



ancestral recipes

BRUNCH

NEW YORK CITY



SATURDAY & SUNDAY

11:00 AM - 3:00 PM



FOR THE TABLE

OFRENDIA GUACAMOLE. \$14.00
Avocado hash , lime juice, onions , jalapeño, queso fresco, radish and cilantro macho.

QUESO FUNDIDO \$16.00
Three cheese fondue, avocado, pico de gallo, home made tortilla.
Choice of chorizo, mushrooms or plain.

AVOCADO TOAST \$14.00
Mashed avocado, fried quinoa, sherry tomato, green salad.
Add egg \$3.00

fig. (e)- Avocado Toast



fig. (b)- Queso Fundido



LOS TACOS

2 tacos per order

ALAMBRE. \$15.00
Grilled sirloin, onions, poblano peppers, Chihuahua cheese, salsa verde, rice and beans on the side.

TACOS DE PESCADO \$15.00
Tilapia Baja style, flour tortilla, cabbage slaw, chile guajillo salsa, rice and beans on the side.

LOS HUEVOS

HUEVOS RANCHEROS \$15.00
Sunnyside up eggs, corn tostada, black beans, sour cream, salsa ranchera, queso fresco, avocado.

STEAK AND EGGS \$23.00
Grilled sirloin, sunny side eggs, house papas with mayo and queso, cilantro chimichurri.

EL BRUNCH

CHILAQUILES \$16.00
Tortilla casserole, tomatillo salsa, sunny side up eggs, queso fresco, avocado, sour cream.
Add chicken \$4.00

QUESADILLA. \$15.00
Flour tortilla, chihuahua cheese, cream, salsa verde.
Add chicken \$4.00
Add steak \$5.00

ENCHILADAS SUIZAS \$17.00
Braised chicken, salsa roja, chihuahua cheese, queso fresco, black beans, avocado.

POBLANO BENEDICTS \$18.00
Two poach eggs, poblano cream salsa, house papas with mayo and queso, english muffins, shredded chicken breast.
Add chorizo \$3.00

HUEVOS DIVORCIADOS \$18.00
Sunny side eggs, corn tortillas, mole verde and salsa roja, queso fresco, sour cream, avocado.
Add chorizo \$3.00

PAN DULCE \$17.00
Brioche bread, berries relish, caramelized walnuts, dulce de leche.



fig. (f)- Chilaquiles

LOS EXTRAS

PLATANITOS \$8.00
Sweet plantains, queso fresco, salsa verde.

RICE & BEANS. \$8.00
Red rice, queso fresco and black beans.

CAMOTE \$8.00
Sweet potato fries, poblano cream salsa.

DRINKS

TRADITIONAL MARGARITA \$11.00
Add flavor \$2 extra (mango, prickly pear, cucumber, passion fruit)

PITCHER TRADITIONAL MARGARITA \$70.00
Add flavor \$5 extra (mango, prickly pear, cucumber, passion fruit)

SMOKY JALAPEÑO MARGARITA \$13.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

PITCHER SMOKY JALAPEÑO MARGARITA \$75.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

PEACH BELLINI \$10.00
White peach, sparkling wine peach liqueur.

BLOODY MARIA \$12.00
Silver tequila, bloody maria mix.

RED SANGRIA \$10.00
Red wine-tequila punch.

PITCHER RED SANGRÍA \$58.00

HIBISCUS MIMOSA \$10.00
Hibiscus juice, orange bitters, sparkling wine.

BEER \$8.00
Modelo Especial, Negra Modelo, Tecate, Pacifico.
Michelada or Chelada \$11.00

FRESH JUICE \$5.00
Orange, Grapefruit, Tamarind.

true taste of Mexico

STRONG TRADITIONS & STRONG FLAVORS