

BRUNCH SPECIALS

SATURDAY & SUNDAY
11:30AM TO 4PM

DESAYUNOS

BREAKFAST

Torrijas de Pan

brioche french toast, caramelized bananas, horchata tres leches \$12

Burrito de Frijol Oaxaqueño

black bean burrito, quinoa, oaxaca cheese, watercress, pasilla-oaxaca salsa \$13

Chilaquiles Verdes

salsa verde, roasted chicken, queso fresco, avocado, fried egg \$15

Huevos Rancheros

two sunny-side up eggs, corn tortilla, refried black beans, cotija cheese, avocado, salsa ranchera \$14

Huevos Divorciados

two eggs + two sauces, chilaquiles verdes, refried black beans \$13

Quesadilla de Chorizo con Huevos

house-made chorizo, flour tortilla, scrambled eggs, chihuahua cheese, pico de gallo, crema fresca \$14

Huevos a la Mexicana

scrambled eggs, tomato, onion, refried black beans, serrano chile, cilantro \$13

Tortilla Omelette

three egg omelette, salsa verde, chihuahua and oaxaca cheeses, watercress \$14

MÁS

SIDES

Papas Mexicanas

mexican-style home fries, onion, roasted corn, red bell pepper \$5

Chorizo

house-made mexican spiced pork sausage \$6

Tocino

applewood smoked bacon \$6

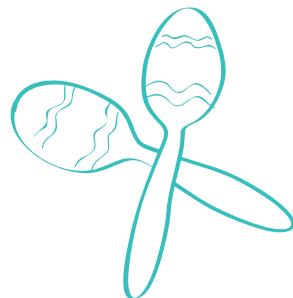


"Chili Out" Over Our New Boozy Brunch

\$35 PER PERSON, INCLUDES:

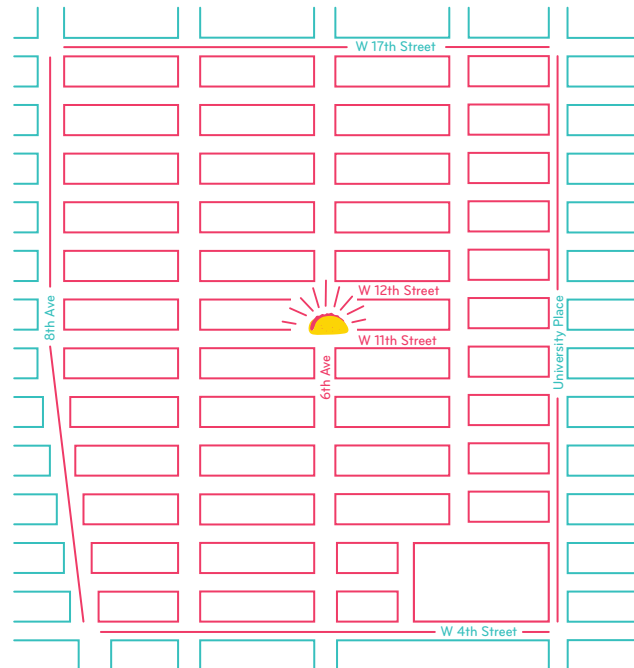
- ✓ selection of brunch entrée
- ✓ guacamole clásico
- ✓ house-made corn tortilla chips
- ✓ two hours of unlimited sangria, mimosas, bloodyies or mexican beers on tap

AVAILABLE IN-HOUSE
EVERY SATURDAY & SUNDAY
FROM 11AM TO 4PM



DELIVERY ZONE

North to W 17th Street
South to W 4th Street
East to University Place
West to 8th Avenue



a minimum order of \$20 is required for delivery

470 SIXTH AVENUE, NEW YORK CITY
(BETWEEN 11TH AND 12TH STREET)

212.243.8226
info@horchatanewyork.com
www.horchatanewyork.com

LET'S TACO 'BOUT IT
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DE NUEVA YORK

EAT IN-TAKE OUT-DELIVERY

DINNER

SUNDAY TO WEDNESDAY

4PM - 11PM

THURSDAY TO SATURDAY

4PM - 12AM

BRUNCH

SATURDAY & SUNDAY

11AM - 4PM

DELIVERY

DINNER DAILY (4PM - 10:30PM)
BRUNCH SAT & SUN (11:30AM - 4PM)



