

PASEO



Special Events

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from the mind of

Chef Carlos Gaytán

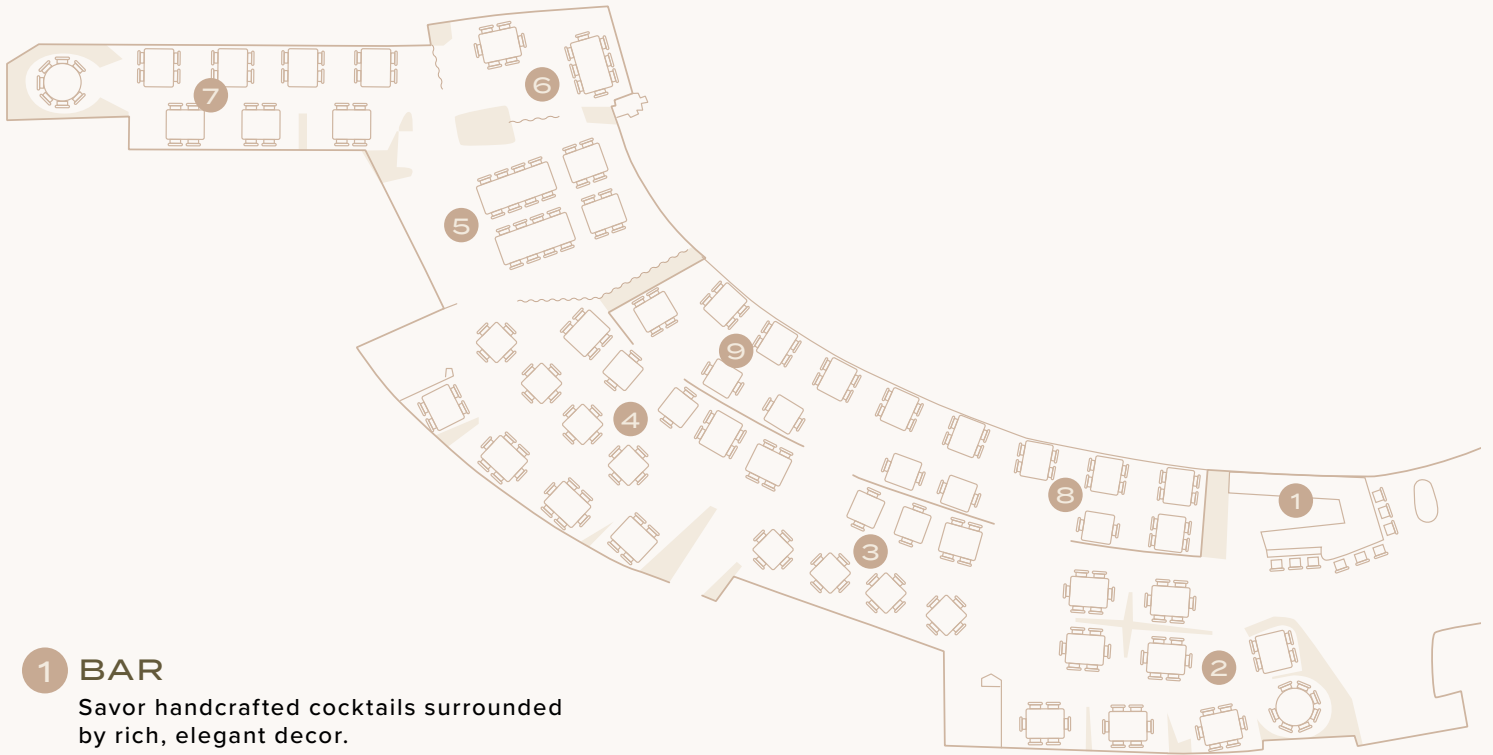
Through an unfiltered expression of his native food and culture, Michelin-starred Chef Carlos Gaytán brings an authentic Mexican dining experience to Disney — taking guests on a multisensory journey to the heart of his homeland.

Driven by a quest for knowledge and passion for storytelling through the food of modern Mexico, Chef Carlos brings his dreams to life here in the Downtown Disney District®. From aromas to textures, sights and sounds, every element of this dining experience works in harmony.

