

ZARANDA

Las Californias Cuisine

On behalf of James Beard Award-winning Chef Hugo Ortega and our dedicated staff, thank you for your interest in hosting your special event at Zaranda.

We are conveniently located at 1550 Lamar, Suite 101 in the heart of downtown Houston along Discovery Green and steps from the George R. Brown Convention Center. We are an exceptional venue for events of all sizes and descriptions, from birthdays and anniversaries to graduations and rehearsal dinners, corporate events, holiday parties, and everything in between, from receptions to seated meals to buffets.

We also offer off-site catering!

You can view our event spaces and menus online at www.zarandahouston.com or let us give you an in-person tour!

**Albert Salazar
Director of Events & Caterings
Monday to Saturday 9:00am – 4:00pm.
albert@zarandahouston.com**

Zaranda **Las Californias Cuisine**

Zaranda is a culinary destination where the flavors and cultures of Las Californias—Baja and Alta California—unite in a vibrant, re-fined dining experience. Inspired by the land, sea and traditions of both regions, our menu reflects a thoughtful balance of heritage, seasonality and innovation. Grounded in techniques such as *zarandeado* and *tatemado* and enriched by Spanish and Asian influences, our cuisine highlights the connection between fire, smoke and the purity of fresh ingredients.

Our beverage program perfectly complements and elevates the cuisine, with an extensive wine collection highlighting exceptional producers from California, Mexico and across the United States. We also a vibrant list of signature cocktails, offer a wide variety of tequilas, mezcals and other spirits, an array of beers and an extensive list of Mexican beverages such as aguas frescas, chocolate caliente, palomas, and, of course, margaritas.

The food and drink combined with our professional service ensure that your event will be a memorable one, whether at Zaranda or an offsite location.

Buen Provecho!

Menu Guidelines

- 16 people maximum on a la carte functions – particularly on weekends
- For parties of more than 16 people, we require a pre fixe menu that limits options to 2-5 alternatives per main course, allowing us to provide you the best & quality service.
- Also, we can customize the menu to your individual tastes and needs, including:
 - Vegetarian/vegan options
 - Buffet-style
 - Passed hors d'oeuvres
- Menu & wine selection must be submitted at least 5 days prior to the event.
- Outside food or beverages are not permitted, except for specialty cakes, with prior approval
- We will provide printed menus on our legal-size Zaranda stationery, with customized headings for your event and the option to include your company logo.

Beverages & Drinks

We will assist in the beverage planning for your event providing suggestions that best complement your customized menu. For larger events, a mini bar can be created with a variety of signature cocktails, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Open bar option is available for smaller events. Tequila and Mezcal tasting stations available upon request. We also offer a house red, white, and bubbly for \$50 per bottle (sommelier's choice).

Reservations & Minumums

Generally, a credit card is required to secure the reservations and will only be charged if cancellation terms are not met. Guaranteed guest count is due at least 3 days prior to the event. Exceptions:

- Any event cancelled within 7 days of a party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.
- Minimums may be higher in March, May, October and December.

We do not charge fees for a private area. We ask that you meet the applicable minimums for food & beverages, excluding tax, gratuity, specialty linens and any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by-case basis. (Excludes holidays.)

Payments

The balance of your payment is expected in full at the end of your party.

We accept
Visa, MasterCard, American Express and Discover as well as cash.

A/V Rentals

Microphone and Speaker—\$195

Podium, Microphone & Speaker—\$270

Projector & Screen—\$295

ALTAMAR

**ACCOMMODATES UP TO 80 GUESTS
SEATED OR 100 STANDING**

LUNCH:

