



URBE

STREET FOODS OF MEXICO

On behalf of James Beard Award 2017 Winner Chef Hugo Ortega and our dedicated staff, thank you for considering URBE and entrusting us with your upcoming special event. Our restaurant is conveniently located at 1101 Uptown Park Boulevard Suite 12, Houston, TX 77056 between Interstate-610 and Post Oak Boulevard. URBE is an excellent location to hold your happy hours, birthday celebrations, anniversaries, rehearsal dinners, bridal showers, baby showers, graduations, company parties, holiday parties, cocktail parties and more!

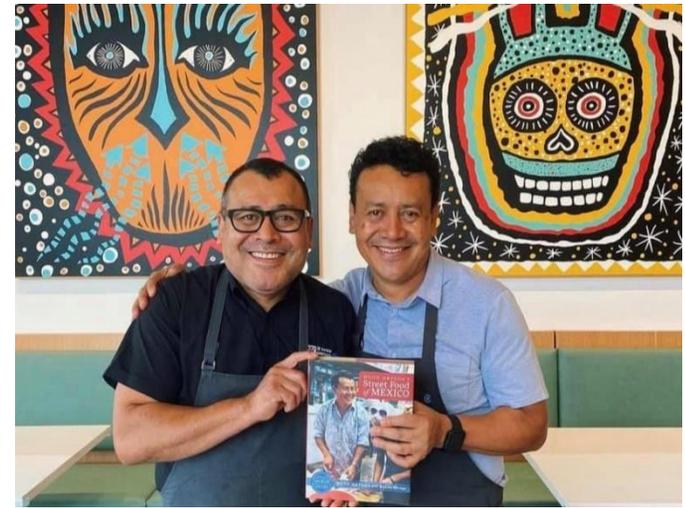
At your convenience, we invite you to visit our website for more information

www.urbehouston.com

or feel free to contact me

Adaline Chavez

adaline@URBEhouston.com



ABOUT US

URBE, meaning “city,” is the fifth restaurant concept by Tracy Vaught and James Beard Award–winning chef Hugo Ortega of H Town Restaurant Group. The name honors both Mexican cities—where street food is central to daily life—and Houston, where the group was founded. Inspired by Mexico’s vibrant street food culture, URBE celebrates the diversity, tradition, and regional flavors of Mexican cuisine. Though served quickly, Mexican street food is actually **slow food**, made from family recipes, local ingredients, and traditional methods. Deeply rooted in heritage, it represents the most authentic expression of Mexican cooking and the long-standing practice of cooking locally.

SPECIAL REQUESTS

We are happy to assist with flowers, linens, DJ, band, and audiovisual needs, including microphones, speakers, projectors, and screens. You may decorate the space for your event; however, **confetti and glitter are not permitted**. Nothing on the walls. Please let us know in advance if you plan to arrive early to decorate so we can ensure the space is set up and available.

PARKING OPTIONS

We offer a large parking lot with plenty of parking for you and your guests. A valet company may be brought in for full buyouts of the restaurant for an additional cost.

CAPACITY, MINIMUMS & REQUIREMENTS

A credit card is required to secure all reservations and will only be charged if cancellation terms are not met. A guaranteed guest count is due **3 days prior** to the event.

Events with **40+ guests** and buyouts require a **non-refundable deposit**. Deposits are **50% of the food and beverage minimum**. No refunds or credits are given if final charges are less than the deposit.

Events canceled within **7 days** or **anytime in December** will forfeit the deposit or be charged for specialty-ordered items.

There is **no rental fee** for private spaces. The **food and beverage minimum** must be met (excluding tax, gratuity, linens, and extras), or the remaining balance will be charged as a room fee. No gift cards will be issued for unmet minimum.

