

# APPETIZERS



SOME ITEMS ARE SERVED RAW. CONSUMING RAW FOOD CAN INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

## Albondigas

MEXICAN STYLE MEATBALLS IN CHIPOTLE SAUCE TOPPED WITH COTIJA CHEESE.

## Space Guacamole (VEGAN)

AVOCADO MIXED WITH TOMATO, ONION, JALAPEÑO, & CILANTRO. SERVED WITH CORN CHIPS.

## Quesadillas Norteñas (VEGETARIAN)

FLOUR TORTILLA WITH CHIHUAHUA CHEESE, GRILLED VEGETABLES, & TOPPED WITH GUACA-SALSA.

## Empanadas de Camaron

SHRIMP FILLED TURNOVER TOPPED WITH GUACA-SALSA & RADISH.

## Sopes de Pollo

CORN MASA BOATS FILLED WITH SHREDDED CHICKEN, BLACK MOLE SAUCE, SOUR CREAM, & CHEESE.

## Croquetas de Pollo

MEXICAN STYLE CHICKEN CROQUETTES WITH CHIPOTLE-AIOLI SAUCE & CILANTRO.

## Ceviche Tropical

LIME MARINATED FISH WITH TOMATO, RED ONION, MANGO, & CILANTRO. SERVED WITH CORN CHIPS.

## Tuna Tartar

SASHIMI GRADED TUNA WITH TARTAR SAUCE ON A PLANTAIN CHIP, BLACK & WHITE SESAME SEEDS.

## Taquitos de Pollo

CRISPY CHICKEN TAQUITOS TOPPED WITH SOUR CREAM, CHEESE, & SALSA VERDE.

## Banderillas de Pollo

GARLIC MARINATED GRILLED CHICKEN SKEWERS WITH PASILLA-AGAVE GLAZE NECTAR.

## Flautas de Res

CRISPY TACOS STUFFED WITH SHREDDED BEEF; SOUR CREAM, CHEESE, & SALSA VERDE.

## Sopes de Platano (VEGETARIAN)

CORN MASA BOATS FILLED WITH SWEET PLANTAINS, BLACK MOLE SAUCE, SOUR CREAM, & CHEESE.

# TACOS

PREPARED WITH HAND PRESSED TORILLAS



## Al Pastor

ADOBO MARINATED GRILLED PORK WITH RED ONIONS, CILANTRO, PINEAPPLE, & SALSA ROJA.

## Cochinita Pibil

SLOWLY MARINATED ROASTED PORK WITH CHILTOMATE SALSA, RED PICKLED ONIONS & CILANTRO.

## Cecina

PAN SEARED BEEF WITH RAJAS POBLANAS, SALSA VERDE, & COTIJA CHEESE.

## Barbacoa

ADOBO MARINATED SLOWLY BRAISED BEEF WITH RED ONIONS, CILANTRO, & SALSA VERDE.

## Baja Style

BEER BATTERED FISH WITH CABBAGE, PICO DE GALLO, CHIPOTLE-MAYO, & SESAME SEEDS.

## Pollo a las Brazas

GARLIC MARINATED GRILLED CHICKEN WITH RAJAS POBLANAS, SALSA VERDE, & COTIJA CHEESE.

## Hongos (VEGAN)

GARLIC MARINATED ROASTED PORTABELLA WITH PICO DE GALLO, & GUACAMOLE.

## Queso con Rajas (VEGETARIAN)

ROASTED POBLANO PEPPER STUFFED WITH PANELA & CHIHUAHUA CHEESE TOPPED WITH TOMATO SAUCE.

## Chicken Tinga

PULLED CHICKEN IN CHIPOTLE SAUCE TOPPED WITH SOUR CREAM, CHEESE, & GUACAMOLE.  
CRISPY OR SOFT SHELL CHOICE

## Panza

ANISE MARINATED ROASTED PORK BELLY WITH PINEAPPLE-CARROT COLESLAW, & CILANTRO.

# TAMALES



ALL TAMALES ARE GLUTEN-FREE

## No Ones

BARBACOA STYLE CHICKEN, TOPPED WITH GREEN PEANUT MOLE SAUCE & PUMPKIN SEEDS.

## Picturesque

MARINATED SLOWLY ROASTED PORK WITH TOMATO-HABANERO SAUCE, RED PICKLED ONIONS, & CILANTRO.

## Simple (VEGETARIAN)

PANELA CHEESE & POBLANO RAJAS WITH TOMATO-JALAPEÑO SAUCE & COTIJA CHEESE.

## Urbano

ADOBO MARINATED SLOWLY BRAISED BEEF WITH GREEN TOMATILLO-CORN SAUCE & CILANTRO.

## A La Plaza (VEGAN)

ROASTED POTATOES, SWEET POTATOES, CARROTS, & MUSHROOMS WITH TOMATO-CHIPOTLE SAUCE.

# SIDES



## Space Chop Salad (VEGETARIAN)

MIXED GREENS WITH TOMATO, JICAMA, CUCUMBER, CHEESE, & CORN WITH CHIPOTLE-RANCH OR VINAIGRETTE DRESSING.

## Elote (VEGETARIAN)

MEXICAN STYLE GRILLED CORN WITH CHIPOTLE-MAYO, COTIJA CHEESE, & CHILLI POWDER.

## Puerco Beans

MASHED PINTO BEANS WITH MAPLE WOOD SMOKED BACON, CHORIZO, PICKLED JALAPEÑOS, & TOPPED WITH COTIJA CHEESE.

## Fiesta Rice (VEGAN)

PILAF STYLE WHITE RICE WITH SOME OF THE BEST SEASONAL VEGETABLES.

## Mutante Salad (VEGETARIAN)

MANGO & JICAMA SALAD WITH ROMAINE HEARTS, SPINACH, CUCUMBER, PUMPKIN SEED DRESSING, & CHEESE.

## Papas Mineras

GUANAJUATO STYLE YUKON GOLD POTATOES, CARROTS, & CHORIZO, TOPPED WITH COTIJA CHEESE.

## Frijoles Negros (VEGETARIAN)

VEGETARIAN REFRIED BLACK BEANS TOPPED WITH COTIJA CHEESE. (OPTIONAL)

## Ensalada de Nopales (VEGETARIAN)

TENDER CACTUS PADDLES WITH TOMATO, CILANTRO, RED ONIONS, CHEESE, & PICKLED JALAPEÑOS.

# SWEETS



## Churros

FRIED CRISPY, TOSSED IN CINNAMON-SUGAR  
& DRIZZLED WITH CHOCOLATE SAUCE.

## Choco-Flan

VANILLA FLAN LAYERED WITH CHOCOLATE  
SPONGE CAKE DRIZZLED WITH CAMELO SAUCE.

## Tamales de Chocolate

FLOURLESS CHOCOLATE TAMALES WITH  
KAHLUA WHIPPED CREAM & MIXED BERRIES