



ancestral recipes

# BRUNCH

NEW YORK CITY



SATURDAY & SUNDAY

11:00 AM - 3:00 PM



## FOR THE TABLE

OFRENDIA GUACAMOLE. .... \$15.00

Avocado hash, lime juice, onions, jalapeño, pico de gallo.

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, rice and beans on the side.

TACOS DE PESCADO ..... \$18.00

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 ..... \$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.

BREAST 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