



5080 Pontchartrain Blvd, New Orleans, LA

Pure Latin fun.

Mizado Cocina located at 5080 Pontchartrain Blvd in New Orleans just 5 minutes from Downtown New Orleans and only seconds off the I10, is convenient to locals and visitors alike. The authentic flavors of Mexico and Central and South America are presented with contemporary style, (and a little artistic license) and are blended in a way that embraces the soul of these familiar cuisines. The result is a menu of fresh, novel dishes. Using planet-friendly, healthy ingredients, Mizado Cocina creates unexpected discoveries of mouth-watering morsels.

The cocktail menu features chef-crafted cocktails made with fresh ingredients and blended with the highest quality tequilas, piscos, whiskeys, rums, and mezcal. The artisanal private barrel tequila and fresh squeezed juices are the keys to the Mizado Margarita, and yes, wine does go with Mexican food! Upbeat music drives the lively vibe. The modern look of the dining room and the outdoor patio, combined with the unique blend of Latin foods and the setting in the midst of the cemeteries, brings home the goal of dining at Mizado Cocina: Live a Full Life!

The patio is available for events 7 days a week and can accommodate up to 60 guests for a casual networking event with limited seating, or 36 guests seated, and it's perfect for networking events and celebrations of all kinds. The entire restaurant is available for buyout for breakfast Monday-Friday 8-10AM and on Sunday nights after 6PM. Minimums for buyouts vary. Following are sample menus for seated functions, buffet style events, and of course our Sunday brunch which can be available any day for a group.

Offsite Events

If you prefer to host an event at your home, office or other venue, Mizado also specializes in full service offsite catering and event planning, providing our outstanding menu selections and superior staff at the location of your choosing. We can arrange for all rental items needed such as china, glassware, linen, tables and anything else to make your event a complete success. Mizado can customize a perfect menu for your wedding, meeting, special occasion or event.



5080 Pontchartrain Blvd, New Orleans, LA

Patio Party Cocktail Menu #1

\$35 Per person

Includes: Guacamole & Salsa Bar, 4 additional menu items from list below served buffet style*, and happy hour prices for drinks for the duration of 3 hour patio event.

Guacamole & Salsa Bar

Guacamole Tradicional and *Choose 3 salsas:*

Habanero

Orange, carrots, roasted tomatillo, red bell.

Chile de Arbol

Pepitas, sesame seeds, apple cider, clove.

Avocado- Serrano Crema

Tomatillo, avocado, lime, Salvadorean crema.

Roasted Jalapeno Crema

Roasted tomatillos, pepitas, cilantro.

Smoked Almond –

Cashew Crema

Smoked almonds, cashew, roasted jalapeño, tomatillo, agave, garlic.

Tomatillo

Roasted onion, garlic, serrano, cilantro.

Roja

Tomato, roasted chiles, cumin, cilantro, agave.

Choose additional 4 items

Anticucho de Puerco

SMOKED PORK BELLY

Skewered, crisped pork belly, sweet plantains, salsa de habanero, salsa de tomatillo.

Tamale de Pato

DUCK

Slow roasted Peking duck, salsa borracha, pineapple jalapeño glaze, crema, cotija, cilantro.

Tuna Ceviche

Gulf yellowfin tuna, lime, grapefruit, white soy, toasted sesame oil, avocado, plantain, carrot, habanero, cilantro, onion, corn nuts.

Shrimp Ceviche

Gulf shrimp, lime, tomato, grapefruit, cucumber, avocado, habanero, carrot, red onion, cilantro.

Pollo Taco

CHICKEN

Roasted hormone free chicken, ancho adobo, sweet pepper, onions. Salsa de arbol.

Puerco Taco

SMOKED PORK BELLY

Smoked pork belly slow cooked 48 hours. Ponzu apples, pickled vegetables, salsa de habanero.

Churros

Crisp fried pastry, cinnamon sugar, chocolate dipping sauce.

*Quantity of items prepared is determined by number of guests in attendance for a light hors d'oeuvres experience. Typically 7-9 pieces per person.

Tax of 9.75% and Gratuity of 20% will be added.



5080 Pontchartrain Blvd, New Orleans, LA

Patio Party Cocktail Menu #2

\$53 Per person

Includes Guacamole & Salsa Bar, 5 additional menu items from list below served buffet style*, and happy hour prices for drinks for duration of 3 hour patio event.

Guacamole & Salsa Bar

Guacamole Tradicional and *Choose 3 salsas:*

Habanero

Orange, carrots, roasted tomatillo, red bell.

Chile de Arbol

Pepitas, sesame seeds, apple cider, clove.

Avocado- Serrano Crema

Tomatillo, avocado, lime, Salvadorean crema.

Roasted Jalapeno Crema

Roasted tomatillos, pepitas, cilantro.

