



MENU



NYC Jan 16–Feb 4
RESTAURANT
WEEK®



3-course dinner

\$45 per person

for the table

fried tostadas, homemade borracho black bean dip & salsa

first course, starter

GRILLED SWEET CORN

tossed with butter, lime, chiles, cotija cheese, chipotle drizzle & scallions

MEXX CHOP BIG SALAD

cheese, pico de gallo, nopales, sautéed almonds, black beans, grilled corn, fried tortillas, avocado & avocado-caesar dressing

GUACAMOLE GRANADA

serrano peppers, pomegranate, green apple, cotija cheese, peanuts & red beet chips

COCONUT CALAMARI

toasted sesame, dried orange peel & spicy dipping sauce

WARMED GOAT CHEESE

salted peanuts, chipotle syrup & cilantro

SHRIMP TAQUITOS

shredded lettuce, cheese, chipotle sauce, guacamole, pico de gallo & scallions

second course, entrée

served with borracho black beans & red rice

SHRIMP CHILE RELLENO

grilled poblano chiles, arroz verde, pico de gallo, cheese & diablo sauce

CHICKEN 'DESMADRES'

grilled chipotle chicken with arugula, tomato, peppers, red onions & avocado salad with a citrus drizzle

PORK CARNITAS

en cazuela with avocado, tomatillo salsa, chicharrón, tequila-pickled jalapeño, onion & cilantro

CARNE ASADA STREET TACO PLATE (3)*

grilled with garlic, pico de gallo, avocado sauce, cilantro & onions

ENSENADA-STYLE FISH TACO PLATE (2)

crispy fish, lime sauce, pico de gallo, cabbage & avocado sauce

BEER-BATTERED SHRIMP TACO PLATE (2)

Ensenada-style with our secret sauce, pico de gallo, cabbage & avocado sauce

SWEET POTATO & BLACK BEAN TACO PLATE (2)

roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce

third course, dessert

TRES LECHES CAKE

white cake, vanilla & toasted coconut

ROSCA DE CHURRO

churro, vanilla ice cream, dulce de leche, chocolate & toasted almonds

BLONDIE

'blondie' with white chocolate, pecans, vanilla ice cream & cajeta envinada

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.



cocktails

sold separately

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice
Regular – 17 Grande – 19

CADILLAC MARGARITA

Cazadores reposado, Grand Marnier, lime juice
& agave nectar
Regular – 18 Grande – 20

CUCUMBER JALAPEÑO MARGARITA

Cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar
Regular – 17 Grande – 19

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice
& serrano chile
Regular – 17 Grande – 19

THE MEZCALERO

Dos Hombres mezcal shaken with passion fruit, guava
& lime served in a chile salt rimmed glass – 19

LA BUENA SUERTE

Our take on the classic Old Fashioned with your
choice of liquor

Chamucos Extra Añejo Tequila - 40

SelvaRey Owner's Reserve Rum - 39

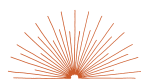
Angel's Envy Rye Whiskey - 25

MARTINI DEL SOL

Grey Goose vodka, lemon juice,
elderflower liqueur, honey – 19

COLD BRUNO

SelvaRey Chocolate rum, cold brew, coffee liqueur – 18



*see the drink menu for the full list of cocktails, wines
& alcoholic beverages*

