

# PASEO



## Special Events

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from the mind of

# Chef Carlos Gaytán

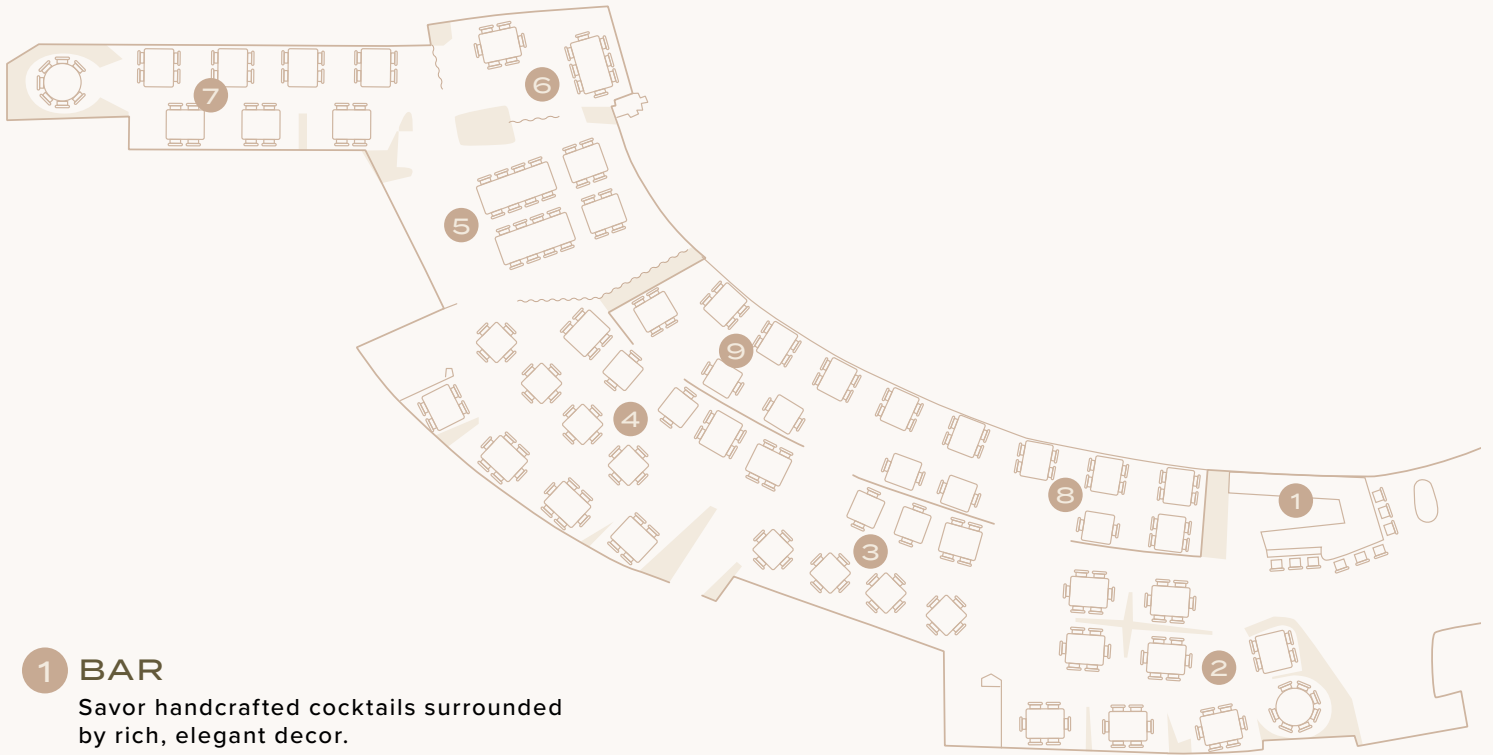
With unfiltered expression of his native food and culture, Michelin-starred Chef Carlos Gaytán brings an authentic Mexican dining experience to Disney — taking guests on a multi-sensory journey to the heart of his homeland.

