

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 - <i>Aguachile rojo</i>	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

LA ESQUINA



Café

114 KENMARE ST · NEW YORK CITY

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 Y CRISTIANOS
- RICE · BLACK BEANS
- PLANTAINS
- w/ salsa verde and queso fresco

DESSERT

7

- TRES LECHES
- TORREJAS
- CHOCOLATE CAKE
- FLAN
- FRUTA 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

MARGARITAS & COCKTAILS

EL MACIZO MARGARITA	12/50
On Ice or Frozen Blanco Tequila or Mezcal, Triple Sec, Lime, Orange	
MARGARITA CON FRUTA	12/50
Passionfruit or Blood Orange, Reposado Tequila, Lime	
PALOMA	13
Blanco Tequila or Mezcal Grapefruit Juice, Jarritos Grapefruit Soda	
MICHELADA	8
Tecate, Lime & Salsa Picante	
PEPINO DIABLO	12
Jalapeño Tequila, Cucumber, Lime	
SEXICO	12
Blanco Tequila, Horchata, Passion Fruit, Lemon, Cinnamon Bark	

TEQUILA

CASAMIGOS BLANCO	14
DON JULIO BLANCO	15
CASA NOBLE SINGLE BARREL REPOSADO	14
CASAMIGOS REPOSADO	15
DON JULIO REPOSADO	16
CASAMIGOS AÑEJO	16
DON JULIO AÑEJO	17

One-Only!



MEZCAL

CASAMIGOS JOVEN MEZCAL	14
EL PELOTON ARTESANAL MEZCAL	12
ILEGAL REPOSADO MEZCAL	15

WINE

SANGRIA	8/36
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

COTE DES ROSES	13/46
Languedoc, Sud de France	