Minimums may be negotiated case by case
(Excludes Friday & Saturday dinner, weekend brunch, and holidays)

BANQUETS AT URBE

URBE features an extensive menu showcasing iconic Mexican street food, all made in-house from scratch, including daily handmade blue and white corn tortillas and hot chocolate made with premium Oaxacan cocoa. Because our handcrafted food requires time and skill, the following policies apply:

- **À la carte menus are limited to 14 guests**, especially on weekends.
- **Parties over 14 guests** require a **prix-fixe menu with 2–5 entrée options** to ensure quality service. Sample menus are available on our website or at the end of this document.
- Menus can be **customized**, including vegetarian and vegan options.
- **Final menu and wine selections are due 7 days prior** to the event.
- Outside food and beverages are not permitted, **except for a specialty cake**.

For your event, URBE will provide printed menus on branded stationery, with customized headings and the option to include your company logo.

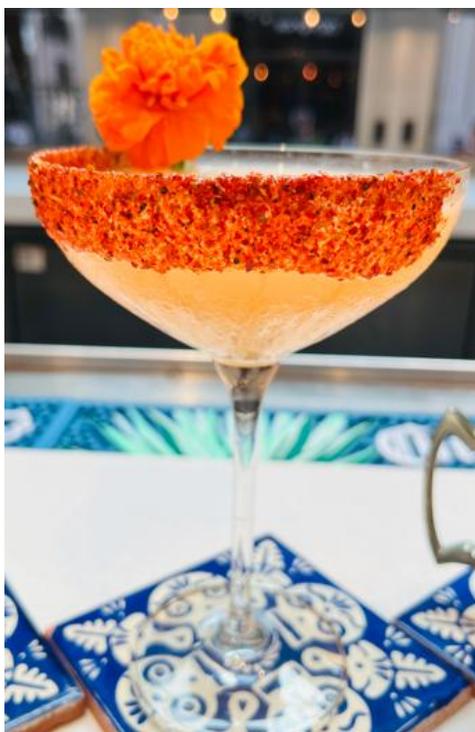


FOOD

URBE's menu showcases street food from across every region of Mexico, inspired by our travels and the hometowns of the H-Town team—from Mexico City and Oaxaca to Jalisco and Puebla.

From beloved classics like chicharrones, elote, camotes, birria, barbacoa, tacos al pastor, carnitas, quesadillas, and huaraches, to sweet favorites like conchas and churros, URBE brings the flavors of the streets to the table. Alongside these traditional staples, the menu also features modern interpretations of Mexican street food favorites..





BEVERAGES & DRINKS

URBE provides a creative wine, spirits, & coffee program. Our full beverage selection has something for every palate. We offer a wide variety of specialty tequila & mezcal drinks, frozen concoctions, Mexican beers, micheladas, multinational wine list, palomas, and of course margaritas.

Mexican traditional beverages: aguas frescas, Topo Chico, chocolate caliente, horchata-iced coffee, café de olla, and Mexican Coke.

Open bar option is available for smaller events.

For larger events a mini bar can be created with a variety of margaritas, sangrias, mimosas, bottle beers and wines; by having the bar in the space it will allow us to provide faster service. I will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

We also offer a house red, white, and bubbly \$40 per bottle

La Fuente

Located at the front of the restaurant; a large open space with calming sounds from the water splashing off the water fountain and white sleek tables with plenty of umbrellas.

Food & Beverage Minimums

Minimums do not include taxes, fees, and gratuities.

LUNCH

Tuesday-Friday

11:00 am-3 pm: \$1,500

BRUNCH

Saturday & Sunday

10:00 am-3:30 pm \$3,500

DINNER

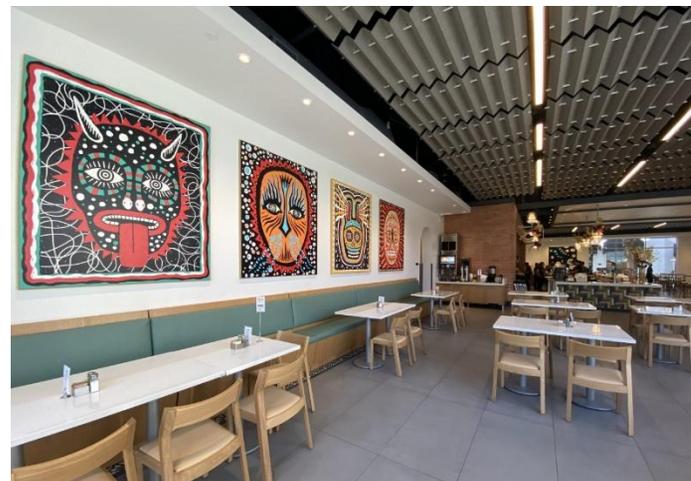
Tuesday – Thursday: \$2,800

Friday - Saturday: \$4,200

HOLIDAYS

\$5,500 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)





