



LA ESQUINA

Brasserie Food Menu



SMALL PLATES

COCTEL MIXTO

Traditional Mexican seafood cocktail—poached Maine lobster, scallop, white fish, spicy citrus tomato sauce, avocado, lime, cilantro

20

BAJA TRIBILIN

Ceviche with trio of steak tartare, shrimp, scallop, avocado, smoky citrus sauce, charred onion

20

TUNA TIRADITO

Yellow fin tuna, spicy tamarind aguachile, toasted sesame, green onion

20

TORTILLA SOUP

Smoky tomato broth, shredded chicken, queso fresco, onions, avocado, crispy corn strips

7

QUESADILLA DEL PUESTO

Original Mexico City style corn masa quesadilla — queso Oaxaca, goat cheese, zucchini blossom, corn truffle, sesame salsa macha

15

QUESO FUNDIDO

Melted mix of Mexican cheeses sprinkled with toasted pumpkin seeds and a drizzle of agave

12

ENSALADAS

ENSALADA MIXTA

Chopped artisanal greens, jicama, corn, watermelon radish, queso fresco, avocado, coriander seed citrus vinaigrette

12

CITRUS SALAD

Organic baby greens, orange, graperfruit, queso Oaxaca, toasted pumpkin seed, almonds, greens, avocado green goddess

12

ENSALADA DE LA CASA

Organic baby greens, avocado, queso fresco, toasted sesame seeds, tortilla strips, balsamic honey vinaigrette

12

VEGETARIAN CEVICHE

DEL HUERTO

Roasted sweet potato, chayote squash, red onion, beet, kohlrabi, watermelon radish, chia seed, habanero citrus vinaigrette

12



TOSTADAS

Three per order

TUNA

Yellowtail, chipotle aioli, avocado, citrus
soy drizzle, pickled cucumber, citrus

11

CRAB

Dungeness crab, celery, mint, red onion,
cilantro habanero aioli

11

AVOCADO

Bean purée, avocado, queso fresco, salsa verde

11

CHICKEN

Smoky chipotle & tomato braised chicken,
crema, avocado, queso fresco, cilantro

11



TAQUITOS

Two tacos per order

GRILLED POLLO ADOBADO

Spicy dry rubbed grilled chicken,
avocado salsa, onion, cilantro

12

PORK BELLY CHICHARRON

Crunchy pork belly, pumpkin seed mole,
pickled red onion, cilantro

12

CAMARONES BLT

Shrimp, garlic butter, bacon, pico de gallo,
lettuce & chipotle glaze

12

BISTEC CON QUESO

Sliced ribeye steak, crispy queso Chihuahua,
tomatillo salsa, cilantro, onion

12

FROM THE GRILL

All items served with handmade
organic yellow & blue corn tortillas

CAMARONES ENCHILADOS

Pacific coast grilled shrimp, chile de árbol
marinade, organic baby greens, citrus avocado
salsa

35

BEACH STYLE

Nayarit style grilled fish, spicy red adobo,
salsa verde, green beans, escarole salad

40

16 OZ BISTEC

Bone-in ribeye, Salsa Molcajete, jicama slaw

45



PARA ACOMPAÑAR

*** ELOTES CALLEJEROS ***

Grilled corn, queso Cotija, mayonnaise
& Chiltepin pepper

6

EJOTES

Grilled string beans,
lime garlic dressing

5

PLATANOS MACHOS FRITOS

Fried plantains, salsa
verde, queso fresco

5

QUELITES

Broccolini, arugula,
kale, baby carrots,
mole verde, toasted
pepitas in avocado oil

5

JICAMA SLAW

Cabbage, jicama,
nopales, jalapeños,
red onion in a
spiced vinegar

5

HASS AVOCADO

lime, salt

5

MOROS Y CRISTIANOS

Rice, Black Beans,
queso fresco, pico
de gallo

5

CEBOLLITAS

Grilled baby leeks in
olive oil

5

FRIJOLES

Black Beans

5

ARROZ

White Rice

5

TORTILLAS

Blue & Yellow

2

CLASSICS

COSTILLAS DE PUERCO

BBQ spare back ribs, chile guava sauce,
pickled vegetables

25

ENCHILADAS DE MOLE

Handmade organic tortillas rotisserie
chicken, queso Oaxaca, heirloom mole, onions,
crema, toasted sesame seeds...buenisimo!

26

MUSSELS BORRACHOS

Spicy tomato broth, chorizo, mezcal, hoja
santa, grilled crusty bread

25

CHILE RELLENO

Roasted poblano pepper, quinoa, huitlacoche,
apple, raisins, served with roasted corn rice
pilaf, herb salad, cascabel tomato salsa