MONDAY – FRIDAY

11:30 AM – 3:00 PM

FOOD & BEVERAGE MINIMUM: \$1,500

SATURDAY + SUNDAY BRUNCH

11:30 AM – 3:00 PM

FOOD & BEVERAGE MINIMUM: \$1,500

(2-HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 9:00 PM

FOOD & BEVERAGE MINIMUM: \$4,500

FRIDAY & SATURDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$5,000

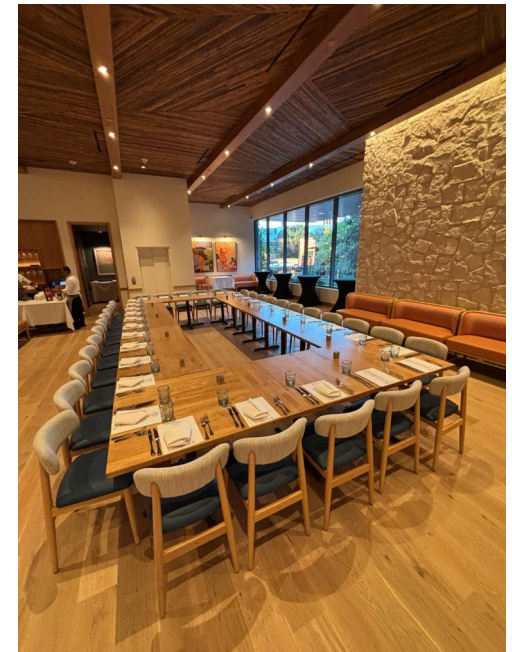
(3 -HOUR TIME LIMIT)

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

**(PLEASE NOTE: TABLE SIZES AND
CONFIGURATIONS ARE SUBJECT TO CHANGE BASED ON
AVAILABILITY AND REQUESTS)**

**(MINIMUMS MAY BE SUBJECT TO CHANGE DURING THE
MONTHS OF DECEMBER, MAY & MARCH)**





BAJAMAR

ACCOMMODATES UP TO 30 GUESTS

SEATED OR 35 STANDING

LUNCH:

MONDAY – FRIDAY

11:00 AM – 4:00 PM

FOOD & BEVERAGE MINIMUM: \$750

SATURDAY + SUNDAY BRUNCH

11:00 AM – 4:00 PM

FOOD & BEVERAGE MINIMUM: \$750

(2-HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$1,800

FRIDAY & SATURDAY

4:00 PM – 11:00 PM

FOOD & BEVERAGE MINIMUM: \$2,000

(3-HOUR TIME LIMIT)

\$50 SET UP FEE

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

(PLEASE NOTE: TABLE SIZES AND CONFIGURATIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND REQUESTS)

(MINIMUMS MAY BE SUBJECT TO CHANGE DURING THE MONTHS OF DECEMBER, MARCH & MAY)

BALLENA BAR

ACCOMMODATES UP TO 40 GUESTS

SEATED OR 60 STANDING

LUNCH:

MONDAY – FRIDAY

11:30 AM – 3: 00 PM

FOOD & BEVERAGE MINIMUM: \$1,000

SATURDAY + SUNDAY BRUNCH

11:30 AM – 3: 00 PM

FOOD & BEVERAGE MINIMUM: \$1,000

(2-HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 9:00 PM

FOOD & BEVERAGE MINIMUM: \$2,500

FRIDAY & SATURDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$3,000

(3-HOUR TIME LIMIT)

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

**(PLEASE NOTE: TABLE SIZES AND
CONFIGURATIONS ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY AND REQUESTS)**

**(MINIMUMS MAY BE SUBJECT TO CHANGE DURING THE
MONTHS OF DECEMBER, MARCH & MAY)**



RESTAURANT BUYOUT

**ACCOMMODATES UP TO 250 GUESTS
SEATED OR 300 STANDING**

LUNCH:

MONDAY – FRIDAY

11:30 AM – 3: 00 PM

FOOD & BEVERAGE MINIMUM: \$11,000

SATURDAY + SUNDAY BRUNCH

11:30 AM – 3: 00 PM

FOOD & BEVERAGE MINIMUM: \$11,000

(2-HOUR TIME LIMIT)

DINNER:

MONDAY – THURSDAY

4:00 PM – 9:00 PM

FOOD & BEVERAGE MINIMUM: \$25,000

FRIDAY & SATURDAY

4:00 PM – 10:00 PM

FOOD & BEVERAGE MINIMUM: \$32,000

(3-HOUR TIME LIMIT)

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

\$350 SET UP FEE

**(PLEASE NOTE: TABLE SIZES AND
CONFIGURATIONS ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY AND REQUESTS)**

**(MINIMUMS MAY BE SUBJECT TO CHANGE DURING THE
MONTHS OF DECEMBER, MARCH & MAY)**



LUNCH PRE FIXE \$47

Family-style Appetizers

Pan de Oliva

Olive bread, spiced olive oil

Chicharron de Camaron

popcorn shrimp, ancho and chile morita
pepper aioli

Entrees

Caesar Salad

whole romaine leaves, anchovies,
Worcestershire, olive oil, Parmigiano
Reggiano, baguette croutons, chicken

Tacos de Nada

Potato, banana peppers, cabbage, fennel,
mushrooms, pickled vegetables, salsa roja
tatemada

