

LA ESQUINA



Café

114 KENMARE ST · NEW YORK CITY

SMALL PLATES

TORTILLA SOUP	7
Chicken, tomato broth, queso fresco, avocado & tortilla crisps	
GUACAMOLE de la Esquina	12
Served with chips and salsa	
ELOTE CALLEJERO	5
Grilled corn, queso cotija, mayonnaise & chili powder	
CEVICHE ROJO - Aguachile rojo	12
Market fish, chiltepin chile, avocado, radish, cherry tomato, red onion	
QUESO FUNDIDO	10
Queso chihuahua, roasted pumpkin seed, chile de arbol	
ENSALADA DE LA CASA	9
Market greens, avocado, with balsamic vinaigrette Esquina Style - Add tortilla strips, queso fresco & sesame seeds Add your choice of chicken, rib eye, shrimp, grilled fish +5	
QUESADILLA SIMPLE	8
Cheese, salsa verde and pico de gallo Add your choice of chicken, rib eye, shrimp or Rainbow cauliflower +4	

TACOS

DE LA ESQUINA

2 tacos per order served on fresh pressed non-GMO organic corn tortillas

BISTEC CON QUESO (RIB EYE)	11
Sliced Angus rib eye, chicharron de queso, onions & salsa verde	
PESCADO A LAS BRASAS	11
Grilled mahi, cabbage, chipotle mayo & red onion	
POLLO ROSTIZADO	10
Rotisserie pulled chicken, salsa verde, cilantro & onion	
CARNITAS	10
Pulled pork, salsa verde, cilantro & onion	
BARBACOA	10
Shredded lamb, pasilla de oaxaca salsa, cilantro & onion	
CAMARONES BLT	11
Shrimp, garlic butter, bacon, pico de gallo, lettuce & chipotle glaze	
TACO DE COLIFLOR	11
Rainbow cauliflower, avocado, queso fresco, roasted pepitas, pasilla de Oaxaca Sauce	

Proteins are organic & locally sourced when possible

MAINS/SHARES

- TORTA DE PORTOBELLO** 12
Grilled portobello mushroom, almond pesto, mozzarella with a choice of salad or chili seasoned fries
- TORTA POLLO** 12
Pulled rotisserie chicken in salsa verde with black beans and mixed greens with a choice of salad or chili seasoned fries
- PLATO JULIA** 12
The La Esquina Bowl, rice beans, house greens, avocado and pico de gallo. Add your choice of chicken, rib eye, shrimp, carnitas barbacoa or Rainbow cauliflower +5
- ENCHILADAS de MOLE** 18
Chicken enchiladas topped with our 24 hr traditional mole sauce.
- HAMBURGUESA** 15
Guacamole, jalapeños and chihuahua cheese with a choice of salad or chili seasoned fries

SIDES

5

- SPICY MEXICAN SLAW
STRING BEANS · AVOCADO
SAUTEED KALE
MOROS AND CRISTIANOS
RICE · BLACK BEANS
PLANTAINS
w/ salsa verde and queso fresco

DESSERT

7

- TRES LECHES
TORREJAS
CHOCOLATE CAKE
FLAN
FRUITA CON LIME Y CHILE

SODA & WATER

- MEXICAN COCA COLA 4
DIET COKE 3
GINGER ALE 3
JARRITOS 4
Mandarin, Grapefruit, Tamarind
TOPO CHICO 3
Mexican Sparking Water
SARATOGA 7
Sparkling / Flat water

AGUA FRESCAS

- PINEAPPLE 5
HIBISCUS 5

BEER

- CORONA 7
TECATE 5
DOS EQUIS 8
NEGRA MODELO 8

HOT BEVERAGE

- ESPRESSO 3
AMERICANO 3
CAPPUCCINO 4
LATTE 4
TEA 3
CAFE LEGAL 8
Served french press style
Beans from Oaxaca, Mexico
Notes of smoked peach,
honey, milk chocolate
ABUELITA 4
Mexican chocolate, steamed
milk infused with cinnamon
Add espresso +1.50

All drinks made with whole milk
Sub Almond, Soy, Skim +1



ASK YOUR SERVER FOR TODAY'S
TEQUILA & MEZCAL SPECIALS

MARGARITAS & COCKTAILS

MACIZO MARGARITA	12/43
FROZEN MARGARITA	12/43
PASSION FRUIT MARGARITA	12/43
MICHELADA	8
Tecate, Lime & Salsa Picante	
PEPINO DIABLO	12
Jalapeño Tequila, Cucumber, Lime	
SEXICO	12
Blanco Tequila, Horchata, Passion Fruit, Lemon, Cinnamon Bark	

WINE ✨

SANGRIA 8/36 Pitcher
Red or White, Seasonal Fruit, Rum, Lime, Orange, and Jarritos
Grapefruit

RED

PRIMITIVO 12/46
Orion, Masseria Li Veli, Puglia, Italy

MALBEC 13/48
Rivus, Patagonia, Argentina

WHITE

SAUVIGNON BLANC 13/50
1865 Single Vineyard, Valle Central, Chile

ROSÉ

CORAIL ROSÉ 13/46
Chateau de Roquefort, Cotes De Provence, France

EAT
TREATS

