



MEXICAN CUISINE

917-675-6116

231A DYCKMAN ST,
NEW YORK.

MUST HAVE
menus



BAR MENU

Beer

Corona 6
Modelo Especial 5
Modelo Negra 6
Dos XX 6
Pacífico 6
Heineken 6
Delirium Tremens 35
750ml

Micheladas 10

Signature Cocktails

Mangonada 16
Frozen fresh mango drink infused with tequila garnished with Tajin and Chamoy.

Mezcalita 14
Casamigos Mezcal, Triple Sec, Lime Juice, Agave Nectar.

La Catrina 16
Reposado Tequila, Lime Juice, Agave Nectar, Champagne.

Paloma 12
Silver Tequila, Grapefruit Juice, Lime Juice, Agave Nectar.

Carajillo Cuarenta & Tres 12
43 Liqueur, Fresh Brewed Coffee.

La Mula 12
Titos Vodka, Muddled Ginger, Lime Juice, Topped With Beer

Sa'rqarita (Margarita) 12
Choice of Passion Fruit / Tamarind / Grapefruit / Hibiscus / Mango / Cucumber Jalapeño.

El Malverde 14
Muddled Lime and Mint, 21 Seeds Jalapeño Tequila.

El Sol 12
Mezcal, Egg White, Lemon Juice, Agave Nectar.

Cantarito 14
Patron Reposado, Lime, Orange and Grapefruit Juice, Grapefruit Soda.

Mojito 12
Choice of Passion Fruit / Tamarind / Grapefruit / Hibiscus / Mango



STARTERS

Esquites Corn **V** 6.00
Sweet corn with Cotija cheese, Mexican Cream and Chile Powder.

Elote 6.00
Corn on the cob covered in cotija cheese, Mexican Cream and Chile Powder.

Papas Fundidas 10.00
Loaded french fries, queso chihuahua, mexican cream, pico de gallo, guacamole.
Add chicken \$4/ cochinita \$4/ chorizo \$4 /Birria \$6

Arroz Con Frijoles 6.00
Traditional red mexican rice served with beans.
Vegetarian option available.

Nachos Fundidos 10.00
Crunchy tortilla chips topped with fresh queso, guacamole, pico de gallo and mexican cream. Add your chioice of protein: Shredded chicken \$4/ Birria \$6 / Chorizo \$4 /Cochinita \$4

Taco Sampler 10
4 mini tacos.
Tinga de pollo, Birria, Chorizo, Cochinita.
Vegetarian: Jamaica, Nopal, Calabacita, Champiñones.

Fresh Guac & Chips **V** M.P.
MARKET PRICE

Beef Empanadas 8
2 per order

TORTAS

Mexican Sandwich / Mexican Hot Dog
Torta De Cochinita 10.00
Slow-cooked pulled pork served with mayo, lettuce, tomatoes, pickled onions, sliced jalapeños.

Torta De Birria 12.00
Slow-cooked prime beef served with fresh guacamole, lettuce, tomatoes, onions, cilantro and Mexican cream.

Torta De Tinga De Pollo 10.00
Sautéed shredded chicken served with lettuce, tomatoes, onions and chipotle mayo.

ChoriDog (Mexican Hot Dog) 9.95
bacon wrapped hotdog, topped with french fries, nacho cheese, chorizo, onion and cilantro served with fries

Mexican Style ChoriDog 9.95
Bacon wrapped Hotdog, ketchup, mustard, mayo, tomatoes, onions, guac, queso cotija and crunchy chips

SPECIALTIES

Coctel De Camarones 18.00
Shrimp cocktail made with tomato juice, cucumber, fresh tomatoes, cilantro and lemon juice.

Flautas 12.00
Fried corn tortilla filled with your choice of protein (shredded chicken/ + \$2 Shredded beef) served with lettuce, Mexican cream and cotija cheese on the side.

Camarones En Salsa Verde 24
sautéed shrimp in homemade tomatillo sauce, served with rice, frijoles and side salad.

Birria Ramen Soup 8.95
Topped with Cilantro and onions

Pinchos de Pollo 22
(Grilled Chicken Skewers With a Peanut Dipping Sauce served with Rice and Benas

Camarones a la Diabla 24
Sautéed shrimp in homemade spicy chipotle sauce, served with rice, frijoles and side salad.

Burritos 10
Rice, frijoles, lettuce, pico de gallo, Mexican cream and guacamole wrapped in a fresh flour tortilla. Choice of protein: Shredded chicken\$2/ Pulled pork \$2/ Shredded prime beef \$4/ Shrimp \$6.

Burrito Bowl 10
Lettuce, Pico de Gallo, Mexican cream and guacamole served over Mexi rice. Add a your choice of protein: Shredded chicken\$2 / Pulled pork \$2/ Shredded prime beef \$4/ Shrimp \$6.

Tostada de Pollo 8.00
Mayo, Shredded Chicken, Lettuce, Pico de Gallo, Pickled Onions topped with cheese and a Drizzle of Salsa



TACOS

CLASSIC TACOS 3 PER ORDER

Cochinita Estilo
Merida 13.00

Corn tortilla, achiote marinated pulled pork, pickled onions, Mexican cream.

Birria 18.00

Corn tortilla, Mexican Cheese, dry chili marinated beef, cilantro, onions, beef broth.

Baja Shrimp Tacos 18.00

Corn tortilla,, beer battered fried shrimp, pickled onions, habanero cabbage, fresh pico de gallo, homemade cilantro dressing, Mexican cream.

