



ancestral recipes

BRUNCH

NEW YORK CITY

SATURDAY & SUNDAY

11:00 AM - 3:00 PM

FOR THE TABLE

OFRENDIA GUACAMOLE. \$18.00

Avocado, lime juice, onion, jalapeño, cilantro, quinoa, apple, and chile piquín.

QUESO FUNDIDO \$16.00

Three cheese fondue, avocado, pico de gallo, home made tortilla.
Choice of chorizo, mushrooms or plain.

CHEESE FLAUTAS. \$17.00

Tropical cheese , salsa verde , queso fresco, mix greens.

ELOTE \$8.00

Corn on the cob , goat cheese, chipotle mayo, chile piquín.



fig. (e)- Mexican Burger



fig. (b)- Queso Fundido

LOS TACOS

2 tacos per order

ALAMBRE. \$18.00

Grilled sirloin, onions, poblano peppers, Chihuahua cheese, salsa verde, and beans on the side.

TACOS DE PESCADO \$18.00

Tilapia Baja style, flour tortilla, cabbage salw, chile guajillo salsa, rice and beans 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 sirlon, sunny side eggs, house papas with mayo and queso, cilantro chimichurri.

EL BRUNCH

CHILAQUILES \$18.00

Tortilla casserole, tomatillo salsa, sunny side up eggs, queso fresco, avocado, sour cream.

Add chicken \$4.00

QUESADILLA. \$15.00

Flour tortilla, chihuahua cheese, epazote, salsa verde, sour cream, pico de gallo.

Add chicken \$4.00

Add steak \$5.00

ENCHILADAS SUIZAS \$17.00

Braised chicken, salsa roja, chihuahua cheese, queso fresco, black beans, avocado.

BREAKFAST BURRITO \$18.00

Flour tortilla , scrambled egg, chihuahua cheese, refried beans, pico de gallo.

Add grilled chicken \$5.00

Add chorizo \$5.00

MEXICAN BURGER \$23.00

Angus beef, mozzarella cheese, guacamole, toasted potato bun, onions, comes with Sweet potato fries.

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