

LA ESQUINA



Café

114 KENMARE ST · NEW YORK CITY

SMALL PLATES

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

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 chile seasoned fries	
TORTA POLLO	12
Pulled rotisserie chicken in salsa verde with black beans and mixed greens with a choice of salad or chile 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, carnitas, barbacoa shrimp, grilled fish 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 chile 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	16
CASA NOBLE CRYSTAL	13
MILAGRO REPOSADO	17
CASAMIGOS AÑEJO	18
CELESTIAL AÑEJO	15

MEZCAL



BUEN BICHO JOVEN	15
EL PELOTON ARTESANAL MEZCAL	13
ILLEGAL REPOSADO MEZCAL	16

WINE



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

RED

Casa Aragon 126, Tempranillo & Cabernet	14/54
Baja California, Mexico	

WHITE

Ferdinand Wines, Albarino 2018	14/54
California, United States	

ROSÉ

COTE DES ROSES	13/50
Languedoc, Sud de France	