



P R I X - F I X L U N C H M E N U S

*This menu may contain raw or undercooked beef, seafood, shellfish, or eggs.
Consuming raw or undercooked beef, seafood, shellfish, or eggs may increase your risk to food borne illness

\$35 PER PERSON

FIRST COURSE

Pozole

Braised pork, hominy, red chili broth, pork cracklings, radish, onion, lime

Chicken Tortilla Soup

Shredded chicken, tomato, spiced broth, cilantro, crema, avocado, crispy tortilla

Urbano Chopped Salad

Romaine, red onion, tomato, avocado, cucumber, grilled corn, black beans, pepitas, crispy tortilla strips, spicy ranch

SECOND COURSE

Chicken Enchiladas

Red guajillo chili sauce, blended cheeses

Spinach Enchiladas

Sautéed garlic spinach, onions, spinach crema sauce, blended cheeses

Birria Tacos

Choice of chicken with consommé verde, shredded beef with consommé rojo or queso taco with consommé rojo

Chicken Fajita Salad

Grilled Chicken, sautéed peppers and onions, romaine, avocado, cotija cheese, citrus vinaigrette

\$45 PER PERSON

FIRST COURSE

Pozole

Braised pork, hominy, red chili broth, pork cracklings, radish, onion, lime

Chicken Tortilla Soup

Shredded chicken, tomato, spiced broth, cilantro, crema, avocado, crispy tortilla

Urbano Chopped Salad

Romaine, red onion, tomato, avocado, cucumber, grilled corn, black beans, pepitas, crispy tortilla strips, spicy ranch

SECOND COURSE

Chicken Enchiladas

Red guajillo chili sauce, blended cheeses

Spinach Enchiladas

Sautéed garlic spinach, onions, spinach crema sauce, blended cheeses

Birria Tacos

Choice of chicken with consommé verde, shredded beef with consommé rojo or queso taco with consommé rojo

Chicken Fajita Salad

Grilled Chicken, sautéed peppers and onions, romaine, avocado, cotija cheese, citrus vinaigrette

THIRD COURSE

Flan

Tres Leches Cake