Las Mascaras

Located towards the front of the restaurant near the entrance. This semi private space brings you bright natural light from the large windows.

Max capacity 80 people seated

Food & Beverage Minimums

LUNCH

Tuesday-Friday
11:00 am-3 pm: \$2,200

BRUNCH

Saturday & Sunday
10:00 am-3:30 pm \$4,500

DINNER

Tuesday – Thursday: \$2,200
Friday - Saturday: \$3,200

HOLIDAYS

\$5,500 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)

Minimums do not include taxes, fees, and gratuities. 2.5 hr time limit.

Las Brisa

Located towards the right side of the restaurant near the bar; you will find a covered patio with large TV's to watch the big game or for an office happy hour.

Max capacity 45 people seated, 60 standing

Food & Beverage Minimums

LUNCH

Tuesday-Friday

11:00 am-3 pm: \$1,500

BRUNCH

Saturday & Sunday

10:00 am-3:30 pm \$1,500

DINNER

Tuesday – Thursday: \$1,500

Friday - Saturday: \$1,700

HOLIDAYS

\$2,500 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve, and New Year's Eve)

Minimums do not include taxes, fees, and gratuities. 2.5 hr time limit.



Los Ojos

Located towards the back of the restaurant near the bar.

Max capacity 40 people seated,
45 standing

Food & Beverage Minimums

LUNCH

Tuesday-Friday

11:00 am-3 pm: \$1,500

BRUNCH

Saturday & Sunday

10:00 am-3:30 pm \$2,000

DINNER

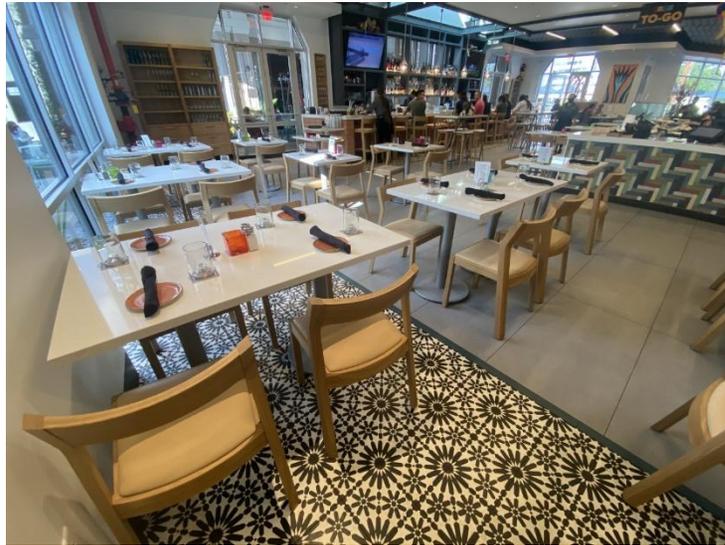
Tuesday – Thursday: \$2,200

Friday - Saturday: \$2,600

HOLIDAYS

\$3,500 (Valentines, Easter,
Cinco de Mayo, Mother's
Day, Father's Day, Christmas
Eve, and New Year's Eve)

*Minimums do not include taxes,
fees, and gratuities. 2.5 hr time
limit.*





Mesas Cocteleras

Located in the center of the restaurant, next to the bar. This area is perfect for office happy hours.