Tacos de Camaron

sauteed shrimp, banana peppers, fennel,
tomato, queso, corn tortillas

Picanha

paprika & cumin-rubbed prime
sirloin cap steak, fries

Dessert

Flan de Queso

requesón flan, macerated strawberries,
strawberry sauce, passion fruit, pistachio
tulle, Chantilly cream

Pastel de Chocolate

vegan chocolate cake, Silk vegan choco-
late frosting, macerated cherries

LUNCH PRE FIX \$57

Family-style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander
seeds, mustard, queso, salsa costena

Guacamole & Totopos

Entrees

Pollo Rostizado

40-hr brined half chicken roasted to perfection,
smashed red potatoes, lemon-mustard-caper sauce

Ensalada de Salmon

King salmon, endive, red oak lettuce, green beans,
hard-boiled eggs, Manchego, artichoke hearts, sun-
flower seeds, gochujang-lemon dressing

Tacos de Camaron

sauteed shrimp, banana peppers, fennel,
tomato, queso

Picanha

paprika & cumin-rubbed prime sirloin cap steak

Torta de Res

prime rib ciabatta sandwich, caramelized onions,
wakame aioli, chimichurri, Manchego, thyme,
rosemary, soy sauce, fries

Family-style Sides

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry
sauce, passion fruit, pistachio tulle,
Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans,
vanilla-bourbon toffee sauce, rum raisin ice cream

LUNCH PRE FIX \$67

Family-style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom coriander
seeds, mustard, queso, salsa costena

Taquitos de Atun

tuna, soy, sesame, ginger, green onion,
chile piquin, furikake

Entrees

Tacos de las Brasas

prime steak, caramelized onions, roasted banana
peppers, serrano, lime, guacamole, salsa roja
tatemada, flour tortillas

Tostadas de Pulpo

seared octopus, potato, refried beans, salsa verde
tatemada, lemon aioli, charred avocado, radish,
serrano

Pollo Rostizado

40-hr brined half chicken roasted to perfection,
smashed red potatoes, lemon-mustard-caper sauce

Caesar Salad

whole romaine leaves, anchovies, Worcestershire,
olive oil, Parmigiano Reggiano,
baguette croutons, chicken

Picanha

paprika & cumin-rubbed prime sirloin cap steak,
fries

Family-style Sides

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry
sauce, passion fruit, pistachio tulle, Chantilly
cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon
toffee sauce, rum raisin ice cream

BRUNCH PRE FIXE \$46

Family-style Appetizers

Guacamole y Totopos

Aguachile Negro

lime-cured shrimp, cucumber, avocado, serrano, soy, Worcestershire, Maggi

Entrees

Chilaquiles

shredded chicken, sunny-side-up eggs, totopos, salsa verde tatemada, crema, queso fresco

Avocado Toast con Trucha

guacamole, scrambled eggs, cured red trout, sambal, pickled capers, red onion, olive oil, chives, lemon, greens

Torrejas Mexicanas

brioche, vanilla-cinnamon custard, piloncillo syrup, whipped requesón, fresh fruit, toasted pecans

Pulpo Tostadas

seared octopus, potato, refried beans, avocado, salsa verde tatemada, lemon aioli

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, passion fruit, pistachio tuille, Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

BRUNCH PRE FIXE \$56

Family-style Appetizers

Pan de Elote

warm cornbread, preserved peaches, mandarin-honey butter

Empanadas de Borrego

braised lamb, quesillo, mushrooms, coriander seeds, ponzu, mustard, salsa costeña, lemon aioli

Entrees

Chilaquiles

shredded chicken, sunny-side-up eggs, totopos, salsa verde tatemada, crema, queso fresco

Avocado Toast con Trucha

guacamole, scrambled eggs, cured red trout, sambal, pickled capers, red onion, olive oil, chives, lemon, greens

Torrejas Mexicanas

brioche, vanilla-cinnamon custard, piloncillo syrup, whipped requesón, fresh fruit, toasted pecans

Sides

prime sirloin cap, paprika-nori-cumin dry rub, fries

Sides

Repollitos

Fried Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, passion fruit, pistachio tuille, Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

BRUNCH PRE FIXE \$65

Family-style Appetizers

Pan de Elote

warm cornbread, preserved peaches, mandarin-honey butter

Ostiones Asados

roasted oysters, gochujang butter, furikake, panko, Parmesan

Aguachile Negro

lime-cured shrimp, cucumber, avocado, serrano, soy, Worcestershire, Maggi

Entrees

Chilaquiles

shredded chicken, sunny-side-up eggs, totopos, salsa verde tatemada, crema, queso fresco

