

URBAN

MEXICAN KITCHEN & BAR

LUNCH

526 Main Street  
Historic Bethlehem  
www.urbanobethlehem.com  
610-419-1736  
Executive Chef & Proprietor: Rafael Palomino

GUAC

**Palomino Guacamole \$11.95/double \$17.95**  
avocado, tomato, red onion, cilantro & fresh lime

**Farmer's Market \$12.95/double \$18.95**  
classic guac with roasted seasonal vegetables & toasted pumpkin seeds

**Zapata \$13.95/double \$18.95**  
classic guac with Mexican chorizo

**Camaron\* \$13.95/double \$18.95**  
grilled shrimp & charred tomatillo

**Infierno \$11.95/double \$17.95**  
classic guac with sriracha, habanero pepper, chili flakes, & crispy jalapeño

**Frutas \$12.95/double \$18.95**  
classic guac with fresh seasonal fruit

**Tocineta \$12.95/double \$18.95**  
classic guac with crisp bacon & cotija cheese

GF option: sub veggies for tortilla chips

ENSALADAS

**Mango y Pepitas V \$10.95**  
mesclun greens, mango, pumpkin seeds, goat cheese, tortilla strips, tomatoes, cilantro & tequila lime vinaigrette

**Urbano Caesar \$10.95**  
hearts of romaine, cotija cheese, croutons, corn salsa & garlic anchovy vinaigrette

**Beet & Avocado V \$12.95**  
grapefruit segments, arugula & lime vinaigrette

**Mexican Chopped Cobb \$11.95**  
greens, chorizo, avocado, sweet plantains, tomato, onion with a roasted tomatillo vinaigrette

Add to Any Salad: Grilled Salmon or Shrimp \$6  
Grilled Chicken or Portobello Mushroom \$3

RICE BOWLS

all bowls start with brown rice, your choice of pinto or black beans and sauteed peppers & onions

|                                     |                          |
|-------------------------------------|--------------------------|
| Choose One:                         | Add for \$.75 each       |
| <b>Roasted Chicken \$9.95</b>       | <b>Pico de Gallo</b>     |
| <b>Marinated Steak \$11.95</b>      | <b>Corn Salsita</b>      |
| <b>Ahi Tuna \$12.95</b>             | <b>Shredded Cheese</b>   |
| <b>Braised Duck \$12.95</b>         | <b>Add Guacamole \$3</b> |
| <b>Roasted Pork \$10.95</b>         | Free Add-Ons:            |
| <b>Seared Shrimp \$12.95</b>        | <b>Shredded Lettuce</b>  |
| <b>Roasted Cauliflower V \$9.95</b> | <b>Sour Cream</b>        |

TACOS \$2.50 EACH

Mix & Match

Side of guacamole: \$2

**Pollo** pulled chicken, crisp bacon, corn, tomato & chipotle bbq sauce

**Crispy Cod\*** battered cod, avocado, red cabbage & honey chipotle sauce

**Atun\*** fresh sushi grade tuna, miso mango glaze, Asian slaw, sesame seeds

**Carne Asada\*** grilled steak, sweet potato & mushrooms, spicy mustard aioli

**Chorizo** crispy potato, avocado tomato salsa, sour cream

**Mushroom & Quinoa V** quinoa, mushrooms & red pepper, cucumber relish

**Frijoles V** black & pinto beans, sweet plantains, corn salsita, cilantro aioli

**Salmon\*** seared salmon, guacamole, crispy onion straws

**Falafel V** house made falafel, avocado tomato salsa, cilantro aioli

**Camaron\*** seared shrimp, guacamole, pineapple salsita, chipotle aioli

**Vegetariana V** black beans, avocado, sweet plantains, tomatillo, corn salsita

**Carnitas** roasted pork, jicama cabbage slaw, fig reduction

Served over your choice of GF corn tortillas or flour tortillas

Substitute bibb lettuce for a carb-free option!

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

please notify your server of any food allergies or aversions as not every ingredient is listed.

ANTOJITOS

**Queso Dip - V \$8.95**  
our take on a classic served with tortilla chips & julienned veggies

**Mexican Wings \$10.95**  
chipotle sauce and carrot & celery slaw

**Chicken Empanadas \$9.95**  
rotisserie chicken, monterey jack cheese & cilantro, served with salsa verde

**Nachos: El Vegetariano - V \$10.95**  
black beans, asadero & cotija cheeses, tomato, onions, black olives, pico de gallo  
add guac for \$3

**Nachos: El Trio \$12.95**  
rotisserie chicken, chorizo, roasted pork, pico de gallo, queso sauce  
add guac for \$3

**Patacones \$8.95**  
fried green plantain or sweet plantain topped with guac, rotisserie chicken & jalapeño aioli

**Shrimp Ceviche \$11.95**  
marinated shrimp, mango, jicama, chive oil

EXTRAS \$4.50 EACH

**Street Corn**  
aioli, paprika & cotija cheese

**Tostones**  
smashed green plantain, garlic

**Platanitos**  
fried sweet plantains

**Yucca Frita**  
crispy yucca fries

SOPA

**Chicken Tortilla Soup \$6.95**  
hearty tomato, cilantro, roasted chicken, avocado, tortilla strips

**Roasted Red Pepper \$6.95**  
garnished with corn salsita

HAND HELDS

all served with hand cut fries

**Vegetarian "Burger" V \$9.95**  
sweet potato, quinoa & pinto bean "burger" on brioche with avocado, lettuce, tomato, chipotle aioli

**Mexican Burger\* \$10.95**  
ground beef burger on brioche with guacamole, crispy jalapeno, lettuce, tomato & monterey jack cheese

**Cuban Sandwich \$9.95**  
roasted pork, ham, cheddar cheese, whole grain mustard, pickles

**Grilled Chicken Wrap \$9.95**  
rotisserie chicken, caramelized onions, lettuce, tomato, jalapeno aioli

**Carne Asada Burrito\* \$11.95**  
grilled steak, guacamole, corn salsita, rice, pinto beans, tomatillo sauce, monterey jack cheese, lettuce & tomato

MEXICAN BENTO BOX \$10.95

two tacos, small salad, cup of soup, one churro (Mexican donut)

QUESADILLAS

**All sauces served on the side**  
**Side of guacamole: \$2**

**Carnitas \$9.95**  
roasted pork, fig chili jam, gouda cheese and jalapeño aioli

**Pollo \$9.95**  
roasted chicken, black beans, Mexican cheese, tomatoes and scallions, chipotle aioli

**Camaron\* \$11.95**  
grilled shrimp, asadero cheese, scallions, jalapeño aioli & crispy onion straws

**Pato \$12.95**  
shredded duck, roasted peppers, smoked cheese and corn salsita with jalapeño jam

**Vegetariana - V \$9.95**  
roasted peppers, kale, black beans, corn, sweet plantain & goat cheese, tomatillo pineapple pico de gallo

**Carne\* \$11.95**  
marinated grilled steak, queso fresco cheese, arugula, mushrooms, chimichurri