



## Appetizers

<b>GUACAMOLE</b>	10.95
<b>GRILLED OCTOPUS</b>	19.95
Served with Avocado hummus and Agave/roasted red pepper/ chipotle sauce.	
<b>MEXICAN SOUP</b>	9.95
Our hearty, authentic chicken soup	
<b>ELOTE (V)</b>	7.95
Corn on the cob with chipotle mayo, cotija cheese and spicy chill	
<b>BUFFALO WINGS</b>	11.95
Served with bleu cheese, celery and carrots	
<b>QUESO FUNDIDO</b>	13.95
Chorizo	14.95
Two types of cheese fondue with onion, tomato peppers served with a side of corn tortillas	
<b>PLATANO MACHO RELLENO</b>	12.95
Sweet plantain filled with slow cooked pork, drizzled with sour cream	
<b>BOLITAS DE YUCA</b>	12.95
Yuca mashed croquets with chorizo seasoned in Mexican spices, served with honey chipotle sauce	
<b>CLASSIC QUESADILLA</b>	
Grilled and served with guacamole, jalapeño and pico de gallo with your choice of:	
Cheese	12.95
Shredded Chicken, Beef, or Pork	13.95
Grilled Chicken,	14.95
Shrimp or Steak	15.95
<b>NACHOS</b>	
Crispy tortilla, layered with refried beans, cheese, pico de gallo, topped with guacamole served with:	
Cheese	12.95
Shredded Chicken, Beef, or Pork	14.95
Grilled Chicken, Steak or Chorizo	15.95
Grilled Shrimp	16.95
<b>TAMALE OXAQUEÑOS</b>	8.95
Corn flour pads with chicken seasoned with Mexican spices, cooked in banana leaf	

## Tacos

<b>TACOS DE PULPO</b>	13.95
Sautéed Octopus & Mexican chorizo served with tomatillo and avocado salsa and sprinkled w/onions & cilantro.	
<b>CHICKEN TACOS</b>	10.95
Savory shredded chicken slowly cooked in achiote-chipotle spices, topped with sliced avocado and chipotle cream	

<b>STEAK TACOS</b>	12.95
Sliced hanger pepper steak, slow cooked in chipotle and Mexican spices	
<b>SHORT RIBS TACOS</b>	13.95
Slow cooked short ribs marinated in Mexican spices, served with a tomatillo-avocado-jalapeno salsa, topped with onions & cilantro	
<b>TACOS AL PASTOR</b>	12.95
Roasted pork, marinated with Mexican spices, pineapple, and tomatillo-jalapeno salsa, sprinkled with cilantro and onions	
<b>TACOS DE CARNITAS</b>	10.95
Slow roasted pork served with chile de arbol and tomatillo sauce, topped with white onions and cilantro	
<b>PORK TACOS (Cochinita Pibil)</b>	10.95
Pork baked in banana leaves with Mexican spices, served with pickled onions and jalapeno	
<b>SASHIMI TACOS</b>	12.95
Hard shell tortillas served with raw salmon marinated in sesame-soy sauce with avocado and wasabi mayo	
<b>TEMPURA SHRIMP TACOS</b>	13.95
Shrimp beer tempura seasoned with Mexican spices topped with carrots slaw sauce and bacon flakes	
<b>FISH TACOS</b>	10.95
Grilled tilapia seasoned with Mexican spices topped with cabbage and chile de arbol sauce	
<b>BAJA SHRIMP TACOS</b>	11.95
Sautéed shrimp, bell pepper, onions, cilantro with cheese topped with avocado mousse	
<b>HARD SHELL TACO</b>	10.95
Two folded crisp corn tortilla filled with shredded chicken, beef, pork, lettuce, cheese, and salsa roja	

## Salads

<b>TACO SALAD</b>	
Crisp flour tortilla shell filled with refried beans, Spanish rice, cheese, sour cream, lettuce, tomato, guacamole, and jalapeño served with:	
Vegetarian	16.95
Shredded Chicken, Beef, or Pork	17.95
Grilled chicken	18.95
Grilled Steak or Chorizo	19.95
Grilled Shrimp	20.95
<b>FIESTA SALAD</b>	
Mixed greens, fresh grilled corn of the cob, onions, cherry tomatoes, tossed in shallot vinaigrette; topped with queso fresco and sliced avocado	
Grilled Chicken	18.95
Grilled Shrimp	20.95

**Due to the recent limited seating restrictions, we are currently accommodating all parties for a MAXIMUM of 90-minutes.**

Arriba Arriba is a restaurant renowned for its delicious Mexican food, our famed margaritas, and the most enjoyable of atmospheres you can find in Hell's Kitchen. We've been here for 35 years and the fiesta is only just getting started. Come by and find out why we are a local favorite every night of the week!