Tostadas de Campechana

octopus, shrimp, cucumber, avocado, Clamato, ancho-morita purée, Maggi, soy, olive oil

Torrejas Mexicanas

brioche, vanilla-cinnamon custard, piloncillo syrup, whipped requesón, fresh fruit, toasted pecans

Bistec con Huevos

prime steak, sunny-side-up eggs, guacamole, refried beans, caramelized onions, salsa roja tatemada, flour tortillas

Sides

Repollitos

Fried Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce, passion fruit, pistachio tuille, Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIX \$75

Family-style Appetizers

Pan de Oliva

Olive bread, spiced olive oil

Chicharron de Camaron

popcorn shrimp, ancho-morita pepper aioli

Tostaditas de Camote

sweet potato, salsa macha, crema,
queso fresco

Entrees

Coliflor Zarandeado (V)

whole roasted cauliflower, zarandeado adobo,
sunflower seeds

Camarones

grilled large, head-on shrimp

Borrego Tatemado

Charred-over-coals braised lamb shank, black
bean, green peas

Pollo Rostizado

40-hr brined half chicken roasted to
perfection, smashed red potatoes, lemon-
mustard-caper sauce

Family-style Sides

Papas Fritas

handmade fries, lemon aioli

Dessert

Flan de Queso

requesón flan, macerated strawberries, straw-
berry sauce, passion fruit, pistachio tuille,
chantilly cream

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate
frosting, macerated cherries

DINNER PRE FIXE \$85

Familystyle Appetizers

Aguachile Negro

lime-cured shrimp, cucumber, avocado, serra-
no, cilantro, soy, Worcestershire, Maggi

Tostaditas de Res

prime steak, caramelized onions, roasted
banana peppers, serrano, lime, guacamole,
salsa roja tatemada

Guacamole y Totopos

Entrees

Coliflor Zarandeado (V)

whole roasted cauliflower, zarandeado adobo,
sunflower seeds

Picanha

paprika & cumin-rubbed prime sirloin cap
steak

Borrego Tatemado

Charred-over-coals braised lamb shank, black
bean, green peas

Camarones

grilled large, head-on shrimp

Family-style Sides

Papas Fritas

housemade fries, lemon aioli, chili powder

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, straw-
berry sauce, passion fruit, pistachio
tuille, Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-
bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIXE \$105

Family-style Appetizers

Ostiones Asados

gochujang butter, furikake, panko, Parmesan

Taquitos de Atun

tuna, soy, sesame, ginger, green onion,
chile piquin, furikake

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander seeds,
mustard, quesillo, salsa costena

Entrees

Coliflor Zarandeado (V)

whole roasted cauliflower, zarandeado adobo,
sunflower seeds

Lomo de Res

filet mignon

Pesacdo

Additional \$40 per order
whole butterflied catch of the day

Pollo Rostizado

40-hr brined half chicken roasted to perfection, smashed
red potatoes, lemon-mustard-caper sauce

Pulpo

Whole octopus, red herb oil, crispy smashed
potatoes

Family Style Sides

Zanahorias Tatemadas

Charred carrots, requeson,
spicy 'nduja salsa macha

Repollitos

Brussels sprouts, honey, ponzu, furikake

Dessert

Flan de Queso

requesón flan, macerated strawberries, strawberry sauce,
passion fruit, pistachio tuille, Chantilly cream

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon toffee
sauce, rum raisin ice cream

DINNER PRE FIXE \$125

Family-style Appetizers

Empanadas de Borrego

braised lamb shank, ponzu, mushroom, coriander seeds,
mustard, quesoillo, salsa costena

Crostini de Trucha

Cured trout, sambal, lemon aioli, chives, capers

Pan de Olivo

olive bread, spiced olive oil

Second Course

Sopa del Dia

daily selection

Ensalada de la Casa

endive, red oak lettuce, green beans, Manchego,
artichoke hearts, sunflower seeds, gochujang-lemon dressing

Entrees

Ribeye

lemon, lime, Worcestershire, garlic, rosemary, thyme

Pollo Rostizado

40-hr brined half chicken roasted to perfection,
smashed red potatoes, lemon-mustard-caper sauce

