

LA ESQUINA

since 2005

HOME MADE

NEW YORK CITY

BRASSERIE - PRIX FIXE

served family style - \$95 per person
not inclusive of beverages, sales tax, administrative fee or tip

first course

Mixta

Chopped Salad Greens, String Beans, Corn, Radish, Jicama, Dijon Vinaigrette *(V)

Elotes Callejeros

Street Style Grilled Corn, Cotija Cheese, Aioli, Chile Piquin *(V)

ceviche add on's

Optional

Ceviche de Camaron +\$23

Shrimp, Pineapple, Tomatillo, Red Onion, Lime

Aguachile Verde +\$24

Scallop, Jalapeño, Cucumber, Cilantro, Lime

second course

Tostadas

Tuna

Tuna, Cucumber, Smoked Chile Aioli

Pulpo

Braised Octopus, Veracruz Salsa

Cangrejo

Crabmeat, Avocado, Chipotle Aioli

Taquitos

Bistec Con Qeso

Seared Rib Eye, Monterey Cheese, Onions, Cilantro, Salsa Roja

Tinga De Pollo

Slow Cooked Chicken, Avocado, Chipotle

Mushroom

Roasted Mushrooms, Garlic, Mint Epazote, Salsa Roja *(V)

third course

Choice of 2

Carne Asada

con Chimichurri +\$5pp

10 oz Charred Grilled NY Strip, Poblano Peppers, Potato Gratin, Chimichurri Sauce, Roasted Garlic, Tortillas

Enchilada de Mole

Roast Chicken, Mole Sauce, Sesame Seeds, Pear, Crema Fresca

Pollo Domingero

Half Split Rotisserie Chicken, Roasted Baby Potatoes, Roasted Cebollitas, Black Beans, Salsa Roja, Tortillas

Pescado a las Brasas

Grilled Whole Fish, Avocado Tomatillo Salsa, White Rice, Tortillas

sides

Moros y Cristianos

Rice, Black Beans, Queso Fresco, Pico de Gallo *(V)

Fried Brussel Sprouts

Toasted Almonds, Mint, Pickled Chiles *(V)

Ejotes Asados

Charred String Beans, with Lemon *(V)

Platanos Machos Fritos

Fried Plantains, Salsa Verde, Queso *(V)

desserts

Cafe Tres Leches

Light Chiffon Cake, Whipped Cream, Coffee

Gelatos / Sorbet

Espresso, Passion Fruit, Raspberry

*(V) denotes vegetarian menu item