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DELIVERED DAILY

DINNER & BRUNCH

GUACAMOLE S - Y - SALSAS

Guacamole Clásico

avocado, tomato, jalapeño, onion, cilantro, lime \$13

"Guacamole" de Calabaza*

avocado, roasted butternut squash, pumpkin seeds, cotija cheese, lime \$14

Guacamole Enchilado

avocado, roasted pasilla tomato, habanero chile, jalapeño, cilantro, lime \$14

Trio de Guacamole

guacamole clásico + guacamole de habas + guacamole enchilado \$21

Trio de Salsa

salsa verde cruda + pasilla de oaxaca + papaya-habanero \$8

MADE FRESH TO ORDER
& SERVED WITH
HOUSE-MADE CORN
TORTILLA CHIPS

TACOS

TWO CORN TORTILLAS

Coles de Bruselas

brussels sprouts, cotija cheese, roasted poblano chile, crema fresca, spiced pumpkin seeds \$11

Pescado

grilled striped bass, cabbage, avocado-serrano salsa \$15

Bistec

grilled flat iron steak, cotija cheese, tomatillo-avocado salsa \$14

Cochinita Pibil

achiote braised pork, cilantro, habanero pickled onion \$13

QUESADILLAS

ONE FLOUR TORTILLA

Camarón

shrimp, chihuahua cheese, pasilla de oaxaca salsa, guacamole clásico \$17

Tinga de Pollo

tomato and chipotle braised chicken, queso fresco, crema fresca \$13

Hongos

roasted cremini-huitlacoche puree, oaxaca cheese, epazote, tomatillo-avocado salsa \$14

Chorizo

house-made pork sausage, sweet potato, queso fresco, pico de gallo \$14

ANTOJITOS

SMALL PLATES

Coctel de Camarones

shrimp, tomato, cucumber, onion, avocado, cocktail sauce \$17

Flautas

crispy rolled corn tortillas filled with chicken, refried black beans, cotija cheese, avocado salsa \$11

Nachos

corn tortilla chips, chipotle queso, pico de gallo, crema fresca, queso fresco \$13

Salpicón de Res

shredded beef, lettuce, avocado, corn tortilla chips, habanero chile, lime-oregano vinaigrette \$16

ENSALADAS

SALADS

Ensalada de Col Rizada

black kale, roasted butternut squash, cotija cheese, pumpkin seeds, cilantro lime vinaigrette \$13

Ensalada de Quinoa

quinoa, radish, watercress, avocado tempura, cilantro lime vinaigrette \$14



DELIVERED DAILY

DINNER & BRUNCH

MÁS

SIDES

Elote

mexican street-style corn on the cob, chipotle mayo, cotija cheese, chile de árbol \$7

Arroz Mexicano

classic mexican rice \$6

Frijoles Refritos

refried black beans, epazote, cotija cheese, crema fresca \$6

Mitad y Mitad

"half and half"

arroz mexicano + frijoles refritos \$7

del Mercado

seasonal market-style vegetables \$8

DULCE

DESSERTS

Tarta de Manzana y Chamoy

apple tart, apple-chamoy sauce, powdered sugar \$8

Flan de Horchata

mexican flan, amaretto caramel, sweet peaches \$7

Tres Leches de Crepes

layers of crepes, vanilla cream, horchata tres leches \$8

"Papi Churros"

classic mexican churros, cinnamon, pasilla de oaxaca chile, dark chocolate sauce \$9

DINNER SPECIALS

DAILY
4PM - 10:30PM

PLATOS FUERTES

LARGE PLATES

Carne Asada

grilled skirt steak, green onion, salsa ranchera \$27

Pollo al Horno

citrus roasted half chicken, cilantro-lime chimichurri \$24

Salmón al Tamarindo

tamarind-glazed salmon, charred corn, zucchini ribbons, crema fresca \$25

Enchiladas Dobladas

chihuahua cheese, avocado, shredded cabbage, onion, ancho chile sauce \$19

DRINKS

DINNER & BRUNCH

HORCHATA

Classic

almond, rice, mexican cinnamon \$8

Pick Me Up

classic horchata + espresso \$9

SODAS MEXICANAS

TRADITIONAL MEXICAN SODAS

mango, strawberry, pineapple, grapefruit, coca cola \$6

AGUAS FRESCAS

FRESH DAILY HOUSE-MADE FRUIT WATER

watermelon, pineapple, limónada \$6