Smoked Almond –

Cashew Crema

Smoked almonds, cashew, roasted jalapeño, tomatillo, agave, garlic.

Tomatillo

Roasted onion, garlic, serrano, cilantro.

Roja

Tomato, roasted chiles, cumin, cilantro, agave.

Choose additional 5 items

Anticucho de Camerones

SHRIMP SKEWERS

Anticucho Gaucho

STEAK SKEWERS

Tamale de Puerco

PORK

Slow-cooked Duroc pork. Sweet pepper tomatillo sauce, date-cashew-banana chutney, cracked corn nuts, Salvadorian crema, cilantro

Tamale de Carne

BEEF

Beer-braised grass-fed natural beef, roasted vegetables, chiles.

Tamale de Pato

DUCK

Slow roasted Peking duck, salsa borracha, pineapple jalapeño glaze, crema, cotija, cilantro.

Tuna Ceviche

Gulf yellowfin tuna, lime, grapefruit, white soy, toasted sesame oil, avocado, plantain, carrot, habanero, cilantro, onion, corn nuts.

Yellowtail Ceviche

Leche de Tigre (lime juice, seafood broth, onion, garlic, habanero), avocado, plantain, corn nuts, marinated red onion, cilantro

Tuna Tiradito

Sashimi-sliced Gulf tuna, citrus ponzu, melon, avocado, cucumber, cilantro, jalapeño, roasted pepitas.

Carnitas

PORK

Michoacan style Duroc all natural pork, braised with orange, cinnamon, garlic. Salsa de tomatillo.

Camarón

SHRIMP

Wild-caught Gulf shrimp, toasted garlic lime, ancho adobo, sweet pepper, onion, salsa de aguacate y serrano crema.

Pollo

CHICKEN

Roasted hormone free chicken, ancho adobo, sweet pepper, onions. Salsa de arbol.

Pescado Plancha

SEARED FISH

Market fresh seared, Gulf fish. Chilaca citrus butter. Salsa tomatilla.

Carne

BEEF

Slow cooked beer-braised grass-fed natural beef, salsa de Mizado.

Poached chilled Maine lobster (one tail), shredded phyllo, salsa de aguacate y serrano crema, cilantro, jalapeño and tobiko on crisp romaine “shells.”

Churros

Crisp fried pastry, cinnamon sugar, chocolate dipping sauce

*Quantity of items prepared is determined by number of guests in attendance for a light hors d'oeuvres experience. Typically 7-9 pieces per person. Tax of 9.75% and Gratuity of 20% will be added.



5080 Pontchartrain Blvd, New Orleans, LA

Patio Party Seated Menu #1

\$24.50 Per person

Includes plated and served items as indicated, plus happy hour prices on drinks for duration of 3 hour semi-private patio event.

Starter

Guacamole Tradicional, Salsa & Chips

Main

(Choose 2 in advance then guests will choose 1 entrée at time of event)

Tamale de Puerco

PORK
Slow-cooked Duroc pork. Sweet pepper tomatillo sauce, date-cashew-banana chutney, cracked corn nuts, Salvadorian crema, cilantro

Tamale de Carne

BEEF
Beer-braised grass-fed natural beef, roasted vegetables, chiles.

Tamale de Pato

DUCK
Slow roasted Peking duck, salsa borracha, pineapple jalapeño glaze, crema, cotija, cilantro.

Carnitas (4 tacos)

PORK
Michoacan style Duroc all natural pork, braised with orange, cinnamon, garlic. Salsa de tomatillo.

Camarón (4 tacos)

CHICKEN
Roasted hormone free chicken, ancho adobo, sweet pepper, onions. Salsa de arbol.

Pollo (4 tacos)

CHICKEN
Roasted hormone free chicken, ancho adobo, sweet pepper, onions. Salsa de arbol.

Sides

Chorizo Black Beans

Housemade chorizo, garlic ancho adobo, black beans, roasted onion.

OR

Pork Belly Potatoes

Baby white potatoes, slow cooked, smoked pork belly.



5080 Pontchartrain Blvd, New Orleans, LA

Tax of 9.75% and Gratuity of 20% will be added.

Patio Party Set Menu #2

\$50 Per person

Includes plated and served items as indicated plus happy hour prices on drinks for duration of 3 hour semi-private patio event.

Starter

Guacamole Tradicional, Salsa & Chips

Main

(Choose 2 in advance then guests will choose 1 entrée at time of event)

Skinny Lobster Tacos (2 tacos)

LOBSTER

Poached chilled Maine lobster (one tail), shredded phyllo, salsa de aguacate y serrano crema, cilantro, jalapeño and tobiko on crisp romaine “shells.”

Grilled Chicken Breast & Thigh

CHICKEN

Grilled chicken boneless breast and thigh with cashew almond crema shaved Brussel sprouts and queso fresca.

