



tempo
URBAN KITCHEN

To Go

MENU

PINCHES TACOS



KING & QUEEN
CANTINA

CRISPY AVOCADO TACO

BEER BATTERED AVOCADO, QUESO FRESCO, CHIPOTLE AIOLI, PICKLED CARROT AND MICRO CILANTRO, SWEET POTATO TORTILLA 15

ROASTED VEGGIES TACOS

PINTO BEANS, ROASTED VEGGIES, AVOCADO, CHIMICHURRI SAUCE, SWEET POTATO TORTILLA, SOYRIZO 15

TACOS DE LA SIERRA

BEANS AND QUESO FRESCO GRILLED TACOS W/ LIME CREMA, CHIPOTLE AIOLI, SERRANO SAUCE, PICKLED ONION, PECORINO CHEESE AND MICRO CILANTRO & SOYRIZO 13

HOUSE TACO SELECTION

1 KOREAN, 1 SHORT RIB, 1 CRISPY AVOCADO, 1 SURF & TURF 18

SHORT RIB MOLE

ABUELITA CHOCOLATE TORTILLA, PICKLED ONION, PICKLED CAULIFLOWER, CRISPY CARROTS, LIME CREMA 15

TRIPLE TACOS 15

KOREAN

ROASTED PORK BELLY, CHILE-SOY SAUCE, SERRANO SAUCE, RED CABBAGE SLAW, FRESH MANGO, LIME CREMA 15

CUEVA

CRISPY MELTED CHEESE FLOUR TORTILLA, CHIPOTLE SHRIMP, SERRANO SAUCE, LIME CREMA, ENSENADA STYLE 16

STEAK

CRISPY MELTED CHEESE FLOUR TORTILLA, STEAK CHIPOTLE, LIME CREMA, SERRANO SAUCE, ENSENADA STYLE 15

SURF & TURF

CRISPY MELTED CHEESE FLOUR TORTILLA, STEAK AND SHRIMP, CHIPOTLE & SERRANO SAUCE, LIME CREMA, ENSENADA STYLE 16

HOUSE SEAFOOD SELECTION

1 CUEVA, 1 GRILLED OCTOPUS, 1 FISH ENSENADA STYLE 16

LOS 3 ANIMALES

1 KOREAN, 1 SHORT RIB MOLE, 1 CHICKEN TINGA 15

YOU CAN SUBSTITUTE THE TORTILLA FOR
LETTUCE WRAP IN ANY TACO

CHINGON

SHISHITO PEPPERS

MALTED SALT, LIME CREMA 11

CHIPS & SALSA 7

HOUSE OR ESPY FRIES 7

GUAC & CHIPS 14

VEGGIE RICE

SAFFRON RICE, ROASTED VEGGIES, GREEN ONION, TOMATO, CHIPOTLE AIOLI, SOYRIZO 17

DIRTY FRIES

MOZZARRELLA, PECORINO, CHEDDAR, PICKLED ONION, GREEN ONION, FRIED EGG, CHIPOTLE AIOLI 16

*ADD SOYRIZO 3

TINGA CHICKEN TAGUITOS

LIME CREMA, SERRANO SAUCE, CHIPOTLE, AIOLI, PICKLED ONION, COTIJA CHEESE 13

PORK BELLY BITES

HONEY SRIRACHA SAUCE, CORN TORTILLAS 13

ENCHILADAS (GF)

CHIPOTLE BRAISED CHICKEN BREAST, LIME CREMA, CORN TORTILLAS, TOMATILLO SAUCE, BLACK SESAME SEEDS 13

MAKE IT DIRTY 3

DECONSTRUCTIVE QUESADILLA (GF)

SIDE FLOUR TORTILLAS, CHEDDAR, PICO DE GALLO, CABBAGE, CHIMICHURRI, MOZZARRELLA CHEESE, GUACAMOLE PASTOR / ASADA / CHX / PORK BELLY / VEGGIES / SOYRIZO 16

CARNE ASADA PLATE

GRILLED STEAK, PINTO BEANS, GRILLED NOPALES, GUACAMOLE, CHEESE ENCHILADA, PICO DE GALLO, SERVED W/ CORN TORTILLAS 26

GRILLED CHICKEN (GF)

SAFFRON RICE, ROASTED VEGGIES, AVOCADO PUREE, LIME CREMA, PESTO, MICRO CILANTRO 18

MAC AND CHEESE

CARAMELIZED ONIONS, SOYRIZO, GREEN ONIONS, MOZZARELLA AND PECORINO CHEESE, TOPPED WITH BREAD CRUMBS 12

NEW YORK STEAK

GRILLED STEAK, CHIMICHURRI SAUCE, GRILLED ONIONS, CORN TORTILLAS, SERVED W/ ESPY FRIES 20

BURRITOS

HIPPIE

BEANS, RICE, PICO DE GALLO, ROASTED SALSA, GUACAMOLE, SOYRIZO, WRAPPED IN FLOUR TORTILLA 14

ASADA

RICE, BEANS, ASADA, PICO, LIME CREMA, GUACAMOLE, WRAPPED IN FLOUR TORTILLA WITH CHEESE 15

SURF & TURF

BACON WRAPPED SHRIMP, CHEESE STUFFED, CARNE ASADA, CABBAGE, PICO DE GALLO, LIME CREMA, CHIPOTLE AIOLI, SERRANO SAUCE, WRAPPED IN FLOUR TORTILLA 17

