



LA ESQUINA

Cafe Food Menu

@esquinanyc 646.613.7100 esquinanyc.com



SMALL PLATES

SALSA Y CHIPS

9

La Esquina salsas and organic corn chips

GUACAMOLE Y CHIPS

12

Hass avocado, red onion, cilantro, serrano chile, and fresh lime juice with La Esquina organic corn chips

ENSALADA MIXTA

12

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

QUESADILLA DEL PUESTO

15

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

TORTILLA SOUP

7

Smoky tomato broth, shredded chicken, queso fresco, onion, avocado, tortilla strips

COCTEL MIXTO

20

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

TACOS

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

CAMARONES BLT

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

12

POLLO ADOBADO

Spice rubbed grilled chicken, avocado salsa, onion, cilantro

12

PESCADO A LAS BRASAS

Grilled market fish, cabbage, chipotle mayo, avocado salsa, pickled red onion

12

BISTEC CON QUESO

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

12



MAINS / SHARES

CORN FLAUTAS

Crispy rolled tortillas, roasted zucchini, potatoes, crema, queso fresco, avocado salsa

20

PORK CARNITAS

Juicy pork confit, handmade organic tortillas, pickled vegetables, tomatillo habanero salsa

20

JULIA BOWL - THE ORIGINAL

Rice, beans, artisanal greens, avocado, queso fresco, pico de gallo.
Add your choice of: roasted chicken, ribeye steak, grilled market fish, pork carnitas +5

15

ENCHILADAS DE MOLE

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

26

HAMBURGUESA

Double stacked angus beef, queso Chihuahua, avocado garlic aioli, jalapeño "especial" sauce
Choice of artisanal greens or chile seasoned fries

