

APPETIZERS

Space Guacamole

Small-\$60
Medium-\$100
Large-\$150

Avocado mixed with tomato, onion, jalapeno and cilantro. Served with chips

Pork Sliders

Roasted pork topped with chihuahua jalapeno mayo

Ceviche Tropical

Lime marinated fish mixed with tomato, red onion, mango and cilantro. Served with chips

Croquetas De Pollo

Hand rolled seasoned chicken croquettes topped with chipotle aioli

Chicken Sliders

Pulled with chipotle mayo and chihuahua cheese

Empanadas

Pork, beef or cheese poblanos topped with guaca salsa

Crispy Taquitos

Chose from beef, chicken or potato topped with sour cream cheese & salsa verde

Chips & Salsa \$25 (Vegan Option)

Homemade salsa with corn chips Serves up to 10

SALADS

Small-\$60
Medium-\$100
Large-\$150

Choose Your Dressing

- Pumpkin Seed Dressing
- Spicy Ranch
- Cilantro vinagaelte

Ensalada Mutante

Mango & jicama salad with romaine lettuce spinach, cucumber topped with cotija cheese

Space Chop Salad

Mixed greens with tomato, corn, jicama, cucumber, cheese topped with tortilla strips

Seasonal Fruit Salad

Best of the season fruit platter

Cactus Salad

Cactus, tomato, red onion, cheese cilantro & pickle jalapeno

TAMALES

Urbano

Adobo marinated braised beef topped with tomatillo & corn sauce

Picturesque

Slowly roasted pork topped with tomato habanero sauce

No One's

Barbacoa style roasted chicken topped with tomato sauce

Simple (Vegetarian Option)

Panela cheese with roasted poblanos topped with tomato jalapeno sauce

A La Plaza (Vegan Option)

Roasted seasonal vegetables topped with tomato chipotle sauce

Small-\$110
20 Tamales
Medium-\$220
40 Tamales
Large-\$330
60 Tamales

TACOS

Barbacoa

Small-\$100
20 Tacos
Medium-\$200
40 Tacos
Large-\$300
60 Tacos

Adobo marinated braised beef topped with onions, cilantro & salsa verde

Pollo A Las Brazas

Garlic marinated grilled chicken topped with rajas poblanos

Al Pastor

Marinated grilled pork with red salsa topped with onion, cilantro & pineapple

Tinga Poblana

Pulled Chicken topped with sour cream & cheese

Queso & Rajas (Vegetarian Option)

Roasted rajas poblano topped with chihuahua panela cheese

Mushroom (Vegan)

Garlic marinated roasted portobello mushroom topped with avocado-pico

DROPOFF MENU

Some items are served raw. Consuming raw food can increase your risk of food BORNE ILLNESS.

How to order

Small [Serves 10 guests]
Medium [Serves 20 guests]
Large [Serves 30 guests]

TORTAS

Con Pollo

Small-\$110
10 Tortas
Medium-\$200
20 Tortas
Large-\$300
30 Tortas

Garlic marinated grilled chicken with apple wood smoked bacon

Con Puerco

Grilled pork with chorizo, applewood smoked bacon pickled jalapeno mayo, chihuahua cheese & red onion

Con Carne

Adobe marinated braised beef, red onion, cilantro, fresh avocado & salsa verde

Vegetariana

Grilled zucchini with chayote, red onion, ancho hummus tomato, seared panela cheese, balsamic reduction

SIDES

Arroz

Small-\$50
Medium-\$100
Large-\$150

Pilaf style with white rice & seasonal vegetable

Frijoles Negros

Mashed black beans topped with cotija cheese

Frijoles Puercos

Mashed pinto beans topped with chorizo, bacon, pickled jalapenos, cotija cheese

Elote

Grilled corn topped with chipotle mayo & cotija cheese (Off the cob)

Papas Mineras

Guanajuato style yukon gold potatoes, corrats & chorizo, Topped off with cotija cheese

DESSERTS

Small-\$40
Medium-\$70
Large-\$90

Choco-Flan

Layered vanilla sponge cake topped with chocolate flan & cajeta sauce

Churros

Right out of the oven tossed topped with cinnamon, sugar drizzled chocolate sauce

Chocolate Tamales

Mexican chocolate tamale topped with cajeta sauce (Caramel sauce)

DRINKS

Margarita Mix [Fresh Squeezed]

Serves 24 @ \$60

Jarritos [Bottle]

Tamarindo, Naranja, Limon, Tutti Frutti @ \$3 each

Mexican Coca [Bottle]

@ \$3 each

Limeade [Fresh Squeezed]

Serves 10 @ \$40

Horchata

Serves 10 @ \$45

EXTRAS

Disposables

Wire schaeffers & heating units @ \$12.00

Plate Set Ups

Plate, napkin & plastic ware @ \$.75 each

HAVING A FIESTA LET



GATER YOUR EVENT

