



APPETIZERS

SPACE GUACAMOLE

Mexican avocado mixed with onion, tomato, serrano, cilantro and lime juice.

QUESADILLAS

Flour tortilla filled with melted Chihuahua cheese and grilled vegetables.

CEVICHE TROPICAL

Lime-tequila marinated fish with red onions, olives, jicama and cilantro on a cucumber chip topped with chamoy sauce.

TUNA TARTARA

Sashimi graded tuna with tartar sauce on a plantain chip, black and white sesame seeds.

FLAUTAS DE RES

Crispy tacos stuffed with shredder beef; avocado-cilantro aioli.

CROQUETAS DE POLLO

Mexico City style chicken croquettes with sriracha aioli sauce.

TACOS

AL PASTOR

Pastor style pork with arbol salsa, onion, cilantro and grilled pineapple.

COCHINITA PIBIL

Yucatan-style roasted pork with purple pickled onions, cilantro and habanero salsa.

POLLO A LAS BRASAS

Garlic marinated grilled chicken with caramelized onions and salsa verde.

MUSHROOM

Marinated portabella mushroom with black bean-corn relish.

CECINA

Pan seared air dried beef with guacamole, grilled green onion and fried jalapeño.

SHORT RIBS

Slowly braised beef short ribs with red onions, cilantro and salsa verde.

BAJA FISH

Negra Modelo beer battered fish with chipotle-mayo, cabbage, pico de gallo and sesame seeds.

QUESO Y RAJAS

Chihuahua cheese and poblano rajas topped off with tomato sauce and cilantro.

SIDES

ELOTE

Mexico City style grilled corn with chipotle-mayo, cotija cheese and chile piquin.

PUERCO BEANS

Mashed pinto beans with maple wood smoked bacon, chorizo and pickled jalapeños.

BLACK BEANS

Vegetarian refried black beans topped with cotija cheese.

SPACE CHOP SALAD

Mixed lettuce with tomato, grilled corn, black beans, jicama, cheese, spicy ranch dressing.

POSTRES

CHURROS

Right out of the oven tossed with cinnamon-sugar drizzled with chocolate sauce.

CHOCOFLAN

Layered vanilla sponge cake with chocolate flan, cajate sauce and whipped cream.

\$25 price per person plus tax

Add \$5 for extra items
Minimum of 40 people