



B.S. TAQUERIA

514 W. 7th St. Los Angeles, CA 90014

SPECIAL EVENTS



RAY GARCIA

As a native Angeleno, Garcia draws his culinary inspiration from the city's rich culture, the wealth of Southern California produce, and classic training. Previously at the helm of Fig for six years, Garcia expresses his own, fully matured style, bright, bold, and ingredient-driven.

"I didn't choose food," he explains. "It chose me." After graduating from UCLA with degrees in political science and business economics, Garcia deferred enrolling at law school (resisting his grandma's pressure) to pursue his dream. He enrolled at the California School of Culinary Arts then gained invaluable experience working at the five-star, five diamond Peninsula Beverly Hills. Later he was able to work under some local - and global - culinary giants like Douglas Keane of Cyrus. With the guidance of such mentors, Garcia learned the value of restrained technique, as well as a deep respect for the integrity of his ingredients.

Ray Garcia has been consistently recognized for philosophies on environmental stewardship, and commitment to responsible farming and food production, honored with StarChefs "Rising Star" Award for Sustainability in 2010. In 2014 Ray took home the title of "King of Porc" at Cochon 555, an event celebrating the heritage breed pig.

In honoring Fig as one of the "101 Best Restaurants" in 2013, Jonathan Gold wrote in the Los Angeles Times, "If you could design a perfect chef for Los Angeles, he might seem a lot like Ray Garcia, an Eastside guy who seems to spend almost as much time proselytizing for healthful eating in local schools as he does in the kitchen. Garcia's menu manages to be satisfying to both the transgressive big-meat guys and the Gaia-conscious vegans; the carb-lovers and the gluten-free."

PRIVATE DINING

B.S. TAQUERIA



"BACK PATIO":

- 50 Seated
- 75 Standing

WHOLE RESTAURANT:

- 100 Seated
- 150 Standing



PRE-SET MENU - LUNCH

15/PERSON

Includes Duritos, Guacamole, and Green Salad

TACOS

Choose 2

Carnitas

Lengua

Chorizo and Papas (add 3/person)

Cactus and Hibiscus

Mushrooms & Garlic

Shrimp (add 3/person)

-SIDES-

Sold a la carte

Grilled Brentwood Corn 8

Lemon-Pepper Chicken Chicharrones 9

Rice and Beans 6

Chile Toreados 8

Campechana Verde 16

-DULCE-

Sold a la carte

Churros 7

Tres Leches 8

Mexican Chocolate Cookie 3

4 COURSE MENU

35/PERSON

-STARTERS-

Choose 1

Bean Dip
Chips and Guacamole
Chipotle Spare Ribs

Choose 1

Green Salad
Lemon Pepper Chicken Chicharrones
Rice and Beans

-TACOS-

Choose 2

Chicken
Carnitas
Lengua
Chorizo and Papas

Cactus and Hibiscus
Mushrooms & Garlic
Clams and Lardo (add \$4/person)
Shrimp (add \$2 per person)

-PLATOS ESPECIALES-

Choose 2

Cauliflower al Pastor
Birria
Chile Verde

DULCE

Choose 1

Tres Leches
Churros
Cookies

-ADD ONS-

Sold a la carte

Beet Torta	12
Campechana Verde	19
Carne Asada	15
Pressed Heirloom Corn Tortillas	3
Chiles Toreados	8
Grilled Brentwood Corn	8

TACO GROUP MENU

24/PERSON

-STARTERS-

Choose 1

Bean Dip

Black Beans, Chicharron, Cotija, Cilantro, Pico de Gallo

Chips and Guacamole

Choose 1

Green Salad

Mixed Greens, Baby Tomatoes, Cucumber, Radish, Lime Vinaigrette

Lemon Pepper Chicken Chicharrones

Chicken Skins, Chicken Thighs, Lemon, Shishito

“Rice and Beans”

Toasted Rice, Garbanzo Beans, Cannellini Beans, Cotija

-TACOS-

Choose 3

Chicken

Carnitas

Lengua

Chorizo and Papas

Cactus and Hibiscus

Mushrooms & Garlic

Clams and Lardo (add \$4/person)

Shrimp (add \$2 per person)

-DULCE-

Mexican Chocolate Cookies

TAKE HOME TACO MENU

-TACOS-

Includes Choice of 1-3 Types

2 Tacos/Person	9/person
3 Tacos/Person	13/person
4 Tacos/Person	16/person

-OPTIONS-

Chorizo & Papas
Carnitas
Chicken
Cactus & Hibiscus
Mushroom & Garlic
Lengua
Shrimp (+2/person)

Includes Heirloom Corn Tortilla, Condiments, Packaged Separately.

-ORDERED BY THE TRAY-

Serves 10 (Unless Otherwise Noted)

-STARTERS-

Green Salad	30
Rice and Beans	20
Chipotle Spare Ribs	40
Lemon-Pepper Chicken Chicharrones	25
Campechana Verde (Serves 5)	40

-SIDES-

Chiles Toreados	30
Guacamole (16oz/32oz)	25/40
Heirloom Non-GMO Corn Tortillas (x Dozen)	10
Heirloom Non-GMO Corn Tortilla Chips	10
Duritos	5

-MAINS-

Beet Torta (5 minimum)	8/ea
Cauliflower al Pastor	25
Chile Verde	35
Goat Birria	32

-DESSERT-

Cookies (12 Minimum)	1.50/ea
Tres Leches Cake (Feeds 12)	45

-DRINKS-

Agua Fresca (Seasonal Selection)	21
Cebada	25

The image shows the interior of a restaurant. In the foreground, there is a long wooden bar with several wooden stools. Behind the bar is a counter with various bottles and glasses. The ceiling is decorated with numerous hanging light fixtures, some of which are made of woven materials. The walls are painted in vibrant colors, including pink and yellow. A large, colorful tapestry is hanging on the wall to the right. The overall atmosphere is warm and inviting.

**FOR EVENT INQUIRIES AND LARGE PARTIES
PLEASE CONTACT US:**

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