26

PARA ACOMPAÑAR

* ELOTES CALLEJEROS *

Grilled corn, queso Cotija, mayonnaise
& Chiltepin pepper

5

EJOTES

Grilled green beans,
lime garlic dressing

5

QUELITES

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

5

HASS AVOCADO

Lime, salt

5

CEBOLLITAS

Grilled baby leeks in
olive oil

5

PLATANOS MACHOS FRITOS

Fried plantains, salsa
verde, queso fresco

5

JICAMA SLAW

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

5

MOROS Y CRISTIANOS

Rice, Black Beans,
queso fresco, pico
de gallo

5

FRIJOLES

Black Beans

5

ARROZ

White Rice

5

TORTILLAS

Blue & Yellow

2



DESSERTS

COCONUT FLAN

Toasted coconut sprinkle

9

TRES LECHE LA ESQUINA

Light chiffon cake, whipped cream,
fresh strawberries, mint

9

OAXACAN CHOCOLATE MILKSHAKE

Spice chocolate gelato, whipped cream,
with Mexican almond cookies

9

SORBETS

Passion Fruit

Raspberry

Coconut

9

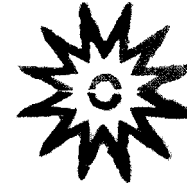
GELATO

Sweet Cream

Espresso

Hazelnut

9

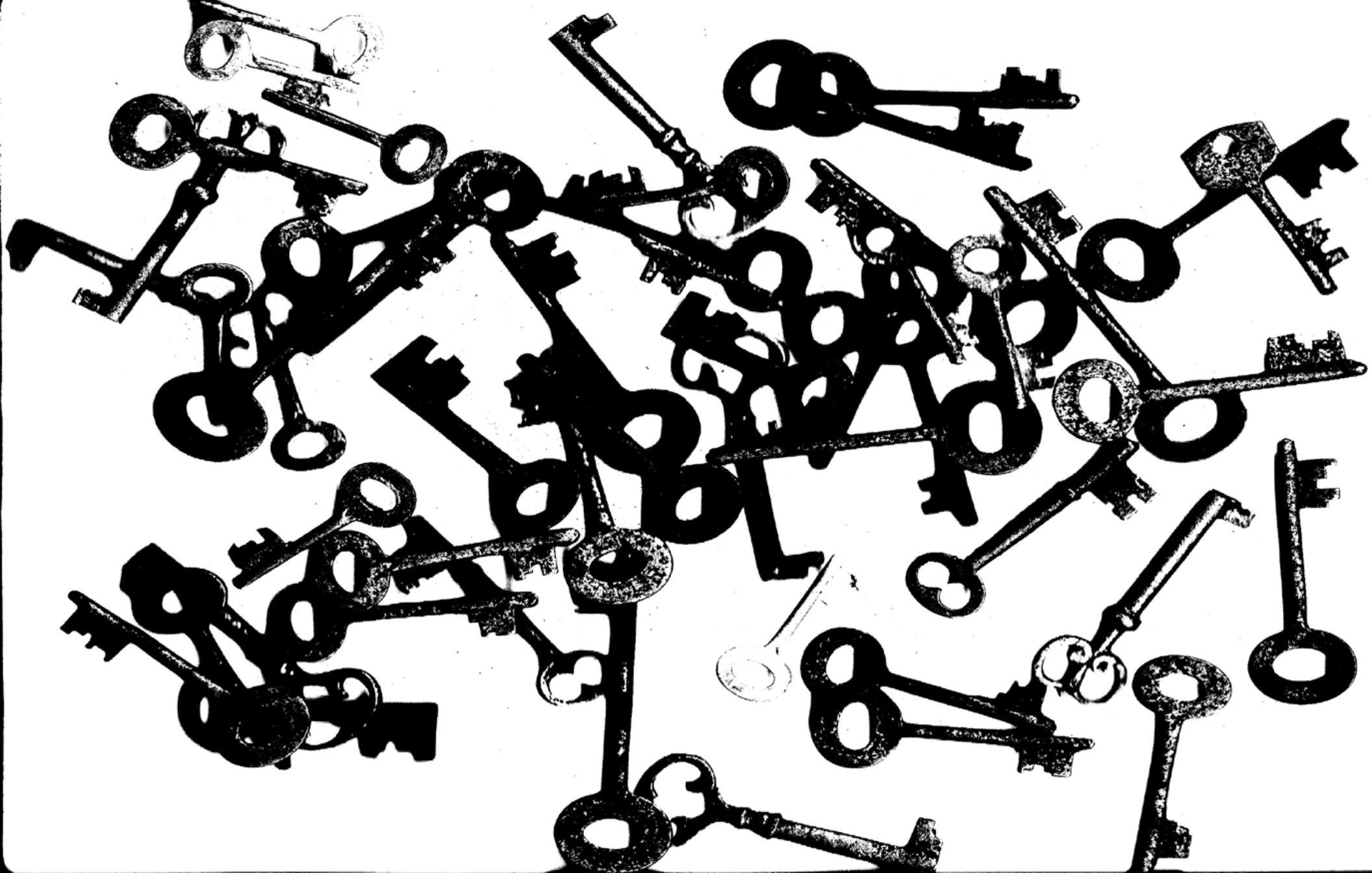


BRUNCH

Served Saturdays & Sundays from 11 am - 4 pm

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|---|----|
| XEK SALAD | 12 |
| Seasonal Fruit salad, lime chili salt | |
| FRENCH TOAST LA ESQUINA | 15 |
| Thick homemade bread, raisins, cinnamon, strawberry, maple sauce, sweet cream gelato | |
| PORK BELLY CHILAQUILES | 15 |
| Corn tortilla casserole, crispy pork belly, smoky guajillo salsa, pickled red onion, crema, cilantro, fried eggs | |
| BOCADILLO | 15 |
| Crispy chilorio & potato "dip sandwich," smothered in chili salsa, topped with two eggs, queso Cotija, crema, avocado, greens, pickled vegetables | |
| HUEVOS MOTULEÑOS | 15 |
| Yucatan style eggs served over crispy corn tortilla topped with refried beans, green chorizo, pumpkin seed pepian, crema, cilantro | |





HOT BEVERAGE

ESPRESSO	3
AMERICANO	3
CAPPUCINO	4
LATTE	4
TEA	3
CAFE LEGAL	8
French press Oaxaca, Mexico Notes of smoked peach, honey, milk chocolate	
ABUELITA	4
Mexican chocolate, steamed milk infused with cinnamon Add: espresso shot +1.50	
Whole milk or Almond milk	



SODAS & WATER

MEXICAN COCA-COLA	4
DIET COKE	3
GINGER ALE	3
JARRITOS	4
Mandarin, Grapefruit, Tamarind	
TOPO CHICO	4
Mexican Sparkling Water	
SARATOGA	7
Still or Sparkling	