Gaucha Bistec Chimichurri

GRILLED STEAK

Grilled grass-fed, natural tri-tip steak. Smoked pork belly potatoes.

Tamale de Puerco

PORK

Slow-cooked Duroc pork. Sweet pepper tomatillo sauce, date-cashew-banana chutney, cracked corn nuts, Salvadorian crema, cilantro

Sides

Chorizo Black Beans

Housemade chorizo, garlic ancho adobo, black beans, roasted onion.

AND

Plantains

Caramelized ripe plantains, cotija, agave, crema.

Sweet Finish

(Choose 1 in advance)

Churros

Crisp fried pastry, cinnamon sugar, chocolate dipping sauce.

OR

Crema de Caramelo

Custard, caramel sauce, whipped cream.

Tax of 9.75% and Gratuity of 20% will be added.



5080 Pontchartrain Blvd, New Orleans, LA

Patio Brunch Party Set Menu #1

\$35 Per person

Includes guacamole bar plus plated and served items as indicated plus happy hour prices on drinks for duration of 3 hour semi-private patio event.

Guacamole & Salsa Bar

Guacamole Tradicional and *Choose 3 salsas:*

Habanero

Orange, carrots, roasted tomatillo, red bell.

Chile de Arbol

Pepitas, sesame seeds, apple cider, clove.

Avocado- Serrano Crema

Tomatillo, avocado, lime, Salvadorean crema.

Roasted Jalapeno Crema

Roasted tomatillos, pepitas, cilantro.

Smoked Almond –

Cashew Crema

Smoked almonds, cashew, roasted jalepeño, tomatillo, agave, garlic.

Tomatillo

Roasted onion, garlic, serrano, cilantro.

Roja

Tomato, roasted chiles, cumin, cilantro, agave.

Starter

Shrimp Ceviche

Gulf shrimp, lime, tomato, grapefruit, cucumber, avocado, habanero, carrot, red onion, cilantro.

Main

(Choose 2 in advance then guests will choose 1 entrée at time of event)

Tres Leches Pan Perdido

Latin inspired “French Toast”, plantains, pineapple, pistachios, agave cream

Tamale Ranchero

Masa cake, housemade Duroc chorizo black beans, mozzarella, salsa roja, fried eggs, cilantro, crispy corn tortilla strips

Carnitas De Picadillo

Braised Duroc all natural pork shoulder, pork belly, potato hash, cilantro, poached eggs, manchego cheese, avocado mousse

OPTIONAL ADD-ONS:

Bottomless Mimosas \$10.00

Bottomless Bloody Marys or Marias \$10.00

Ride to the Saints Game \$40 (minimum # of guests required)

Tax of 9.75% and Gratuity of 20% will be added.



5080 Pontchartrain Blvd, New Orleans, LA

Patio Brunch Party Set Menu #2

\$60 Per person

Includes guacamole bar plus plated and served items as indicated plus happy hour prices on drinks for duration of 3 hour semi-private patio event.

Guacamole Tradicional and *Choose 3 salsas:*

Habanero

Orange, carrots, roasted tomatillo, red bell.

Chile de Arbol

Pepitas, sesame seeds, apple cider, clove.

Avocado- Serrano Crema

Tomatillo, avocado, lime, Salvadorean crema.

Roasted Jalapeno Crema

Roasted tomatillos, pepitas, cilantro.

Smoked Almond –

Cashew Crema

Smoked almonds, cashew, roasted jalepeño, tomatillo, agave, garlic.

Tomatillo

Roasted onion, garlic, serrano, cilantro.

Roja

Tomato, roasted chiles, cumin, cilantro, agave.

Starter

Shrimp Ceviche

Gulf shrimp, lime, tomato, grapefruit, cucumber, avocado, habanero, carrot, red onion, cilantro.

Main

(Guests will choose 1 entrée at time of event)

Steak and Eggs

Beer-braised, grass-fed natural steak and fried eggs, pork belly potatoes, cilantro.

Lobster and Eggs

Two grilled Main lobster tails, cream cheese, chive-scrambled eggs, tortillas, salsa roja.

OPTIONAL ADD-ONS:

Bottomless Mimosas \$10.00

Bottomless Bloody Marys or Marias \$10.00

Ride to the Saints Game \$40 (minimum # of guests required)

Tax of 9.75% and Gratuity of 20% will be added.



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Breakfast Meeting Menu

\$20 Per person

Main dining room can be available for a private breakfast (8AM-10AM). Menu includes items below (buffet style) plus coffee and juice.

Scrambled Eggs

Bacon

Breakfast Bread or Pastry

Corn Grits or Potatoes

Fresh Fruit

Guacamole & Salsa

OPTIONAL ADD-ONS:

Bottomless Mimosas \$10.00

Bottomless Bloody Mary's or Marias \$10.00

Tax of 9.75% and Gratuity of 20% will be added.

