



Momento33
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2 hours open bar

SILVER 79

well drinks, selected beer & wine

GOLD 93

selected std premium liquor, two house signature cocktails, selected beer & wine

PLATINUM 109

welcoming toast/shots, range of premium liquors, two house signature cocktails, selected beer & wine

3 hours open bar

SILVER 109

well drinks, selected beer & wine

GOLD 129

selected std premium liquor, two house signature cocktails, selected beer & wine

PLATINUM 149

welcoming toast/shots, range of premium liquors, two house signature cocktails, selected beer & wine

CATERING BY TRAY

MOMENTO33 Corporate catering also services group orders – when an entire company or office floor requires individually packaged meals for delivery.

ENSALADAS:

ENSALADA DE LA CASA (Serves 10) \$75

Mixed Greens, Avocado, Queso Fresco, Tortilla, Sesame Seeds

SPECIALTIES:

LOMO SALTADO (serves 10) \$140

Top beef tenderloin cuts or chicken slices sautéed with soy sauce, onions, tomato wedges, served with rice and French fries.

ANTICUCHOS GF (10 units) \$50 Beef Heart: \$57

Grilled skewer marinated in anticuchera sauce, served with country potatoes in our authentic Peruvian sauce. Chicken:

LECHE DE TIGRE CEVICHE (serves 10)\$220

seafood marinated in traditional Peruvian tiger's milk, yellow rococo peppers, sweet and potato & corn

AGUACHILE CEVICHE (serves 10) \$220

shrimp marinated in freshly squeezed lime juice, cilantro, jalapeños, red onion and cucumber, topped w/charred avocado

EMPANADA (10 units) \$45 (20 units) \$85

Crispy pastry dough filled with a delicious combination of:

- BEEF cilantro onions jalapeño and potato
- DE POLLO red peppers onions tomato onions cilantro and potato
- POTATO AND CHEESE celery , mayo , white vinegar and cilantro

AREPAS (10 units)\$40

chicken, guajillo peppers, radish, micro greens

HUMMUS (1 Pint)\$40

chickpea puree, paprika, chorizo, served with warm pita

FLAUTAS (10 Units) \$120

filled with mash potato, fresh mozzarella, topped w/lettuce, pico de gallo, sour cream, radish & cotija cheese

TACOS:**TACO DE CAMARON (10 Units) \$50**

mango salsa and avocado

POLLO (10 Units) \$50

Chicken Rostizado, Avocado, Salsa Verde, White Onions, Cilantro

BISTEC (10 Units) \$60

Marinated Steak, Grilled Onions, Salsa Roja, Cilantro

SLIDERS:**BEEF (10 Units) \$60**

Beef mini burgers, Just pepper jack cheese and cornichon and pickle onions

CHICKEN (10 Units) \$60

Breaded chicken patties, green aioli sauce red cabbage and carrots

VEGGIE (10 Units) \$75

Vegetable patties, Avocado mousse pick onions and cornichons

SIDES**ELOTES CALLEJEROS (10 pieces) \$60**

Grilled corn, queso cotija, mayonnaise, chile piquin

GUACAMOLE FRESCO

Avocado, cilantro, red onions, lime juice.

1 Pint (Serves 6-11) \$35

1 Quart (Serves 12-15) \$65

MANDIOCA FRITA (serves 10) \$75

Amazonian fried yucca, parmigiano, chipotle aioli .

ALITAS A LA MEXICANA (\$4 per unit, minimum 10)

chicken wings, adobo mole sauce, sesame seeds, signature chipotle sauce

ALITAS ABANERA (\$4 per unit, minimum 10)

chicken wings, mango habanero sauce