AGUAS FRESCAS

PINEAPPLE	5
JAMAICA	5
Tangy Mexican Hibiscus	
HORCHATA	5
Refreshing Mexican rice drink	

WINE

WHITE

Ferdinand Wines Albarino 2018 — 14/54
Napa, California

Alvarado Sauvignon Blanc 2018 — 17/68
Marga Marga, Chile

Day Wines, "Vin de Days", Pinot Blanc & Müller 2018 — 15/60
Willamette Valley, Oregon

Macatho Chasselas & Chardonnay 2017 — 19/76
Valle de Itata, Chile

ROSÉ

Tatomer Rosé of Pinot Noir 2018 — 13/50
Santa Barbara, California

RED

Banshee Pinot Noir 2017 — 19/76
Sonoma, California

Pedro Parra Cinsault "Imaginador" 2017 — 16/64
Valle del Itata, Chile

Luyt Carrizal Pais "Pipeno" 2019 (1 liter) — 14/80
Valle del Maule, Chile

Altar Uco Cabernet "Edad Moderna" 2017 — 20/80
Mendoza, Argentina

Ver Sacrum Grenache Syrah Monastrell 2017 — 15/60
Mendoza, Argentina



SPIRITS

VODKA

Tito's (Texas) 14

RUM

Charanda Uruapan (Mexico) 15

GIN

Greenhook "American Dry" (New York) 14

WHISKEY

Sierra Norte Single Barrel
"Black Corn" (Mexico) 17



CERVEZAS

TECATE 6

BOHEMIA 7

NEGRA MODELO 8

MICHELADA +5

Lime, Valentina, Tajin



TEQUILA

BLANCO

Casamigos – floral, herbal, delicate 16

Gran Centenario Plata – earthy, spicy, vegetal 14

REPOSADO

Patron – citrus, pepper, honey 16

Corralejo – rich, pungent, round 14

ANEJO

Casa Noble – toasty, caramel, vanilla 17

ArteNOM "1146" – nutty, orange, cocoa 26

MEZCAL

El Peloton Joven – rich, spicy, earthy 13

Buen Bicho Espadin Joven – light, vegetal, floral 15

Illegal Reposado – smoky, full, round 18

LA ESQUINA MARGARITAS

La Esquina only uses fresh fruits and juices

SEXICO 14

Tequila blanco, lime, lemon, agave

Rocks or frozen

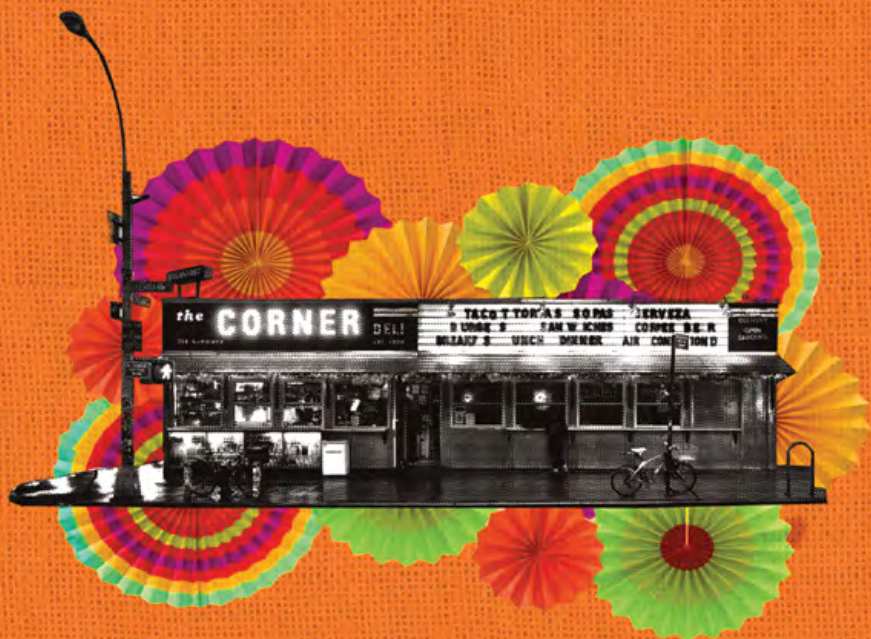
EL MACIZO CON FRUTA 14

Tequila reposado, Passion Fruit
or Blood Orange

PEPINO DIABLO 13

Tequila, cucumber, jalapeño, lime





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