Max capacity 22 people seated,
30 standing

Food & Beverage Minimums

LUNCH

Tuesday-Friday

11:00 am-3 pm: \$600

BRUNCH

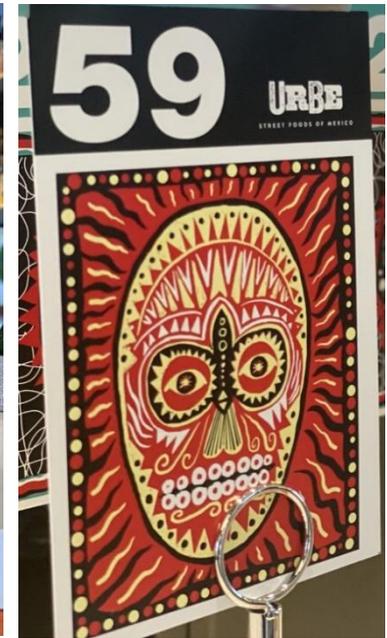
Saturday

10:00 am-3:30 pm \$800

DINNER

Tuesday – Thursday: \$900

Friday - Saturday: \$1,000



Brunch Menus available Saturday from
10:00pm-3:30pm

Brunch Menu \$30

Family Style Appetizers

TAQUITOS

crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS

ENTRÉE

CHOICE OF

URBE BURGER

Akaushi beef, avocado, chihuahua cheese, chipotle mayo, jalapeño, caramelized onions, arugula, papas bravas

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

MOLLETE DE AGUACATE

Mexican avocado toast, refried black beans, queso fresco, greens, bacon, sunny-side-up egg

HUEVOS RANCHEROS

toasted blue corn tortillas topped with refried black beans, salsa costeña, sunny-side-up eggs, avocado, cotija cheese

Family Style Dessert

PAN DULCE

plate of assortment of Mexican sweet breads

Brunch Menu \$40

FAMILY STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta

GORDITAS

masa pancakes stuffed with carnitas, chicharron, refried black beans, salsa verde

ENTREE

CHOICE OF

PECHO DE RES CON HUEVOS

chipotle brisket hash, roasted potatoes, onions, mushrooms, sunny-side-up eggs, flour tortillas

PAMBAZO TORTA

birote enchilado, chorizo, avocado, refried black beans, queso fresco, pickled jalapeno, radish, salsa costeña, sunny-side-up egg

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

HUEVOS RANCHEROS

toasted blue corn tortillas topped with refried black beans, salsa costeña, sunny-side-up eggs, avocado, cotija cheese

FAMILY STYLE DESSERT

PAN DULCE Y CHOCOLATE CALIENTE

plate of assortment of Mexican sweet breads and house made hot chocolate

Brunch Menu \$50

FAMILY STYLE APPETIZERS

CEVICHE

striped bass, cucumber, tomato, onion, jalapeno, avocado, onilives, cilantro, lime, totopos

TAQUITOS

crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS

ENTREE

CHOICE OF

PAMBAZO TORTA

birote enchilado, chorizo, avocado, refried black beans, queso fresco, pickled jalapeno, radish, salsa costeña, sunny-side-up egg

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

PECHO DE RES CON HUEVOS

chipotle brisket hash, roasted potatoes, onions, mushrooms, sunny-side-up eggs, flour tortillas

HUEVOS RANCHEROS

toasted blue corn tortillas topped with refried black beans, salsa costeña, sunny-side-up eggs, avocado, cotija cheese

FAMILY STYLE SIDE

ELOTE

Mexican street corn dressed with epazote aioli, cojita cheese, Tajin pepper

FAMILY STYLE DESSERT

PAN DULCE Y CHOCOLATE CALIENTE

plate of assortment of Mexican sweet breads and house made hot chocolate

Lunch Menus available Tuesday-Friday
from 11:00pm-3:30

Lunch Menu \$28

FAMILY STYLE APPETIZERS

TAQUITOS

crispy chicken tacos, salsa albañil, crema,
queso fresco

GUACAMOLE Y TOTOPOS

ENTREE

CHOICE OF

ENSALADA DEL MERCADO

greens, avocado, cucumber, creamy cilantro
dressing, pepitas, queso de rancho, red
onion, radish

GORDITAS

masa pancakes stuffed with carnitas,
chicharron, refried black beans, salsa verde

