

# APPETIZERS

## Space Guacamole

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

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

# 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-\$120  
20 Tamales  
Medium-\$240  
40 Tamales  
Large-\$360  
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 Tartas  
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-\$ 50  
Medium-\$ 100  
Large-\$ 150

## 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 US**



**GATER YOUR EVENT**