Pescado

Additional \$40 per order
whole butterflied catch of the day

Camarones

grilled large, head-on shrimp

Coliflor Zarandeado (V)

whole roasted cauliflower, zarandeado adobo,
sunflower seeds

Family-style Sides

Zanahorias Tatemados

charred carrots, requeson, spicy 'nduja salsa macha

Pure de Papa

mashed potatoes, Parmesan, cream, thyme

Dessert

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate
frosting, macerated cherries

Pastel de Dátiles

warm date cake, candied pecans, vanilla-
bourbon toffee sauce, rum raisin ice cream

DINNER PRE FIXE \$135

Crudos

Aguachile Negro

lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy,
Worcestershire, Maggi

Taquitos de Atun

tuna, soy, sesame, ginger, green onion, chile piquin, furikake

Del Horno & Antojitos

Tostaditas de Camote

sweet potato, salsa macha, crema, queso fresco

Chicharron de Camaron

popcorn shrimp, ancho-morita pepper aioli

Ostiones Asados

gochujang butter, furikake, panko, Parmesan

Intermezzo

Ensalada de la Casa

endive, red oak lettuce, green beans, Manchego, artichoke hearts,
sunflower seeds, gochujang-lemon dressing

Entrees

Pulpo

whole octopus, red herb oil, crispy smashed potatoes

Ribeye

lemon, lime, Worcestershire, garlic, rosemary, thyme

Pescado

Additional \$40 per order
whole butterflied catch of the day

Borrego Tatemado

Charred-over-coals braised lamb shank, black bean puree, green peas

Coliflor Zarandeado (V)

whole roasted cauliflower, zarandeado adobo,
sunflower seeds

Family-style Sides

Zanahorias Tatemadas

charred carrots, requeson, spicy 'nduja salsa macha

Repollitos

Brussels sprouts, honey, ponzu, furikake

Papas Fritas

housemade fries, lemon aioli, chili powder

Dessert

Pastel de Chocolate

vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Pastel de Dátiles

warm date cake, candied pecans, vanilla-bourbon
toffee sauce, rum raisin ice cream

\$45 PER PERSON

TOSTADITAS DE CAMOTE

- sweet potato, salsa macha, crema, queso fresco

EMPANADAS DE BORREGO

- braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

TOSTADITAS DE RES

- prime steak, caramelized onions, roasted banana peppers, serrano, lime, guacamole, salsa roja tatemada

CROSTINI DE TRUCHA

- cured trout, sambal, lemon aioli, chives, capers

\$65 PER PERSON

CROSTINI DE TRUCHA

- Cured trout, sambal, lemon aioli, chives, capers

TOSTADITAS DE PULPO

- seared octopus, potato, refried beans, salsa albanil, lemon aioli, charred avocado, radish, serrano

OSTIONES ASADOS

- gochujang butter, furikake, panko, Parmesan

EMPANADAS DE BORREGO

- braised lamb shank, ponzu, mushroom, coriander seeds, mustard, quesillo, salsa costena

TOSTADITAS DE RES

- prime steak, caramelized onions, roasted banana peppers, serrano, lime, guacamole, salsa roja tatemada

TOSTADAS DE CAMOTE

- sweet potato, salsa macha, crema, queso fresco

PASSED HORS D'OEUVRES PACKAGES

**Each package
includes two
pieces of each
item.**



\$55 PER PERSON

AGUACHILE NEGRO

- lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

OSTIONES ASADOS

- gochujang butter, furikake, panko, Parmesan

TOSTADITAS DE CAMOTE

- sweet potato, salsa macha, crema, queso fresco

CHICHARRON DE CAMARON

- popcorn shrimp, ancho-morita pepper aioli

EMPANADAS DE BORREGO

- braised lamb shank, ponzu, mushroom,

\$75 PER PERSON

OSTIONES ASADOS

- gochujang butter, furikake, panko, Parmesan

AGUACHILE NEGRO

- lime-cured shrimp, cucumber, avocado, serrano, cilantro, soy, Worcestershire, Maggi

TOSTADITAS DE PULPO

- seared octopus, potato, refried beans, salsa albanil, lemon aioli, charred avocado, radish, serrano

CROSTINI DE TRUCHA

- cured trout, sambal, lemon aioli, capers, chives

TOSTADITAS DE CAMOTE

- sweet potato, salsa macha, crema, queso fresco

CHICHARRON DE CAMARON

- popcorn shrimp, ancho-morita pepper aioli

TAQUITOS DE ATUN

- tuna, soy, sesame, ginger, green onion, chile piquin, furikake