

PASEO



Special Events

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from the mind of

Chef Carlos Gaytán

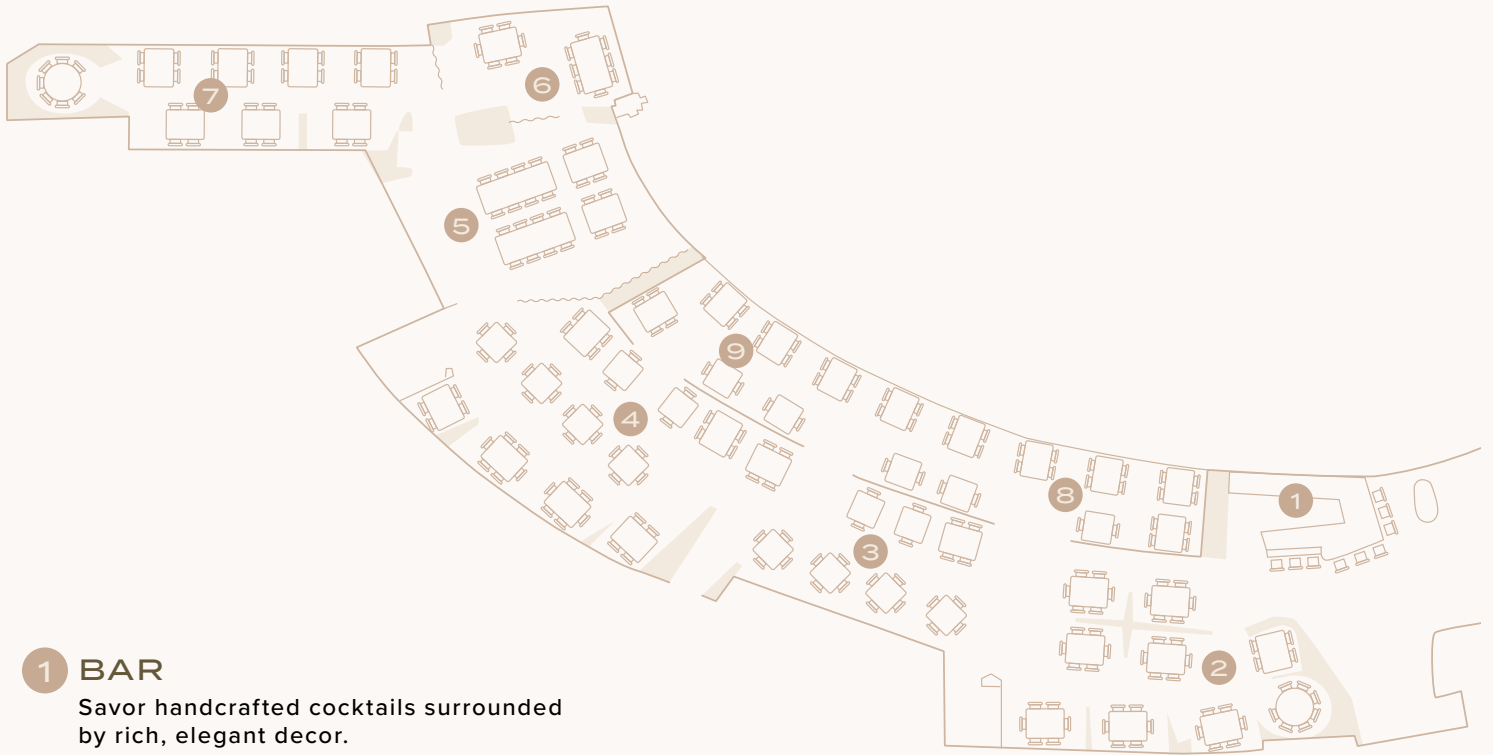
With unfiltered expression of his native food and culture, Michelin-starred Chef Carlos Gaytán brings an authentic Mexican dining experience to Disney — taking guests on a multi-sensory journey to the heart of his homeland.

