



BROKEN SPANISH

1050 S. FLOWER STREET, LOS ANGELES, CA 90015

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

OUTDOOR CORRAL:

- 20 Standing

WINDOWS AND COUNTER:

- 45 Standing

LA SALA:

- 50 Seated
- 75 Standing

WHOLE RESTAURANT:

- 120 Seated
- 200 Standing



- CLASSIC (OPTION 1) -

- 49 -

TOSTADA

Pinkito Bean, Goat Cheese,
Pickled Wax Bean, Sea Bean

ENSALADA

Hydroponic Green, Radish, Garbanzo,
Meyer Lemon

ENDIVE TAMAL

Endive, Rajas, Béchamel

or

LAMB NECK TAMAL

King Oyster Mushrooms, Queso Oaxaca

GREEN BEAN

Poached Egg, Sofrito, Salsa Chapuline,
Cotija

CHILE RELLENO

Poblano, Potato, Kale, Lemon, Soubise

RABBIT

Nopales, Bacon, Cherry Tomato,
Chipotle

FLAN

Goat's Milk Flan, Whipped Honey,
Azelia-Avocado Ganache,
Wine Poached Pear

PANNA COTTA

Chile de Arbol Chocolate, Avocado
Crema, Hoja Santa, Lime Sorbet

- CLASSIC (OPTION 2) -

- 59 -

TOSTADA

Pinkito Bean, Goat Cheese,
Pickled Wax Bean, Sea Bean

ENSALADA

Hydroponic Green, Radish, Garbanzo,
Meyer Lemon

ENDIVE TAMAL

Endive, Rajas, Béchamel

or

LAMB NECK TAMAL

King Oyster Mushrooms, Queso Oaxaca

CARACOLES

Snails, Mushroom, Mole Verde,
Stinging Nettle

CHILE RELLENO

Poblano, Kale, Potato, Lemon, Soubise

CHICHARRON

Elephant Garlic Mojo, Radish Sprout,
Picked Herbs

FRIJOLES

Heirloom Ayocote Beans, Tomato,
Cilantro

FLAN

Goat's Milk Flan, Whipped Honey,
Azelia-Avacado Ganache,
Wine Poached Pear

PANNA COTTA

Chile de Arbol Chocolate, Avocado
Crema, Hoja Santa, Lime Sorbet

COOKIES

Mexican Chocolate,
Chile de Arbol, Sea Salt

- CLASSIC (OPTION 3) -

- 75 -

ENSALADA

Hydroponic Green, Radish, Garbanzo,
Meyer Lemon

TOSTADA

Pinquito Bean, Goat Cheese,
Pickled Wax Bean, Sea Bean

QUESO FUNDIDO

Bacalao, Quesillo, Roasted Tomato

CHILE RELLENO

Pablano, Potato Kale, Lemon Soubise

LAMB NECK TAMAL

King Oyester Mushroom, Queso Oaxaca

BEET PIBIL

Yellow Beet, Achiote, Pickled Onion,
Bitter Greens

CHICHARRON

Elephant Garlic Mojo, Radish Sprout,
Picked Herbs

BIRRIA

Veal Breast, Guajillo Broth, Onion, Cilantro

FLAN

Goat's Milk Flan, Whipped Honey,
Azelia-Avacado Ganache,
Wine Poached Pear

PANNA COTTA

Chile de Arbol Chocolate, Avocado
Crema, Hoja Santa, Lime Sorbet

COOKIES

Mexican Chocolate,

Hors d'Oeuvre

2 Hour Tray Pass

Choice of 4 for \$30/pp

Choice of 6 for \$45/pp

or \$5 each (unless otherwise noted)

Vegetarian

Cauliflower al Pastor

Mushroom, White Bean, Roasted Garlic, Panela

Huitlache, Poblano, Quesillo

Molletes- Smashed Peas, Yerba Buena, Epazote

Eggplant Guisada, Chickpea, Cotija

Braised Hibiscus, Nopales, Chile de Arbol

Chicken and Meat

Carne Asada

Guajillo Chicken

Rebanada- Foie Gras, Pan Dulce, Piloncillo (+3)

Oxtail, Plantain, Habanero

Chorizo, Potato, Cilantro

Camote- Okinawa Sweet Potato, Trompa, Chile de Arbol

Seafood

Heirloom Potato- Crema, Caviar (+3)

Red Snapper Ceviche- Coconut, Chile Guero, Avocado (+2)

Croquetas de Bacalao- Quesillo, San Marzano, Fresno Chiles (+2)

Campechana- Octopus, Shrimp, Scallop, Snapper (+3)

Stuffed Clam- Chorizo, Habanero, Masa (+3)

A photograph of a restaurant interior. The ceiling is dark with several white, dome-shaped pendant lights hanging from it. A long, horizontal wall of green foliage runs across the middle of the image. Below this, a brown leather tufted booth is visible. In the foreground, there are wooden tables and black chairs. To the right, a wooden shelf holds various ceramic pots and plants.

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

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