“There’s a Mexico that very few in other parts of the world know, and I’ve always believed it was my purpose to share it through my food,” Chef Carlos said. “In my restaurants, the kitchen is open to the dining room because I love seeing the surprise and delight when people taste something unexpected from Mexico. We can give people love through food, and food can help them love my homeland.”

Carlos Gaytán

DINING ROOMS & BALCONY



1 BAR

Savor handcrafted cocktails surrounded by rich, elegant decor.

[seating capacity: 10]

2 MAIN DINING

Dine in the heart and soul of the restaurant with a designated central space for your group.

[seating capacity: 50]

3 COMAL

In the middle of the action, enjoy floor-to-ceiling windows in this airy space complete with stylish, built-in dining furniture.

[seating capacity: 30]

4 VISTA

For a larger area in the same environment as Comal, our Vista room effortlessly accommodates a higher number of guests.

[seating capacity: 50]

5 GAYTÁN

Named after our illustrious chef, this semiprivate, multifunction dining space features views of Paseo's bustling kitchen.

[seating capacity: 42]

6 RHUMBA

Share flavors, laughs and memories with friends in a tucked-away corner room that can be made fully private.

[seating capacity: 16 | 54 with Del Rey]

7 DEL REY

Celebrate the night away in a secluded spot that still feels like part of the scene, thanks to its full wall of windows.

[seating capacity: 38 | 54 with Rhumba]

[reception capacity: 40 | 50 with Rhumba]

8 9 BALCONY | SUNRISE & SUNSET

Dine outdoors and take in the views. Watch the sun set over Downtown Disney and enjoy night sky views after dark.

[sunrise seating capacity: 20]

[sunset seating capacity: 24]

[full balcony seating capacity: 44]

[full balcony reception capacity: 60]



1. Bar



2. Main Dining



3. Comal



4. Vista



5. Gaytán



6. Rhumba



7. Del Rey



8. Balcony | Sunrise



9. Balcony | Sunset

RECEPTION STATIONS

Guacamole

creamy haas avocados, tomato, cilantro, onion, lime, serrano, seasonal toppings

Caesar Salad

baby kale, oven-roasted tomatoes, queso cincho, roasted poblano dressing, sunflower seeds, charred avocado

Al Pastor Trompo

black al pastor, roasted pineapple, knob onion, salsa roja, guaca-salsa, homemade tortillas

Ceviche Bar

SHRIMP CEVICHE

cucumber, red onion, chiles, toreados, avocado, cilantro-yuzu-lime, aguachile **gf**

YUCATÁN CEVICHE

hamachi, fried plantains, mango habanero gelée, achiote aguachile **gf**

TUNA CEVICHE

charred tomatillo aguachile, cucumber, red onion, avocado, choclo, cilantro criollo **gf**

Quesadilla

flour tortilla, oaxaca cheese, sour cream, queso fresco

select one: chicken or carne asada

Street Taco Bar

pico de gallo, sour cream, onion, cilantro, lime wedge, shredded lettuce, queso fresco, salsa verde, salsa quemada, salsa de casa

choice of: chicken, carne asada, mushroom tinga

upgrade to: chicken barbacoa tinga

Lobster Taco

butter-poached lobster, sweet corn esquites, vegetable relish

Sirloin Carne Asada

steak, hoja santa & quesillo doblada, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes

NY Asada

ny asada, hoja santa & quesillo doblada, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes

gf = made without gluten

v = vegetarian [ask about vegan options]

Menu does not include beverages. Sales tax, gratuity, and administrative charges are additional. Menu and pricing subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[concept by] Chef Carlos Gaytán

[executive chef] Rudy Lopez

[general manager] Mike Jones



TRAY-PASSED

30 minutes (3 items)

1 hour (4 items)

2 hours (6 items)

Mar [sea]

FISH EMPANADAS

squid ink masa, diced mahi mahi, pico de gallo, avocado mousse, cabbage slaw gf

TUNA CEVICHE

charred tomatillo aguachile, cucumber, red onion, avocado, choclo, cilantro criollo, tostada gf