Baja Fish Tacos 18.00

Corn tortilla, beer battered haddock, pickled onions, habanero cabbage, fresh pico de gallo, homemade cilantro dressing, Mexican cream.

Tacos De Chorizo 13.00

Homemade Chorizo (Pork sausage), cilantro, pickled onions.

Tinga De Pollo
Tacos 13.00

Corn tortilla, sautéed shredded chicken, lettuce, Mexican cream and sliced avocado.

Tacos de Papa 13.00

Corn Tortilla Filled With Seasoned Mashed Potatoes Topped with Lettuce, Mexican Cream and Homemade Red Salsa

SIGNATURE TACOS 1 PER ORDER

Coliflor Al Pastor
Tacos V 4.49

Sautéed chili marinated cauliflower, onions, cilantro, sweet pineapple garnish.

Tacos de Champiñones V 4.49

Mushrooms sautéed in onions, sweet corn and homemade chipotle mayo.

Tacos De Nopal V 4.49

Prickle pear sautéed with onions, green peppers, tomato sauce.

Tacos Al Pastor 4.49

Adobo seasoned pulled pork served with cilantro, onions, sweet pineapple garnish.

Tacos De Jamaica VG 4.49

Corn tortilla, sautéed hibiscus flowers, Mexican Cream, queso fresco.

Tacos De Calabazita V 4.49

Corn tortilla, sautéed green zucchini, cotija cheese.



QUESADILLAS

Trio De Queso **V** 9.00
Mexican three cheese blend quesadilla.

Tinga De Pollo 12.00
Shredded chicken, onions, cilantro, Mexican cream, lettuce, sliced avocado.

Quesadilla De Chorizo 12.00
Mexican Chihuahua cheese, homemade chorizo (Pork Sausage), onions and cilantro.

Camarones Estilo Baja 16.00
Beer battered fried shrimp, pickled onions, habanero cabbage, fresh pico de Gallo, cilantro dressing and Mexican cream.

Birria 14.00
Shredded prime beef served with onions, cilantro and beef Consume (Beef broth), green tomatillo sauce on the side.

DESSERTS

Churros **VG** 10
Mexican style fried pastry dough sprinkled with cinnamon-sugar powder, served with chocolate dipping sauce on side.

Xangos 10
Creamy light banana cheesecake wrapped in a pastry tortilla, cinnamon-sugar dust served with Mexican Caramel (Cajeta) on the side.

FlanChoco 12
Chocolate Cake Topper with Caramel Flan

Funnel Fries 10
served with ice cream

SMALL SIDES

Arroz Con Frijoles 6

Guacamole Side **V** 3.95

Fresh Pico De Gallo **V** 1.95

Mexican Cream **VG** 0.95

DRINKS

Horchata Sweet cinnamon flavored rice milk beverage. \$3.50

Aqua De Jamaica Hibiscus punch \$3.50

Tamarindo Homemade tamarind juice \$3.50

Jarritos Flavored Mexican soda \$3.00

Mexican Coca-Cola Mexican Imported Coca Cola \$3.00

Refresco De Sangria Non alcoholic grape flavored soda \$3.00

HAPPY TUESDAY

Happy Hour All Day

DRINKS

Mojito 7

Sangria 7
Red or White

Margarita ★ 7

Drink of the Day 7

Tuesday Shots ♣ 3
Secret House Recipe

Wine 7
Red or White

Beer ♥ 7
Corona, Modelo, Heineken, Stella,
Coors Light

Pitchers 30
Mojito, Sangria or Margarita

Henny Frose ♥ ★ 16

SA'TACOS TUESDAY

Chicken or Chorizo Taco
2

Guac & Chips MP (Market
Price)

Nachos Supremos ♥ 30
Family Style

Papas Supremas 30
Family Style

BOTTLE SPECIALS

Buchanan's 12 125

J.W. Black Label 125

Hennessy Vs. 125

Grey Goose 125

Titos 125

Casamigos Silver/ Patron
Silver 150

Don Julio Reposado 400
2 x 400

D.J 1942 / Clase Azul
400

BITES 10

Mozzarella Sticks
Served with Marinara Sauce

Pizza ★
Peperoni, Margherita, Bianco,
DOMINICANO, Italian

Sliders
served with Fries

Buffalo Wings



MUST HAVE
menus



BRUNCH

Chilaquiles En Salsa Verde 12

Fried corn tortilla sautéed in tomatillo sauce, lettuce, Cotija cheese and Mexican Cream, topped with 2 fried eggs.

Chilaquiles en Salsa Rosa 12

Fried corn tortilla sautéed in in red guajillo sauce, lettuce, Cotija cheese and Mexican cream, topped with 2 fried eggs.

Huevos Rancheros 12

3 Fried eggs served with corn tortilla, lettuce, Mexican Cream, homemade red sauce served with rice and frijoles.

Huevos a la Mexicana 12

3 Scrambled eggs with onions, tomatoes and jalapeños, served with rice and frijoles.

Burrito de Chorizo 12

Eggs with Mexican sausage, beans, aguacate, cheese and Mexican cream

Burrito a la Mexicana 12

Mexican Style eggs with sausage, beans, jalapeños, cheese and Mexican cream

Burrito de Nopal 12

Scrambled eggs wit prickly pear, avocado and chihuahua cheese.

Omelette de Jamon y Queso 12

Ham and Chihuahua cheese omelette

Omelette de Salchicha 12

Sausage, tomato mix, onions, jalapeños, avocado and cheddar cheese omelette

Omelette de Champinones 12

Mushrooms and Chihuahua cheese omelette.