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 **gf**

### 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

#### YUCATÁN CEVICHE

hamachi, fried plantains, mango habanero gelée, achiote aguachile

#### TUNA CEVICHE

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

### 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 mole, carne asada, mushroom tinga, conchinita pibil, chicken barbacoa tinga, or ny Steak

### 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

### Mar [sea]

#### TUNA CEVICHE

charred tomatillo squid ink 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 tostada

#### 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**

#### GUACAMOLE CON CHICHARRÓN

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

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#### HEIRLOOM TOMATO SALAD

local heirloom tomato, basil purée, cilantro criollo **gf, v**

#### SEASONAL VEGETABLE CEVICHE

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

#### SQUASH BLOSSOM HOJA SANTA QUESADILLA

oaxaca cheese, hoja santa, avocado mousse, fresh corn tortilla

## Empanadas

#### FISH EMPANADAS

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

#### SHORT RIB EMPANADAS

braised short rib, avocado mousse, pico de gallo

#### RAJAS EMPANADAS

poblano pepper, mexican zucchini, corn, sour cream

## Add Dessert

#### ICE CREAM TACOS

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





## FAMILY-STYLE

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### Starters

[select two]

#### CAESAR SALAD

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

#### BEET SALAD

pink beet mole, red & golden beets, baby kale, sesame seeds **vg**

#### HEIRLOOM TOMATOES

local heirloom tomatoes, basil purée, cilantro criollo **gf,v**

#### CHIPS & SALSA

add guacamole

#### TUNA CEVICHE

charred tomatillo aguachile, cucumber, red onion, avocado, choclo, cilantro crillo

### Entrées

[select two]

#### CHICKEN ENCHILADAS

shredded chicken, salsa verde, avocado, sour cream, lettuce, tomato, red onion, queso fresco **gf**

#### CHILE RELLENO

stuffed poblano pepper, wild mushroom tinga, tomato sauce, mexican rice, panela cheese **gf**

#### MAMA'S COCHINITA PIBIL

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

#### YUCATÁN FISH

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

#### CAMARÓN CON PIPIÁN

jumbo grilled shrimp, spaghetti squash, tamal nejo, pipián verde, sesame seeds, pickled red onion **gf**

#### LAMB BARBACOA

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

#### RAJA'S HUARACHE

pinto beans, rajas, charred zucchini, avocado **v**

### Sides

[select two]

#### ESQUITES

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

#### ARROZ ROJO

mexican rice, tomato, broth, peas, carrots **gf**

#### BLACK BEANS

locally sourced puréed black beans, avocado leaves, serrano **gf**

#### BRUSSELS SPROUTS

chorizo, lemon juice **gf**

#### RAJAS CON CREMA

poblano pepper, mexican zucchini, onion, tomatoes, sour cream, corn **gf, v**

#### PINTO BEANS

locally sourced puréed pinto beans, spices **gf,v**

### Desserts

[select two]

#### Family-Style Dessert

##### MINI BUÑUELOS

crispy fried dough, chocolate

##### CHOCOLATE METATE FLAN

cocoa nib flan, horchata foam, candied cocoa nibs

##### AGUA CHILE DE FRUTA

seasonal fruit, cucumber agua chile, lemon purée

##### TRES LECHEs CAKE

strawberry coulis, milk-soaked sponge cake

##### CHURROS

ricotta cheese dough, cinnamon sugar

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## BAR PACKAGES

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Two, three or four-hour packages available

### Premium Brands

Hendrick's gin, Grey Goose vodka, Kettle One vodka, Abasolo bourbon, Woodford Reserve bourbon, Bacardí Ocho rum, Captain Morgan rum, Dewar's scotch, Casamigos Blanco tequila, Espolòn Reposado tequila, Patrón Reposado tequila and premium cordials. Package includes call brands, all bottled and draft beers, house wines and soft drinks.

### Call Brands

Las Californians gin, Helix vodka, Buffalo Trace bourbon, Bacardí rum, Dewar's scotch, Corazón tequila. Package includes all bottled and draft beers, house wines and soft drinks.

### Beer, Wine & Soft Drinks

Package includes all bottled and draft beers, house wines and soft drinks.

### Mocktail Package

Package includes soft drinks and iced tea.

**La Playa Spritz** Lyre's Italian spritz, mango, pineapple syrup, lime juice, Lyre's classico

**The Well Fashioned** Ritual non-alcoholic whiskey, honey syrup, orange & angostura bitters

**La Brisa-Rita** Ritual non-alcoholic tequila, lime juice, cucumber, mint

**Yucatán Punch** Ritual non-alcoholic rum, coconut syrup, lime juice, simple syrup

### Non-Alcoholic

Package includes soft drinks and iced tea.

Shots are not included. Brands are subject to change without notice. Tax and administrative charges are additional.

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