINING



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

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## 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



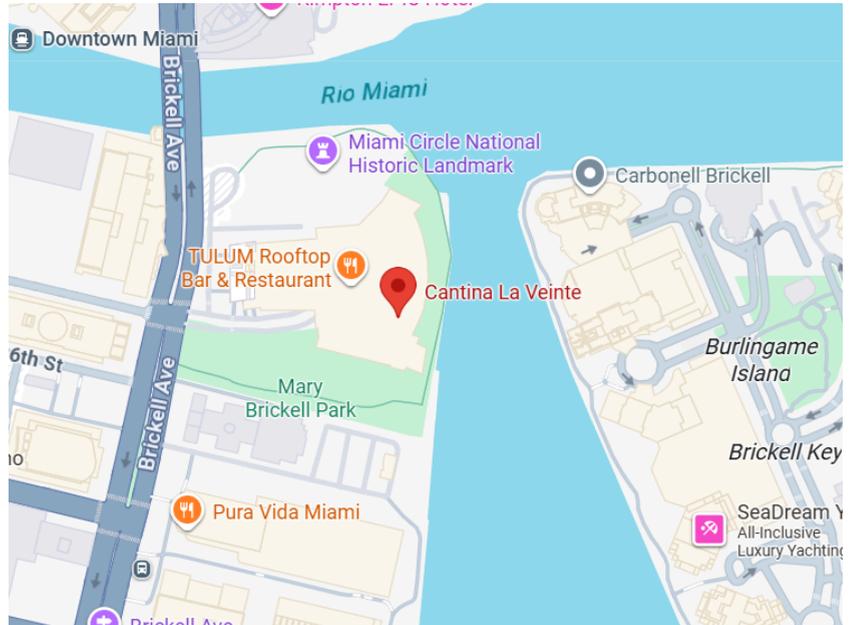
SUGGESTED EXPERIENCE  
*Mariachi Band*



• 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

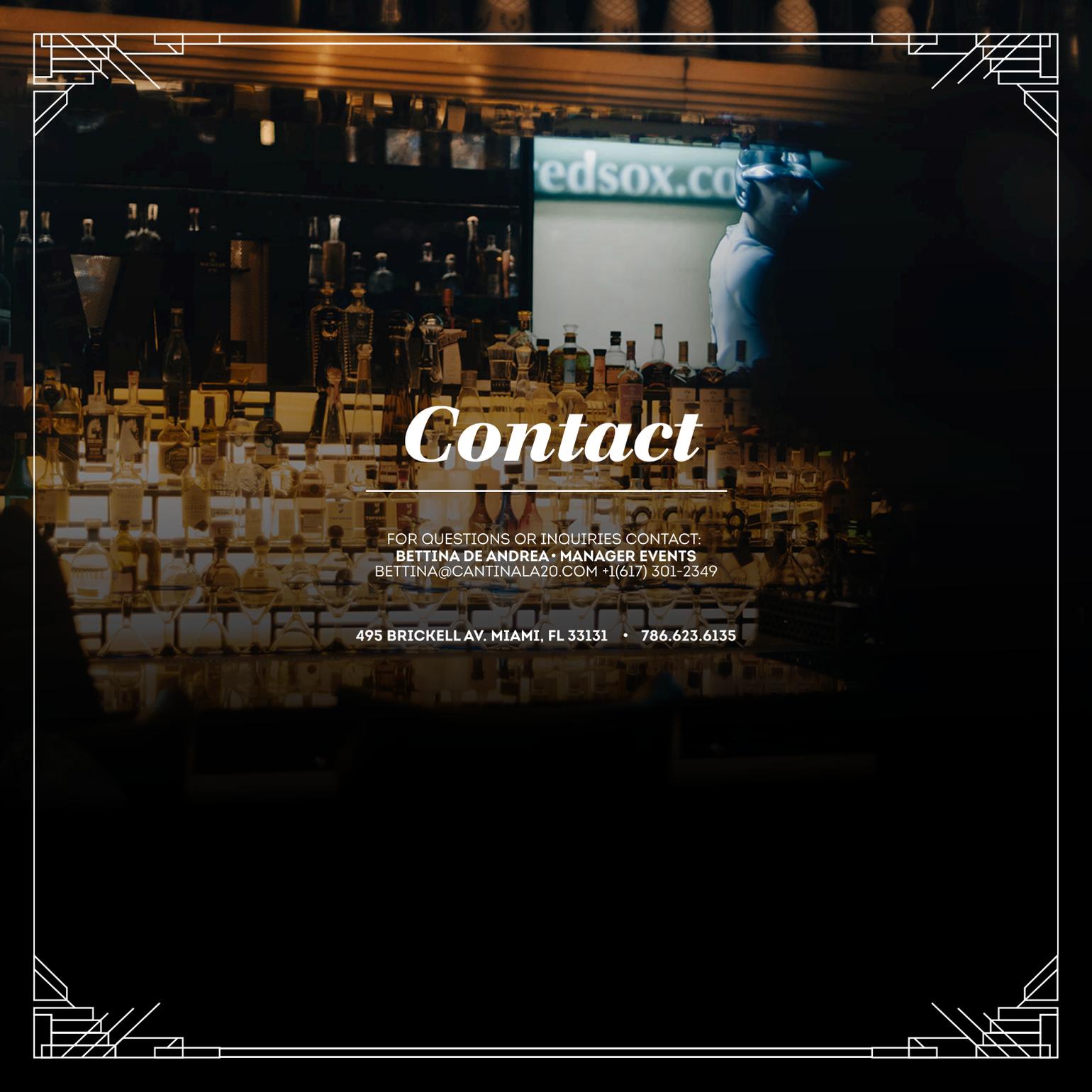
Valet parking is available on behalf of your guests during lunch and dinner. Complimentary Self parking is not available



## 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**

A photograph of a bar with a bartender in a blue uniform and cap. The bar is filled with various liquor bottles and glasses. A large screen in the background displays "edsox.co". The image is framed by a white geometric border.

# *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