



CHAAC-MOOL



CAFE WITH TRADITIONAL YUCATECAN FOOD

Catering Menu

COMIDAS YUCATECAS | YUCATECAN SPECIALTIES FOR BUFFET

Cochinita Pibil

Pibil describes the traditional Yucatecan method of cooking meat—rubbed with achiote, wrapped in banana leaves, and cooked very slowly at a low temperature. The result is a tender and flavorful meat like nothing you’ve ever had. Cochinita Pibil is Chaac Mool’s signature dish. Succulent pork or chicken is prepared traditionally and served with 4 corn tortillas per person, pickled red onion, and three kinds of spicy salsa.

Carnitas Serranas

Pork leg marinated in milk, cinnamon, and chile guajillo and then roasted until crispy. Served with 4 corn tortillas per person and three choices of salsa.

LESS THAN 50 PEOPLE: \$8 per person with corn tortillas or \$11 per person with fresh homemade tortillas

OVER 50 PEOPLE: \$7 per person with corn tortillas or \$10 per person with fresh homemade tortillas

Brazo de Reina \$8 per person

A traditional Yucatecan tamale. Traditionally made with chaya (impossible to find here), this dish is a corn masa rolled with spinach, filled with ground pumpkin seeds and hard boiled eggs, and wrapped in a plantain leaf to steam. It is served with spicy tomato sauce. Served with rice and beans.

Muppipollo \$8 per person

A large plantain leaf-wrapped tamale stuffed with chicken or pork in achiote with tomato sauce. Served with rice and beans.

Sopa de Pollo \$6 per person

Traditional Yucatecan chicken soup

Chuletas con Polenta Pibil \$11 per person

One of Luis’s specialties. Delicious pork chops served over polenta seasoned with achiote. A unique twist on a Yucatecan standard.

Chiles Rellenos con Pastor \$11 per person

An inland Mexican specialty—green poblano chiles stuffed with seasoned, grilled pork. Served with rice and beans.

BOTANAS | MINI HORS D’OUVRES

Torta de Cochinita Pibil \$1

Chaac Mool’s signature stewed pork sandwich served with pickled onions

Quesadilla \$1

Small corn or flour tortilla with melted Oaxaca cheese

Tamal Chilango \$1

Corn Masa filled with chicken mole or pork in green sauce, chile poblano with Oaxaca cheese

Tostada de Tinga \$1

Tinga is a Mexico city style chicken guisado or stew with onions and a chipotle-tomato sauce

Taco Tostados \$1

Corn tortilla rolled, fried crispy and golden served with salsas and fresh cheese

Brazo de Reina *A slice of a Yucatecan Tamale* \$1

Corn masa rolled with spinach and filled with ground pumpkin seeds and hard boiled eggs. Served with spicy tomato sauce.

Mini Empanadas de Ojaldra \$1

Ojaldras are a Yucatecan specialty that showcases the area’s strong trade connection to Europe. Puff Pastry is wrapped around ham and cheese and broiled.

ENSALADAS | SALADS

Ensalada Mestiza \$4 per person

Cabbage, carrots, beets, and mango in a lemon and white pepper dressing

Ensalada Alcafandra \$6 per person

Mixed green salad with baby tomatoes served over an alcafandra—whole wheat flat bread

Ensalada de Jicama \$4 per person

Mixed salad with jicama and lime

Please let us cater your next party. We are happy to provide sodas and delicious and fresh seasonal fruit juices as well as work with you to create the perfect menu. Free delivery in Oakland, San Francisco, Berkeley and Alameda county deliveries are \$20.