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

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.

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 pepperand leche de tigre.

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..

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.

SIDES
Choose 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 Ⓥ
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.

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

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 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, rajas poblanas, black beans and enmolada.

BRANZINO A LA TALLA
Branzino servedwithwhite rice, mixed greens, and talla sauce.

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

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

SIDES
Choose 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 Ⓥ
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.

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 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.

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, 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 servedwithwhite 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 platains.

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):
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.

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.

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

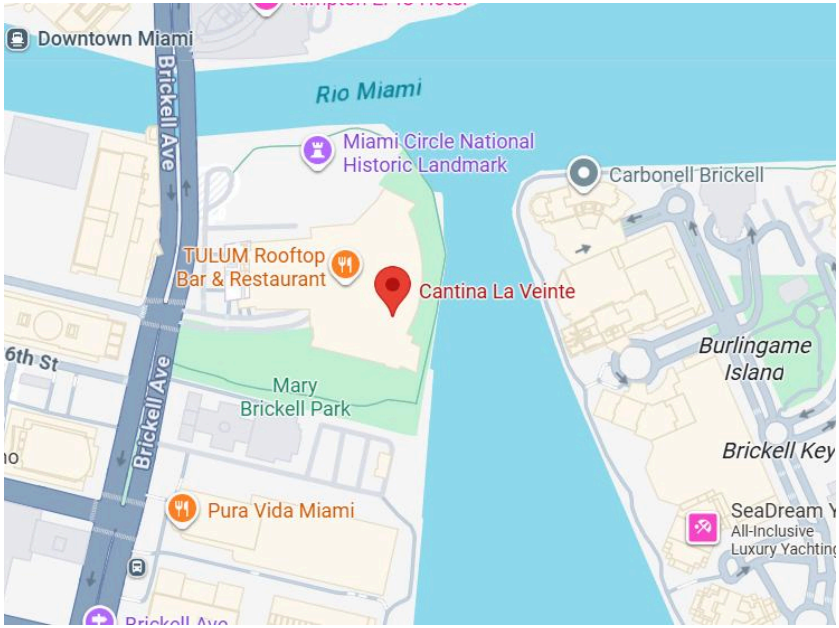
HOUSE RED WINE AND WHITE WINE
PROSECCO
MEXICAN BEERS

SUGGESTED EXPERIENCE

Mariachi Band

- **9 Songs** ———— **$450**
- **12 Songs** ———— **$550**

PRIVATE DINING EXPERIENCE



CUSTOMIZED REQUESTS

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

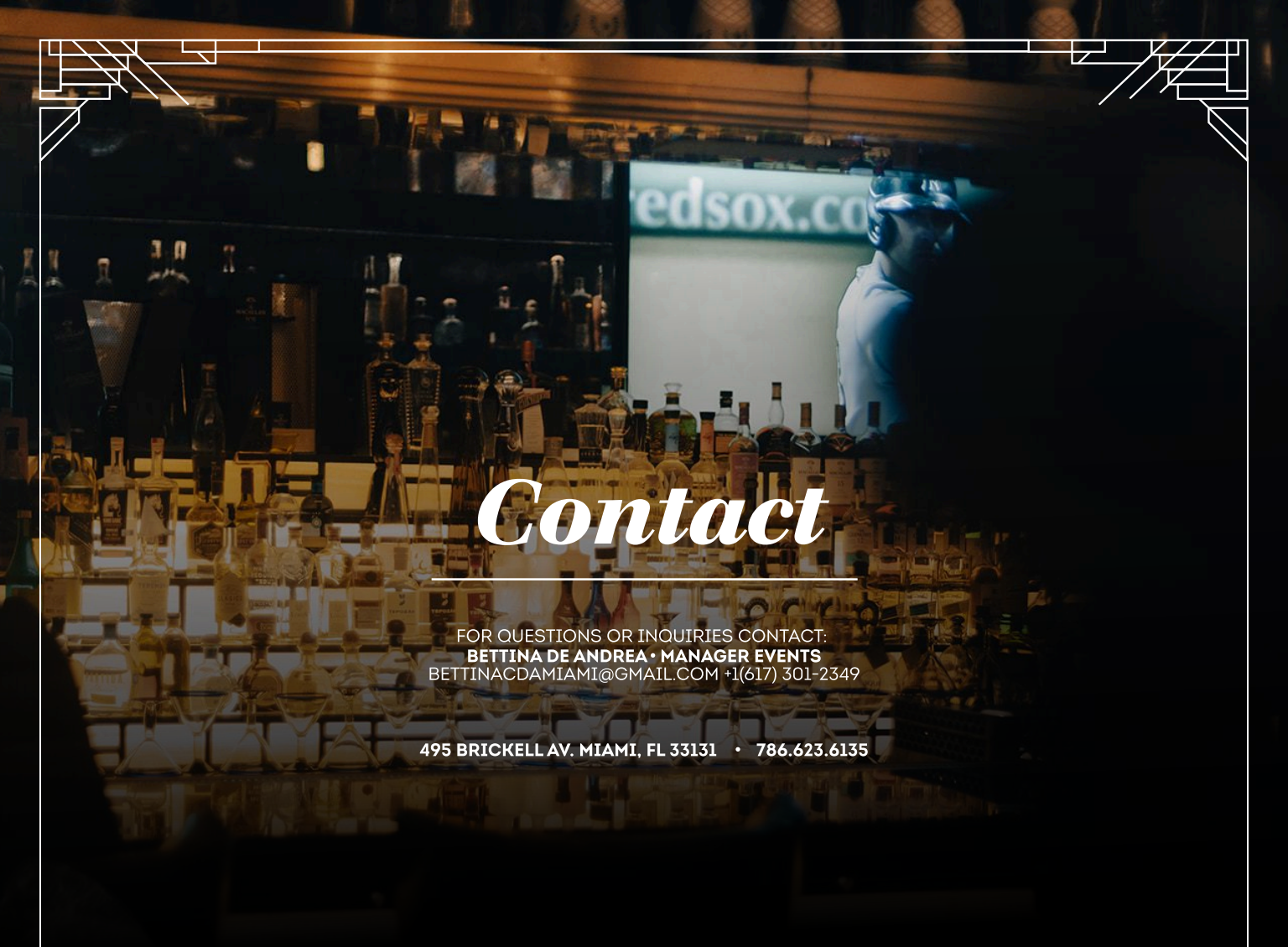
PARKING

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
BETTINACDAMIAMI@GMAIL.COM +1(617) 301-2349

495 BRICKELL AV. MIAMI, FL 33131 • 786.623.6135