HUARACHE

sandal shaped masa cake, carnitas, rajas,
refried black beans, salsa verde, crema, queso
fresco

CEMITA DE POLLO

chicken milanesa sandwich on pulque
fermented bun, quesillo, refried black
beans, avocado, chipotle aioli, pickled
jalapeño

Lunch Menu \$35

FAMILY STYLE APPETIZERS

TAQUITOS

crispy chicken tacos, salsa albañil, crema, queso
fresco

GORDITAS

masa pancakes stuffed with carnitas, chicharron,
refried black beans, salsa verde

ENTREE

CHOICE OF

POZOLE VERDE

smoked chicken, hominy, poblano, avocado,
serrano, radishes, onion, cilantro, totopos

TACOS DE CARNITAS

slow cooked pork, salsa verde, onion, cilantro,
corn tortilla

ENCHILADAS

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken, or brisket

TACOS AL PASTOR

trompo pork in achiote, charred pineapple,
onion, cilantro, habanero salsa, corn tortillas

HUARACHE

sandal shaped masa cake, carnitas, rajas, refried
black beans, salsa verde, crema, queso fresco

FAMILY STYLE DESSERT

PAN DULCE

plate of assortment of Mexican sweet breads

Lunch Menu \$45

FAMILY STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

Shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE Y TOTOPOS

ENTREE

CHOICE OF

QUESADILLA

blue corn tortilla, chihuahua cheese, smoked chicken,
mexican rice, refritos

TACOS DE POLLO AL PASTOR

cheese crusted corn tortillas, achiote rubbed chicken,
cilantro, onion, pineapple, habanero salsa

ENCHILADAS

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken, or brisket

TACOS DE PULPO AL CARBON

charred octopus, onion, cilantro, chilaca peppers,
chipotle-tomatillo salsa, corn tortillas

HUARACHE

sandal shaped masa cake, carnitas, rajas, refried black
beans, salsa verde, crema, queso fresco

FAMILY STYLE DESSERT

TRES LECHES

three milks soaked cake, toasted meringue, berries,
passionfruit

Dinner Menus available Tuesday-Saturday
starting at 4:00 pm

Dinner Menu \$40

FAMILY STYLE

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE, TOTOPOS, Y SALSA

ENTREE

CHOICE OF

ENCHILADAS

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans

Choice of vegetables, chicken, or brisket

CARNITAS

tender slow-cooked pork, salsa abañil, cilantro, onion,
refried black beans, Mexican rice, tortillas

TACOS DE PESCADO

battered fish, refried black beans, salsa guajillo, napa
cabbage, corn tortillas

POZOLE VERDE

smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, totopos

DESSERT

CHOICE OF

TRES LECHEs

three milks soaked cake, toasted meringue, berries, passion
fruit

CHURROS

churros, dulce de leche and chocolate sauce

Dinner Menu \$50

FAMILY STYLE

ESQUITE DE COLIFLOR

whole roasted cauliflower, epazote aioli, cotija cheese,
corn, pipián rojo

TAQUITOS

crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE, TOTOPOS Y SALSA

ENTREE

CHOICE OF

BARBACOA

beef short rib, pasilla adobo consome, refritos,
guacamole, red jalapeno, onion, cilantro, tortillas

PECHO DE RES

sliced brisket, cambrey onion, red jalapeño, refried black
beans, salsa costeña, flour tortillas

TACOS AL PASTOR

trompo pork in achiote, charred pineapple, onion,
cilantro, habanero salsa, corn tortillas

ENCHILADAS

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans

Choice of vegetables, chicken, or brisket

FAMILY STYLE SIDE

PAPAS BRAVAS

potato wedges, guajillo pepper, chipotle aioli, crema,
queso fresco

DESSERT

CHOICE OF

CHURROS

cinnamon sugar curlers, dulce de leche

PASTEL DE CHOCOLATE

Mexican house-ground chocolate cake, chocolate cream,
caramel, shaved chocolate, cacao gelee

Dinner Menu \$60

FAMILY STYLE

CAMPECHANA ESTILO D.F.

Shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta

EMPANADAS DE BRISKET

brisket, chihuahua cheese, chipotle tomatillo salsa

GUACAMOLE, TOTOPOS Y SALSA

ENTREE

CHOICE OF

POLLO EN MOLE

smoked chicken, mole pasilla, white rice, greens

BARBACOA

beef short rib, pasilla adobo consome, refritos,
guacamole, red jalapeno, onion, cilantro, tortillas

CARNITAS

tender slow-cooked pork, salsa abañil, cilantro, onion,
refried black beans, Mexican rice, tortillas

CARNE ASADA

grilled skirt steak, brussels sprouts, roasted potatoes,
chimichurri

ENCHILADAS PLACERAS

deconstructed enchiladas, potato, carrots, onion, salsa
de ajo, crema, queso fresco

FAMILY STYLE SIDES

PAPAS BRAVAS

potato wedges, guajillo pepper, chipotle aioli, crema,
queso fresco

PLATANO

Fried plantain, crema dulce, queso fresco, plantain chips

DESSERT

CHOICE OF

CAPIROTADA

brioche style bread pudding, mexican chocolate ice
cream, candied walnuts, Rompope, cherries

PASTEL DE CHOCOLATE

Mexican house-ground chocolate cake, chocolate cream,
caramel, shaved chocolate, cacao gelee

Pre-fixe Menus & Hors D'oeuvre Packages

Select a menu from your liking. We are able to edit and customize your menu to you and your guests needs. Prices are subject to change depending on modification.

On the day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or vegan options can be added to any menu at your request.

XOCHIMILCO

\$25 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostadas

Quesadillitas (v)
Quesillo, Mexican squash

Elotitos (v)
Mexican street corn

PASSED BITES & HORS D'OEUVRES PACKAGES

Each package includes two pieces of each item, these packages can also be added to out pre-fixe menus

COYOACAN

\$30 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostada

Gorditas de Pollo
*Masa cakes stuffed with chicken
in salsa verde*

Quesadillitas (v)
Quesillo, Mexican squash

Elotitos (v)
Mexican street corn

CDMX

\$40 per person

Taquitos de Papa (v)
fried potato tacos

Tacos Chilangos
Al pastor street tacos

Gorditas de Brisket
masa cakes stuffed with brisket

Alambres de Camaron
chipotle shrimp skewers

Elotitos (v)
Mexican street corn

Sopecitos de Brisket

ADD ON'S

Hugo's Lobster Taco, Wood Grilled Oysters, Oyster shots, al pastor pork ribs, Ceviche, Campechana Cocktail, Wood Grilled Octopus. Our kitchen has no limits, you name it we can do it.

BUFFET STYLE PACKAGES (in house and catering)

\$45 per person

Carnitas
tender slow-cooked pork

Tinga de Pollo Ahumado
*Smoked shredded chicken with
chipotle sauce*

Enchiladas Vegetarianas (v)
*Veggie enchiladas, salsa verde,
Chihuahua cheese, crema, onion*

Ensalada del Mercado
*Mixed greens, avocado,
cilantro, queso fresco, cherry
tomato, lime vinaigrette*

Arroz Mexicano (v)
Mexican Rice

Refritos (v)
refried black beans

\$55 per person

Barbacoa
*braised short rib marinated in
pasilla pepper*

Enchiladas Suizas (v)
*poblano pepper, potato, salsa
verde, Chihuahua cheese,
crema, onion*

Pollo Rostizado
smoked chicken

Carnitas
tender slow-cooked pork

Repollitos (v)
Roasted Brussels sprouts

Arroz Mexicano (v)
Mexican Rice

Refritos (v)
refried black beans

\$65 per person

Brisket con Mole
mole pasilla rubbed brisket

Pescado con Mole Amarillo
*Branzino, mole amarillo,
broccolini, tomato*

Enchiladas Vegetarianas (v)
*Veggie enchiladas, salsa verde,
Chihuahua cheese, crema,
onion*