OYSTER

half-shell oyster shooter

YUCATÁN CEVICHE

hamachi, baby cucumbers, fried plantains, mango habanero gelée, achiote aguachile gf

Carne [meat]

STEAK TARTAR

ny steak, chipotle honey aioli, chives, bread crisp

SHORT RIB

braised short ribs, black bean purée, bacon, green beans, tomatillo salsa, avocado, radish, flour tortilla

PORK AL PASTOR TAQUITOS

black bean & habanero salsa, pickled red onions, corn tortilla

Tierra [land]

TAQUITO DE PAPA

roasted potatoes, poblano peppers, tomatoes, onion, cilantro, jalapeño slaw

ESQUITES

local fresh corn, epazote garlic aioli, chili powder, lime juice gf, v

LETTUCE WEDGE CAESAR SALAD

baby romaine, oven-roasted tomatoes, queso cincho, sunflower seeds, charred avocado, roasted poblano dressing gf, v

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GUACAMOLE CON CHICHARRÓN

creamy haas avocados, tomato, cilantro, onion, lime, serrano, chicharrón

HEIRLOOM TOMATO SALAD

local heirloom tomato, basil purée, cilantro criollo on spoon gf, v

SEASONAL VEGETABLE CEVICHE

cucumber, red onion, chiles toreados, avocado, cilantro-yuzu-lime aguachile gf, vg

SQUASH BLOSSOM HOJA SANTA QUESADILLA

oaxacan cheese, hoja santa, fresh corn tortilla

Add Dessert

ICE CREAM TACOS

chocolate-covered waffle cone, salted caramel banana ice cream, chocolate sauce



BUFFET/FAMILY-STYLE

Starters [select two]

CAESAR SALAD

baby romaine, oven-roasted tomatoes, queso cincho, avocado, roasted poblano dressing, sunflower seeds v

BEET SALAD

pink beet mole v g

HEIRLOOM TOMATOES

local heirloom tomatoes, basil purée, cilantro criollo g f, v

ESQUITES

local fresh corn, epazote garlic aioli, chili powder, lime juice g f, v

Entrées [select two]

CHICKEN ENCHILADAS

shredded chicken, salsa verde, pico de gallo, avocado, sour cream, lettuce, tomato, red onion, queso fresco g f

CHILE RELLENO

stuffed poblano pepper, wild mushroom tinga, tomato sauce, mexican rice, panela cheese g f

MAMA'S COCHINITA PIBIL

guerrero-style pork shank, black bean purée, pickled red onion, habanero salsa, corn tortillas g f

YUCATÁN FISH

catch of the day, achiote & orange marinade, banana leaf wrap, sweet potato purée, creamy habanero, tomato & avocado salad g f

CAMARÓN CON PIPIÁN

u10 grilled shrimp, spaghetti squash, tamal nejo, pipián verde, sesame seeds, pickled red onion g f

LAMB BARBACOA

orange & avocado leaf marinade, maguey leaves, pinto bean purée, mint jocoque, guacasalsa, corn tortillas g f

TRES QUESOS MAC & CHEESE

elbow pasta, creamy three-cheese sauce v

Sides [select two]

ARROZ ROJO

mexican rice, tomato, broth, peas, carrots g f

BLACK BEANS

locally sourced puréed black beans, avocado leaves, serrano g f

PINTO BEANS

locally sourced puréed pinto beans, spices g f, v

CHIPS & SALSA

add guacamole

Desserts

Family-Style Dessert

MANGO ENCHILADO

mango & yuzu sorbet, sliced mango, chili powder, passion fruit gel

Buffet Desserts [select two]

MINI BUÑUELOS

crispy fried dough pastries prepared with one of the following:

- dipped in chocolate
- dipped in dulce de leche
- plain cinnamon sugar

ELOTE Y CAFE

sweet cornbread, corn ice cream, coffee crumble, caramel popcorn, cajeta

TRES LECHES CAKE

strawberry coulis, milk-soaked sponge cake

ACAPULCO

coconut sorbet, coconut dacquoise, yuzu-lime purée

CHURROS

ricotta cheese dough, cinnamon sugar

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