

Salad / Ensalada

Ensalada de Lechugas, Jícama y Naranja



\$3.99

Mixed salad greens tossed with jicama and oranges and flavored with jalapeno, cilantro and lime

Entrees / Platos Fuertes

Enchiladas de Espinacas



\$5.99

Spinach mixed with almonds, goat cheese, black raisins, then rolled in corn tortillas and topped with a chipotle tomato sauce and cream

Pozole Rojo



\$5.99

Stewed pork and hominy topped with lettuce, radishes, lime, and diced onions

Taquitos Dorados de Papa



\$4.99

2 Crispy fried potato taquito filled with chicken and creamy mashed potatoes and topped with lettuce, salsa verde con aguacate, crema and queso fresco.

Tacos de Pescado



\$4.99

Breaded red snapper tacos topped with cabbage and spicy chipotle sauce.

Tinga Poblana



\$5.49

Pork shoulder, red potatoes, chorizo roasted with tomatoes, garlic, adobo chiles, and garnished with diced onion and avocado slice

De La Vega Plate

\$12.99

Salad, 1 taco, 1 taquito, 1 enchilada, and 4oz pozole

Dessert / Postre

Tres Leches



\$3.79

Light sponge cake soaked in a sweet milk mixture



***Menu subject to change**



TEXAS TECH UNIVERSITY
Hospitality Services™

Iliana De la Vega Owner/Chef

Chef De la Vega is a James Beard Award winning chef, known for her exceptional cuisine that combines traditional Mexican flavors with contemporary techniques.

In 2022, she is the first-ever winner of the Best Chef: Texas category in the James Beard Awards.



2022 James Beard Best Chef Texas



@EatAtTexasTech
HOSPITALITY.TTU.EDU