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: 40]

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, v**

Caesar Salad

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

Al Pastor Trompo

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

[chef attended display optional]

Ceviche Bar

MIXED CEVICHE COCTEL

salsa acapulco, fish, shrimp, octopus, cherry tomato, red onion, avocado

YUCATÁN CEVICHE

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

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, onion, cilantro, lime wedge, salsa verde, salsa tatemada, salsa roja

choice of: chicken mole, carne asada, mushroom tinga, conchinita pibil, chicken barbacoa or ny steak

Sirloin Carne Asada

steak, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes

NY Asada

ny asada, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes

gf = made without gluten

v = vegetarian **vg** = vegan

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]

TUNA CEVICHE

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

OYSTER

half-shell oyster shooter **gf**

YUCATÁN CEVICHE

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

SPICY TUNA BITES

aji tuna, salsa matcha, avocado mousse, savory buñuelos

Carne [meat]

STEAK TARTAR

ny steak, charred onion & black truffle aioli, chives, savory buñuelos

SIRLOIN SATAY

steak, goat cheese fondue **gf**

CHICKEN TAQUITOS

lightly fried corn tortillas, shredded chicken, queso fresco, salsa verde, lettuce

Tierra [land]

TAQUITO DE PAPA

roasted potatoes, poblano peppers, tomatoes, onion, cilantro, sour cream, salsa verde, queso fresco **v**

ESQUITES

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

CRISPY CAULIFLOWER

mole amarillo, salsa matcha, toasted almonds, pickled cauliflower, herb salad **gf, v**

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v = vegetarian **vg** = vegan

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GUACAMOLE CON CHICHARRÓN

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

HEIRLOOM TOMATO SALAD

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

SQUASH BLOSSOM HOJA SANTA QUESADILLA

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

Empanadas

FISH EMPANADAS

squid ink masa, diced mahi mahi, 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 **v**

Add Dessert

MINI BUÑUELOS

crispy fried dough, chocolate

CHURROS

ricotta cheese dough, cinnamon sugar **v**



FAMILY-STYLE

Starters

[select two, additional selections can be added]

CAESAR SALAD

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

BEET SALAD

sesame seeds, red beets, pickled yellow beets, mole rosa, rabiola goat cheese **gf, v**

HEIRLOOM TOMATOES

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

CHIPS & SALSA **gf, v**

add guacamole [+10 per person]

TUNA CEVICHE

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

QUESO FUNDIDO

gruyère fondue, roasted wild mushrooms, salsa macha, chorizo verde, shallots, charred masa bread

Entrées

[select two, additional selections can be added]

CHICKEN ENCHILADAS

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

CHILE RELLENO

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

MAMA'S COCHINITA PIBIL

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

YUCATÁN FISH

marinated swordfish, pepita & pistachio crust, avocado citrus salad, black beans, tortilla, habanero beurre blanc **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, mint jocoque, guacasalsa, corn tortillas **gf**

CRISPY CAULIFLOWER

mole amarillo, salsa matcha, toasted almonds, pickled cauliflower, herb salad **gf, v**

CHICKEN MOLE

chicken oaxacan-style mole, pickled red onion, chicken skin and plantain chip crumble, queso fresco, sour cream, corn tortillas

NY ASADA

ny asada, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes **gf**

RIB EYE

rib eye, goat cheese fondue, oven-roasted tomatoes, fingerling potatoes **gf**

Sides

[select two, additional selections can be added]

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** [+3 per person]

RAJAS CON CREMA

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

PINTO BEANS

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

Family-Style Desserts

[select two, additional selections can be added]

MINI BUÑUELOS

crispy fried dough, chocolate **v**

CHOCOLATE METATE FLAN

cocoa nib flan, horchata foam, candied cocoa nibs **gf, v**

AGUA CHILE DE FRUTA

seasonal fruit, cucumber agua chile, lemon purée **gf, v**

TRES LECHES CAKE

strawberry coulis, milk-soaked sponge cake **v**

CHURROS

ricotta cheese dough, cinnamon sugar **v**

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BAR PACKAGES

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, soft drinks, iced tea and coffee.

Two-hour, three-hour and four-hour packages available

Can add specialty cocktails to package

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, soft drinks, iced tea and coffee.

Two-hour, three-hour and four-hour packages available

Can add specialty cocktails to package

Beer, Wine & Soft Drinks

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

Two-hour, three-hour and four-hour packages available

Mocktail Package

Package includes soft drinks, iced tea and coffee.

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

Two-hour, three-hour and four-hour packages available

Non-Alcoholic

Package includes soft drinks, iced tea and coffee.

Two-hour, three-hour and four-hour packages available

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

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