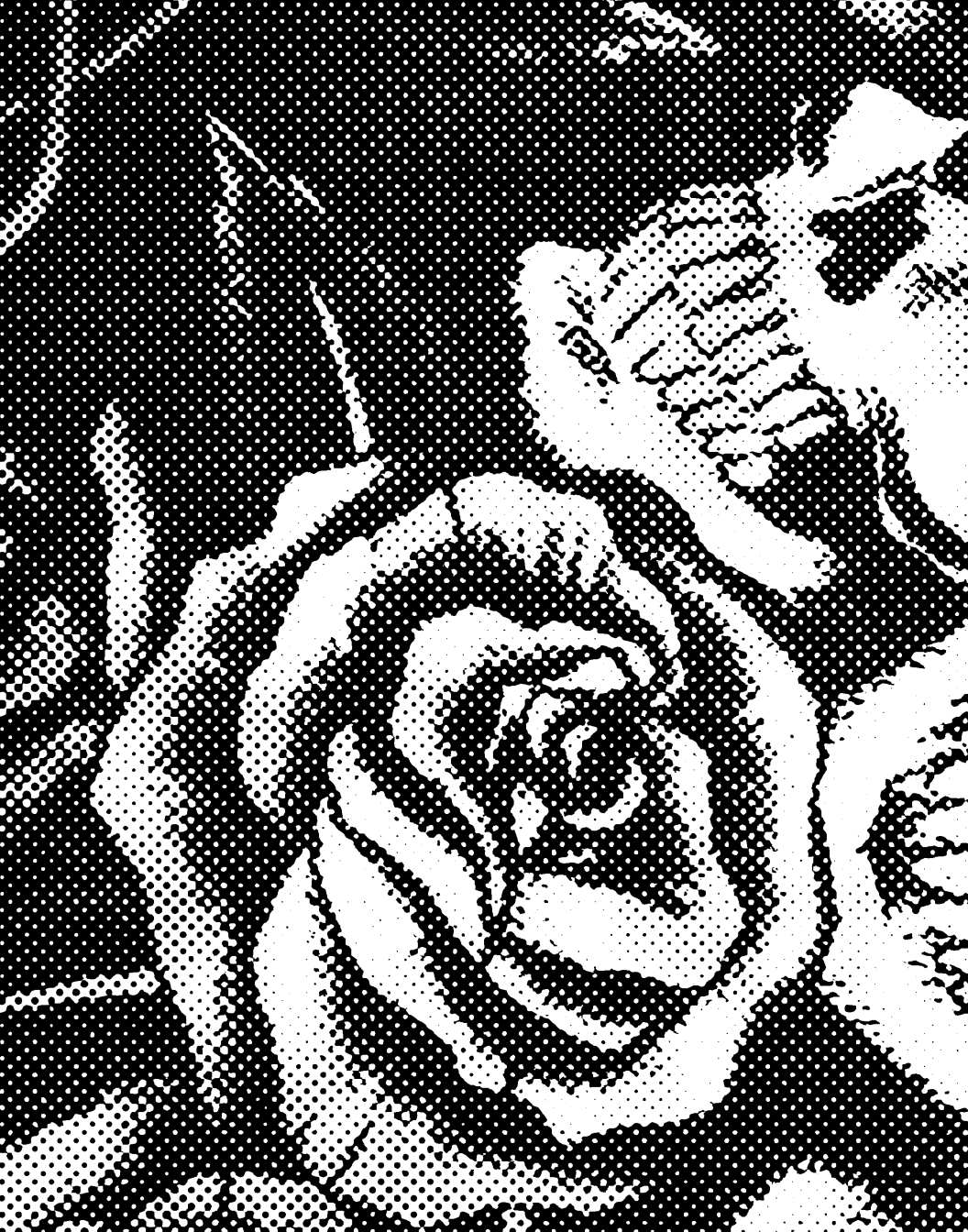
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POLLO DOMINGUERO TRADICIONAL

Half split roasted free-range chicken, guajillo chile
rub, black beans, rustic molcajete salsa, served with
handmade organic yellow and blue corn tortilla

25





DESSERTS

COCONUT FLAN

Toasted coconut sprinkle

9

TRES LECHES LA ESQUINA

Light chiffon cake, whipped cream,
fresh strawberries, mint

9

MEXICAN CHOCOLATE LAVA CAKE

Banana rum sauce, coffee gelato, pepita
crunch palanqueta

9

SORBETS

Passion Fruit

Raspberry

Coconut

9

GELATO

Sweet Cream

Espresso

Hazelnut

9

PLATOS DEL DIA

MONDAY - TAMAL VEGETARIAN

Rustic tamal, queso Oaxaca, butternut squash,
tomato chilmole

20

TUESDAY - STEWED COSTILLAS DE PUERCO

Stewed pork rib in salsa de tomatillo y chile
de árbol, frijoles negros

20

WEDNESDAY - PULPO AL AJILLO

Sautéed octopus, garlic, chili, chorizo salsa

20

THURSDAY - ALBONDINGAS

Grandma Florindas beef meat balls, roasted
tomato sauce, queso fresco, mint, crusty bread

20

FRIDAY - LOBSTER CRAB STEW

Lobster, crab, vegetables, basil pistou

25

SATURDAY - CONCHINITA PIBIL

Yucatan style braised pork, pickled
habanero salsa, black bean purée,
handmade organic tortillas

20

SUNDAY - POZOLE VERDE

Oregano scented chicken hominy, vegetable stew,
tortilla strips, lime

20





@esquinanyc

646.613.7100

esquinanyc.com