

BY PARRILLA DEL DRAGÓN

Taco del Dragón

♦ WOOD FIRE TACO EXPERIENCE ♦

Inspired by the legendary taco stands of Mexico City. One fire. Three cuts. Two hours of pure, unforgettable flavor cooked fresh before your eyes.

\$70 Per Person · 20 Guest Minimum · 2 Hours · All You Can Eat

Fresh pressed corn tortillas · Full toppings bar · Choose 2 Agua Frescas

THE FIRE

Choose Your Cut

*One cut per event · Hand selected from our local butcher
Seasoned in house blend · Cooked over wood fire and charcoal*

Ribeye

Rib de Ojo

Thinly sliced prime ribeye, fire kissed over wood and charcoal to perfection. Rich, bold, and deeply satisfying.

T-Bone

T-Bone

Thinly sliced T-bone steak seasoned in our house blend and charred over an open flame. Tender and full of character.

Cecina

Cured Meat

*Traditional cured meat, thinly sliced and kissed by the fire. Bold, deep flavor
rooted in Mexican culinary tradition.*

T H E T A B L E

Toppings Bar

All toppings included · Served fresh at every event

Cilantro ◆ Diced White Onion ◆ Sliced Radish
Fresh Lime ◆ Salsa Roja ◆ Salsa Verde
Fresh Pressed Corn Tortillas

A D D - O N

*Guacamole available upon request · \$10.45 per lb
Ask your event coordinator for details*

T H E D R I N K

Agua Frescas

Choose 2 · Included with every event

Cucumber Lime

Fresh cucumber blended with lime — light, clean, and refreshing

Hibiscus

Vibrant Jamaica hibiscus flower — bold, floral, and beautifully tart

Horchata

Classic creamy rice and cinnamon — smooth, sweet, and deeply comforting

Reserve Your Evening

Secure your date with a deposit · Full payment due 2 weeks before your event

D E P O S I T S T R U C T U R E

60 or more days before your event · 50% deposit at booking

30 to 59 days before your event · 50% deposit at booking

Less than 30 days before your event · 100% due at booking