**Visit us at our website  
arribamidtown.com**

**All drinks must be accompanied by a meal.  
\*Minimum per person is 10.95, per meal  
(V): Vegetarian**

## Entrees

<b>CARNE ASADA</b>	28.95
Eight-ounce skirt steak marinated with Mexican spices, served with white rice, black beans, topped with a red wine reduction sauce and chimichurri	
<b>PECHUGA ASADA</b>	19.95
Grilled chicken breast marinated in Mexican spices, served with Spanish rice and your choice of black beans or refried beans, topped with a tomatillo, chile de arbol and chile guajillo cream sauce	
<b>POLLO AL MOLE</b>	19.95
Chicken breast sautéed in an authentic mole sauce; served with Spanish rice, beans, and two tortillas	
<b>CREPA de CAMARONES</b>	20.95
Two tortilla crepes with sautéed shrimp, cheese, and a chili-cream sauce; served with white rice	
<b>CHICKEN WITH SPINACH</b>	19.95
Grilled chicken breast stuffed with sautéed spinach and melted cheese; served with white rice & veges	
<b>FAJITAS</b>	
Sizzling onion & pepper served with guacamole, cheese, beans, lettuce, onion, pico de gallo and sour cream with four flour tortillas with your choice of:	
Grilled chicken	17.95
Grilled Steak	19.95
Vegetarian	18.95
Grilled Shrimp	20.95
<b>CHIMICHANGAS</b>	
Crispy burrito topped with pico de gallo; served with Spanish rice & beans with your choice of:	
Shredded Beef, Pork or Chicken or Vegetables	16.95
Grilled chicken	17.95
Grilled Steak or Grilled Shrimp	19.95
<b>SEAFOOD ENCHILADAS VERDES</b>	22.95
Two corn tortillas filled with crab, shrimp, and jack cheese; topped with a tomatillo cream sauce; served with white rice	
<b>CLASSIC ENCHILADAS</b>	16.95
Two soft corn tortillas filled with your choice of shredded chicken, beef, pork, beans or cheese; topped with melted cheese and ranchera sauce; served with Spanish rice and refried beans	
<b>ENCHILADAS SUIZA</b>	
Corn tortillas with a filling of your choice, topped with a green pepper cream sauce, melted cheese, and sour cream; served with Spanish rice and refried beans	
Chicken, Beef or Pork	16.95
Mushrooms	17.95
Shrimp	19.95

<b>ENCHILADAS MOLE</b>	18.95
Chicken or cheese baked in a rich chocolate sauce; served with Spanish rice	
<b>CHICKEN ALAMBRE</b>	19.95
~Marinated chicken breast skewered and grilled with onion, tomato, red pepper; topped w/chimichurri served with white rice, black beans	
<b>SHRIMP</b>	21.95
<b>OUR FAMOUS CALIFORNIA BURRITO</b>	Large flour tortilla filled with Spanish rice, beans, cheese, Topped with enchilada sauce and sour cream; Served with lettuce, tomato, and guacamole and your choice of:
Shredded Beef, Pork, Chicken	17.95
Grilled chicken	17.95
Grilled Steak	18.95
Grilled Shrimp	19.95
Mole sauce	additional \$1.00
<b>BURRITOS de CAMARONES</b>	20.95
Two burritos filled with shrimp in chipotle sauce; topped with cheese and sour cream; served with white rice	
<b>MAMA BURRITO (v)</b>	18.95
Sundried tomato flour tortilla filled with yellow squash, zucchini, spinach, mushrooms, white rice, black beans, cheese; topped with enchilada sauce and sour cream; served with pico de gallo, lettuce, and tomato	
<b>QUINOA CRUSTED SALMON</b>	21.95
~Quinoa crusted Salmon served with avocado hummus and hibiscus chipotle sauce.	
<b>SALMON RELLENO A LA MEXICANA</b>	23.95
Crab stuffed Salmon topped with sautéed fresh garlic, onions, tomatoes, jalapeno, served with spanish rice and tomato-cape berries sauce	
<b>YUCA CRUSTED SALMON</b>	22.95
Yuca crusted pan seared salmon, served with sautéed spinach, asparagus, onions and tomatoes over an avocado mousse.	
<b>(V) GRILLED VEGETABLE PLATTER</b>	17.95
~ Grilled zucchini, yellow squash, asparagus & Portobello mushrooms, topped w/a cilantro & jalapeno dressing, served with avocado hummus & avocado slices.	
<b>Side Orders</b>	
Spanish Rice or Cilantro Rice or White Rice or Refried Beans or Black Beans	3.95
Side Salad or Maduros Fritos or Steamed Vegetables or Asparagus	4.95
Chips and Salsa	2.50
Jalapeños or Corn Tortillas	2.00
Avocado Hummus,	7.95
Grilled Chicken	6.95
Grilled Steak or Grilled Shrimp	9.95

## DRINKS

### LA FAMILIA de MARGARITAS

			
<b>El Papá</b> (12 oz.)	<b>La Tía</b> (16 oz.)	<b>La Mama</b> (24 oz.)	<b>La Abuela</b> (32oz)

<b>FROZEN</b>			
11.00	14.00	20.00	30.00
<b>CLASSIC ON THE ROCKS</b>			
12.00	15.00	21.00	32.00
<b>TOP SHELF HORNITOS ON THE ROCKS</b>			
13.00	16.50	24.00	34.00

**All skinny margaritas are top shelf w/additional cost.**

### MARGARITA FLAVORS

**Additional Cost:**

**Papa 1.00 – Tía 1.50 – Mama 2.00 – Abuela 3.00**

#### FRUIT PURÉE

Strawberry - Raspberry - Mango - Passion Fruit  
Blood Orange - Pear - Guava - Banana - Peach

#### FRESH FRUIT

Pineapple - Watermelon - Hibiscus - Jalapeño -  
Pomegranate - Ginger - Cucumber/Dill - Coconut -  
Sangria Swirl - Tamanrind

#### BEER

By the bottle 8.00  
Corona, Boca Negra, Zemilla, Bohemia, Negra Modelo  
Draft 8.00  
Corona Premier, Dos XX Lager, Modelo Especial,  
Pacifico

#### RED WINE

By the bottle 38.00 – By the Glass 11.00  
Cabernet Sauvignon, Malbec, Rioja

#### WHITE WINE

By the bottle 38.00 – By the Glass 11.00  
Chardonnay - Pinot Grigio  
Prosecco La Marca 750ml 40.00  
Prosecco Single Serving Bottle 12.00

#### SANGRIAS (White and Red)

By the Glass (12 oz.) 12.00  
Pitcher (60 oz.) 42.00