Costillas de Puerco al Pastor
achiote marinated pork ribs

Arroz Mexicano (v)
Mexican Rice

Papas Bravas (v)
*Roasted potatoes, chipotle
aioli, crema, cotija*

MARGARITAS

By the quart (serves 8) or
gallon (serves 32)

URBE Rita - tequila, lime, passion fruit, salt	46 / 132
Hugo Rita - tequila, lime, triple sec, simple syrup, salt	44 / 132
Carlitos Way - El Tesoro tequila, Mandarin Napoleon, lime, agave, chile salt	56 / 168
Malinche - mezcal, peach brandy, lime, pineapple, chile salt	52 / 156
Sangria - red wine, brandy, fruits, juice	32 / 93



**IN NEED OF A FULL-SERVICE
CATERING OR A LARGE CATERING
DROP OFF?**

Please email our General Manager & Banquet Coordinator Adaline Chavez at adaline@urbehouston.com or inquire on our website. Gracias!



POSTRE

Tres Leches (9 x 13) - vanilla cake soaked in three milks, meringue	60
Flan de Queso (9") - cheese flan	55
Pastel de Chocolate (9x9) - chocolate mousse cake	45
Capirotada (9x13) - brioche style bread pudding, rompopo, vanilla crème fraîche	55
<i>priced per dozen</i>	
Conchas sweet bread, assorted flavors	36
Galletas assorted Mexican cookies	25
Churros	36

URBE

STREET FOODS OF MEXICO



CATERING MENU

HOURS OF OPERATION

TUESDAY - THURSDAY 11 AM - 9 PM
FRIDAY 11 AM - 10 PM
SATURDAY 10 AM - 10 PM
SUNDAY 10 AM - 3 PM

PROTEINS

Includes onion, cilantro, tortillas, salsa, priced per pound

Arrachera - Black Angus skirt steak	55
Barbacoa - beef short rib	45
Pecho de Res - smoked brisket	35
Carnitas - tender slow-cooked pork	30
Al Pastor - pork in achiote, pineapple	25
Smoked Whole Brisket - (feeds 10)	130

TAMALES

\$28 per dozen

Pecho de Res - smoked brisket, salsa costeña
Pollo - smoked chicken, salsa verde
Puerco - pork carnitas, salsa costeña
Hongos - roasted mushrooms, pipián rojo

TACO KITS

Includes onion, cilantro, tortillas, salsa, guacamole, totopos, refried black beans, Mexican rice, your choice of protein

Taquiza #1 - (feeds 5-8 ppl)	150
Taquiza #2 - plus Mexican street corn (feeds 9-12 ppl)	300

ENCHILADAS

Comes with salsa verde, Chihuahua cheese, crema, onions, priced per dozen

Pollo - smoked chicken	48
Pecho de Res - smoked brisket	53
Vegetales - Mexican squash, corn	44

SIDES

9x13 - \$42

Repollitos - charred Brussels sprouts, salsa de ajo, cotija cheese
Elote - Mexican street corn dressed with epazote aioli, cotija cheese, Tajín pepper
Papas Bravas - potato wedges, guajillo pepper, chipotle aioli, crema, queso fresco
Ensalada del Mercado - mixed greens, Brussels sprouts, goat cheese, pumpkin seeds, avocado, cranberries, honey lemon dressing
Coliflor - roasted cauliflower, epazote aioli, cotija cheese, corn, pipián rojo
Plátano - fried plantains, crema dulce, queso fresco, plantain chips

BY THE QUART

Feeds 4-6

Guacamole y Totopos	32
Ceviche - striped bass, cucumber, onion, jalapeno, avocado, olives, cilantro	35
Campechana - shrimp, oysters, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta, cilantro	34
Arroz a la Mexicana - Mexican rice	16
Refritos - refried black beans	16
Salsa Mexicana	16
Salsa Habanero	16
Pozole Verde (2 quarts) - hominy, chicken, radish, cabbage, avocado	49

ORDER ONLINE

Need the food but not the staff? Order large to-go items for pick-up below! If you're looking for a full-service catering or a large catering drop off, check the back of this menu. *Some items require a 2-day lead time.*



