

APPETIZERS

- Cheesepuffs** "Best cheese pastry puffs you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce
- Meatballs (3)** Calabrian pepper ragú, parmesan
- Shrimp Aguachile *** Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, (gf)
- Carrots over Carrots** Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)
- 3 Way Brussels** Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)
- Watermelon & Burrata Bites** cubes of watermelon, tomatoes and burrata with pesto and drizzled on balsamic glaze
- Pork Belly Skewers** Fried Pork glazed on sweat and sour tamarind sauce, fresno chiles & lettuce
- Beef Carpaccio** Hand sliced carpaccio with arugula, parm and peppercorn
- Picaña steak (or Chicken) Skewers** Grilled bell red pepper, grilled red onions on mediterranean marinade

SALADS

- Caesar Salad** Traditional style with house brioche croutons
- W+M Salad** Boston lettuce, apple, blueberry, sunflower seed, tomato, avocado, pecorino, chives, green goddess dressing (gf)
- Arugula & Endive Salad** Arugula endive, maple dijon vinaigrette, dolce gorgonzola, red onions, green apple, cashews (gf)
- Beets & Veg Salad Bowl** Farro, chickpeas, roasted cauliflower, cucumber, sun-dried tomato, tahini spread, yogurt, mint
- Mediterranean Salad** Spring mix greens, red onion, sun-dried tomato, guindilla, feta, olives, oregano vinaigrette

PROTEINS

- Seafood** Garlic Sauted Argentinian Shrimp, Woodfired Salmon
- Pork** Carnitas Braised pork, Woodfired Secreto (marbled and thinly sliced Pork)
- Chicken** Grilled chicken Breast or Grilled chicken Thighs, both on citrus marinade
- Beef** Fajitas, Picaña Barbacoa braised beef, Grilled Tenderloin (sliced), Grilled Ribeye (sliced)

BREADS (gf +\$2)

- Caprese Sandwich** Tomatoes, fresh mozzarella, pesto, basil, balsamic & chips, sourdough (add prosciutto +\$5)
- Chicken Salad Bun** Shredded chicken, Peruvian pepper aioli, carrots, celery, potatoes, pickled jalapeño juice, salad side
- Chicken Club Sandwich** Avocado, jalapeño aioli (not spicy), lettuce, tomatoes, bacon, chips
- Cured Salmon Lox *** Love Croissant, scrambled eggs, smoked salmon, dill cream cheese, red onions, everything spice
- Egg Croissant Sandwich** Love's plain croissant filled with scrambled eggs, cheese, tomatoes, lettuce (add bacon +\$3)
- Breakfast Tacos** Eggs & avocado, cilantro sauce, queso fresco, red onions (gf • add Chorizo)

SIDES & MORE

- Mushroom Rissoto** Wild forest mushrooms, white wine risotto, butter, lemon, garlic, onions, parmesan, truffle oil
- Saffron Rissoto** Paella style saffron rice, onions, garlic, lime & white wine sauce (gf)
- Corn Saucutush** Sautéed corn, red onions, yellow & red bell peppers, cilantro & citrus gremolata (gf)

PASTAS (gf +\$4)

- Ragu Bolognese** Beef ragu bolognese on rustic casarecce pasta
- H-Town Chorizo Carbonara *** Cavatelli, taleggio & chorizo, butter, caramelized onions, egg yolk
- Braised Beef & Pesto** Cavatelli with Slowed roasted brisket, onions, garlic, dolce gorgonzola and a citrusy butter & white wine sauce. Finished with pesto
- Chicken Alfredo** Penne with Pecorino, black pepper and souvise cream sauce with grilled chicken
- Garden Pasta** Penne, basil pesto, crunchy veggies: broccolini, asparagus, peas, cauliflower, dolce gorgonzola & citrus butter sauce.

DESSERTS

- W+M Carrot Cake** Muffin size cake served warmed, orange zest frosting (add Venezuelan Rum +\$2)
- Tiramisu** Almond tiramisu inspired cake served on a large tray (cutting needed on site)
- Brioche Bread Pudding** Caramel sauce, house whipped cream, (upgrade to vanilla ice cream +\$2)

CATERING PACKAGES  Serves 10-12

THE TRADITIONAL  \$190

Meatballs (3)
Caesar Salad
Ragu Bolognese

THE VEGGI LOVER  \$210

Brussel Sprouts
Beets & Veg Salad Bowl
Mushroom Risotto

THE GLOBAL SETTER  \$230

Texqueños
W+M Salad
Braised Beef & Pesto Pasta

THE ADVENTURER  \$210

Pork Belly Skewers
Arugula & Endive Salad
H-Town Chorizo Carbonara

INDIVIDUALLY PACKED LUNCH BOXES  Serves 1

BREAD BOX  \$19.5

Choice of a sandwich from the BREADS menu

Also comes with house chips and fruits

PASTA BOX  \$19.5

Choice of a pasta from the PASTA menu

Also comes with sourdough bread

SALAD BOX  \$18.5

Choice of a salad from the SALAD menu

Choose Chicken, Pork, Shrimp, Salmon (+\$3) or Steak (+\$6)

SIDES & MORE  Serves 5-7 in aluminum trays

Rissoto Tray	Mushroom or Safron rissotto	65	Carnitas Tray	Slow Roasted house Pork carnitas	65
Corn Succotash	Sauteed Fresh cut corn, red bell pepper, yellow bell pepper, red onion, & garlic, served with citrus orange lime chimichurri	39	Wood Fired Pork	Thin and marble Spanish Secret Pork Blade grilled and finished in the wood oven	95
Salad Tray	Any Salads from the menu	75	Steak Tray	Tenderloin or Ribeye (+\$35)	95
Veggie Trays	Carrots over Carrots or 3 Way Brussels Sprouts	45	Picaña Barbacoa Tray	Slow roasted picaña and the braised	85
Cheesepuffs Tray	"Best cheese pastry puffs you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce	18	Woodfired Salmon	Wood fired fresh salmon	95
Meatballs Tray	Calabrian pepper ragu, parmessan	45	Sauteed Shrimp	Sauteed Argentinian shrimp on garlic and lime sauce	95
Beef Carpaccio Tray	Hand sliced carpaccio with arugula, parm and peppercorn	65	DESSERTS		
Meat Skewers (Picaña or Chicken)	Grilled bell red pepper, grilled red onions on mediterranean marinade	58	W+M Carrot Cake	Muffin size cake served warmed, orange zest frosting (add Venezuelan Rum +\$2)	10
Pork Belly Tray	Fried Pork glazed on sweat and sour tamarind sauce, fresno chiles & lettuce	45	Tiramisu	Almond tiramisu inspired cake served on a large tray (cutting needed on site)	10
			Brioche Bread Pudding	Caramel sauce, house whipped cream, (upgrade to vanilla ice cream +\$2)	10