



DINNER

sinigual
MEXICAN CUISINE

NYC Jul 22–Aug 18
RESTAURANT
WEEK®

. 3-course dinner | \$45 per person .

FOR THE TABLE

housemade flour tortillas with honey butter

FIRST COURSE, STARTER

CHICKEN TORTILLA SOUP BOWL

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

TABLESIDE ROMAINE SALAD

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps tossed tableside with house-made creamy cilantro-pepita dressing™

GRILLED CHICKEN TOSTADA

chipotle-tamarind chicken breast, romaine, black beans, jicama, tomatoes, jack cheese, tortilla crisps with quemada-barbecue ranch

TABLESIDE GUACAMOLE

prepared tableside with avocados, serrano chiles, tomatoes, red onions, cilantro and lime

SECOND COURSE, ENTRÉE

TACOS VAMPIROS

grilled steak or chicken, choice of two handmade flour or corn tortillas grilled with jack cheese; topped with guacamole, serrano chiles, salsa quemada, pico de gallo, cilantro & cotija cheese. served with cilantro pasilla rice, new mexico frijoles and sweet corn cake

CARNITAS YUCATÁN

slow-roasted citrus marinated pork, garlic, achiote, red onions, new mexico frijoles, cilantro-pasilla rice, avocado relish, sweet corn cake

FLAMED-GRILLED FRESH VEGETABLE FAJITAS

seasonal vegetables, cotija cheese, onions, bell peppers, pasilla chiles, new mexico frijoles, avocado relish, pico de gallo, handmade flour or corn tortillas

FLAMED-GRILLED MEXICAN SHRIMP FAJITAS

sautéed chile de arbol shrimp, onions, bell peppers, pasilla chiles, new mexico frijoles, avocado relish, pico de gallo, handmade flour or corn tortillas

THIRD COURSE, DESSERT

BERRY TOSTADA

berries, mango ice cream, almond tostada, whipped cream and chambord

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream

DEEP FRIED ICE CREAM

dulce de leche ice cream, banana-nut crust, cinnamon sugar coating, chipotle-chocolate sauce, whipped cream and patrón xo

COCKTAILS

sold separately

WATERMELON MARGARITA 18

herradura silver tequila, muddled watermelon, lime juice

CADILLAC MARGARITA 17

lunazul tequila, house-made sweet & sour,
side shot of cointreau noir

CUCUMBER JALAPEÑO MARGARITA 16

cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar

PINEAPPLE SERRANO MARGARITA 18

corralejo blanco tequila, muddled pineapple,
lime juice, serrano chile

THE MEZCALERO 18

del maguey vida mezcal shaken with passion fruit, guava
& lime served in a chile salt rimmed glass

CLASSIC PALOMA 17

El Jimador Silver, grapefruit juice, lime juice
and agave nectar with a Tajín chile rim

BERRIES & BLOOMS 20

código 1530 tequila rosa blanco, raspberries, honey,
aperol aperitivo, lime juice

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 27

COLD BRUNO 17

selvarey chocolate rum, cold brew, coffee liqueur

MARTINI DE SINIGUAL 18

grey goose vodka, lemon juice, elderflower liqueur, honey





BRUNCH

sinigual
MEXICAN CUISINE

NYC Jul 22–Aug 18
RESTAURANT
WEEK®

. 2-course weekend brunch | \$30 per person .
served until 3 pm

FOR THE TABLE

housemade flour tortillas with honey butter

FIRST COURSE, ENTRÉE

HUEVOS RANCHEROS*

3 eggs over easy, corn tortillas, salsa ranchera, refried black beans, roasted poblano chiles, cotija cheese, queso fresco & avocado

CHILAQUILES VERDES

corn tortillas sautéed in salsa verde, queso fresco, topped with huevos Mexicanos, crema, cotija cheese, onion & cilantro

BREAKFAST TORTA*

garlic-toasted torta with cheeses, ham, tomato, cilantro, crispy bacon, jalapeño toreado, 2 eggs & chipotle sauce served with a side of refried black beans or fingerling potatoes

LA VIDA QUINOA BOWL

quinoa & barley with sautéed poblano chiles, caramelized onion, cherry tomatoes, squash, kale, salsa verde, almonds & avocado.

Served with a fried egg* or bbq seitan

CHORIZO & POTATO SCRAMBLE

chorizo, fingerling potatoes, scallions, spinach, tomatoes, scrambled eggs with queso fresco & smoky crema

CHILE VERDE EGGS & JALAPEÑO CORNBREAD*

cazuela of our chile verde pork topped with melted cheese, crema, 2 eggs, avocado, jalapeño toreado, pico de gallo, cilantro, guajillo chile & jalapeño cornbread on the side

SOUFFLÉ CARLOTTA

bread pudding spiked with Grand Marnier & lemon zest, butter-sautéed & drizzled with agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar

SECOND COURSE, DESSERT

BERRY TOSTADA

berries, mango ice cream, almond tostada, whipped cream and chambord

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream

DEEP FRIED ICE CREAM

dulce de leche ice cream, banana-nut crust, cinnamon sugar coating, chipotle-chocolate sauce, whipped cream and patrón xo

*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

MIMOSA 7

fresh-squeezed orange juice & sparkling wine
mango mimosa +1

THE FRO-MO 16

our frozen margarita, fresh-squeezed orange juice & sparkling wine

FROZÉ 18

our frozen margarita, Hampton Water rosé & pink guava nectar

CLASSIC PALOMA 17

El Jimador Silver, grapefruit juice, lime juice and agave nectar with
a Tajin chile rim

MICHELADA 12

Mexican beer, Clamato, lime juice, Mexican spices & chile con limón rim

COLD BRUNO MARTINI 17

SelvaRey Chocolate Rum, cold brew & coffee liqueur

SINIGUAL'S BLOODY MARY 13

house-made with Tito's Vodka

TABLESIDE MIMOSA 21

a chilled bottle of sparkling wine paired with a carafe of
fresh-squeezed orange juice

TROPICAL TABLESIDE MIMOSA 24

a chilled bottle of sparkling wine paired with a choice of four juices
Choose from orange, watermelon, guava, mango, strawberry,
pomegranate, or pineapple