CALIFORNIA BURRITO

FRIES, SALSA CHEESE, GUACAMOLE, LIME CREMA, PICO, YOUR CHOICE OF CHICKEN / ASADA / PASTOR 15

BETWEEN THE BUNS

TEMPO BURGER

BRIOCHE, BEEF CHUCK PATTY, PORK BELLY, SHISHITO PEPPERS, LTO, CHEDDAR CHEESE, FRIED EGG, SERVED W/ REGULAR FRIES OR ESPY FRIES 18

PRESSED BURGER

GARLIC AIOLI, GUACAMOLE, PICO, MELTED CHEESE, SERVED W/ FRESH POTATO CHIPS 14

To Go

MENU

SALADS

FRESH BERRY SALAD

MIXED GREENS, CHERRY TOMATOES, GOAT CHEESE, POMEGRANATE SEEDS, TOMATO VINAIGRETTE **11**

BLUE CHEESE SALAD (GF)

MIXED GREENS, PEARS, APPLES, CANDIED PECANS, MANGO VINAIGRETTE **11**

ADD PROTEIN TO ANY SALAD

SALMON 7 AHI TUNA 7 SHRIMP 7
STEAK 7 CHICKEN 5 SOYRIZO 4

DEL MAR

AGUACHILES (GF)

SHRIMP COOKED IN LIME JUICE, RED ONION, SERRANO, CILANTRO, CUCUMBER, SERVED WITH TOSTADAS **16**

SEARED TUNA SASHIMI

PONZU, AVOCADO, RED ONIONS, GARLIC AIOLI, MANGO HABANERO SAUCE **16**

TUNA TOSTADA

MARINATED TUNA, SALSA NEGRA, CHIPOTLE AIOLI, RED ONION, SESAME SEEDS, CUCUMBER, MICRO CILANTRO SERVED W/ TOSTADAS **18**

CEVICHE DUO (GF)

*FISH CEVICHE VERDE, CILANTRO, SERRANO SAUCE, CHIPOTLE AIOLI, LIME CREMA, AVOCADO

*SHRIMP CEVICHE, SPICED CITRUS, RED SAUCE, CHIPOTLE AIOLI, LIME CREMA **16**

SEAFOOD RICE

SAFFRON RICE, OCTOPUS, SHRIMP, CALAMARI, GREEN ONION, TOMATO, CHIPOTLE **18**

MAYAN GRILLED SALMON (GF)

SAFFRON RICE, ROASTED VEGGIES, GRILLED PINEAPPLE, GUAJILLO ACHIOTE VINAIGRETTE, AVOCADO PUREE, LIME CREMA **18**

URBAN GRILLS

TJUANA (SERVES 2 PEOPLE)

ASADA STEAK, NEW YORK STEAK, GRILLED CHICKEN, TRIPE, PANELA, CHIMICHURRI, SPANISH CHORIZO **48**

CARNITAS (GF)

SLOW COOKED PORK SHANK **35**

SEAFOOD (GF)

SALMON, GRILLED OCTOPUS, SHRIMP, CALAMARI **40**

FAJITAS (GF)

GRILLED SEASONAL VEGGIES, SAFFRON RICE, BEANS, GRILLED NOPAL, PICO DE GALLO AND GUACAMOLE SERVED W/ CORN TORTILLAS **20**

*ADD PROTEIN TO FAJITAS GRILL

14 CARNE ASADA **14** SHRIMP **12** GRILLED CHICKEN BREAST

18 ASADA & CHICKEN **18** CHICKEN & SHRIMP

18 STEAK & SHRIMP

JAPAMEX

AFTER AVAILABLE 3 PM

MR. TEMPO \$15

AVOCADO, CUCUMBER, SPICY CRAB, SHRIMP TEMPURA, CREAM CHEESE, WRAPPED IN SEAWEED AND RICE, TOPPED WITH TUNA, AVOCADO, TEMPURA CRUMBS, SPICY MAYO & EEL SAUCE.

CRUNCHY ROLL \$11

AVOCADO, CUCUMBER, CRAB MEAT, SHRIMP TEMPURA, WRAPPED IN SEAWEED AND RICE, TOPPED WITH TEMPURA CRUMBS, SPICY MAYO AND EEL SAUCE

JALAPEÑO SHRIMP TEMPURA \$13

SHRIMP TEMPURA, AVOCADO, AND CUCUMBER, WRAPPED IN SEAWEED AND RICE, TOPPED WITH SPICY CRAB, SLICED JALAPEÑO AND EEL SAUCE

SPICY TUNA \$17

SPICY CRAB, TUNA, CUCUMBER, SHRIMP TEMPURA, WRAPPED IN SOY PAPER, TOPPED WITH TUNA MIX, PONZU SRIRACHA, CHILI POWDER, JALAPEÑO, CILANTRO AND LEMON JUICE

VEGAN MANGO CURRY NOODLES \$15

LEMONGRASS, COCONUT MILK, BASIL MINT, AJI CHILE

FRIED RICE \$15

GREEN ONION, CARROT, EGG, CHINGON SAUCE, CREAM CHEESE, SPICY CRAB, AVOCADO, SESAME SEEDS, CHINGON BLACK SAUCE.

BANH MI TACOS (3) \$15

PORK, PICKLED CARROTS, CUCUMBER, CILANTRO, SPICY PEANUT SAUCE



VEGETARIAN



HOUSE FAVORITES

(GF) GLUTEN FREE