

ANTOJITOS

GUACAMOLE	
Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime	
SMALL/LARGE	9./16.
CRAB CAKE	18.
Jumbo Lump Crabmeat Served with Chipotle Sauce	
CHILE CON QUESO	10.
Spicy Cheese and Red Pepper Dip	
QUESO ASADO	12.
Panela cheese baked in our wood oven with chiles torreados, salsa de tomatillos, and serrano peppers	
QUESO FLAMEADO	12.
Cheese Casserole with Chorizo	

CEVICHE	18.
Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, and Avocado	
MIXTO FRITO	12.
Calamari, Shrimp, Octopus, Battered and Fried, served with Chiles & Chile Aioli	
MUSHROOM QUESADILLAS	8.
Fresh Corn Tortillas with Mushrooms, Poblano Peppers, and Mexican Cheeses	
ADD CHICKEN	2.
NACHOS	9.
with Beans, Cheese, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole	
ADD CHICKEN FAJITAS	5.
ADD BEEF FAJITAS	8.

CALDOS Y ENSALADAS

SOUP OF THE DAY	MKT
CALDO XOCHITL (SO-CHEEL) SOUP	9.
Shredded Chicken, Sliced Avocado, and Pico de Gallo	
CAESAR SALAD	8.
The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Crumbled Roasted Garlic	
ADD CHICKEN FAJITAS	5.
ADD BEEF FAJITAS	8.
FAJITA SALAD	16.
Spicy Pickled Carrots, Cheese, Avocado, and Onion	
CHICKEN ADOBO SALAD	17.
Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette	
SUB QUAIL	5.
GRILLED OCTOPUS SALAD	18.
Wood Oven Grilled Octopus Served over Sautéed Spinach and Radicchio, with Lemon Dressing	
INDIA	14.
Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Grilled Steak	

MAMA NINFA'S ORIGINAL

TACOS AL CARBON

Fajitas in a Flour Tortilla with Pico de Gallo, Guacamole, and Chile con Queso

ONE TACO A LA NINFA	
Beef Fajitas	14.
Chicken Fajitas	12.
TWO TACOS A LA NINFA	
Beef Fajitas	24.
Chicken Fajitas	20.

Mama Ninfa introduced the fajita to North America with this dish!

ENCHILADAS

ANTIGUAS	12.
Cheese, and Ranchera Sauce	
GRANJAS	13.
Wood Oven Roasted Chicken, Cheese, and Ranchera Sauce	
AL CARBON	18.
Beef with Cheddar Cheese	
SUIZAS	13.
Chicken and Tomatillo Crema	
DEL MAR	22.
Gulf Shrimp and Lump Crabmeat with Chipotle Sauce	
CARNITAS	14.
Roasted Pork, Avocado, and Cheese	
ENCHILADAS DE MOLE	16.
Pulled Chicken Breast in Poblano Mole Sauce with Avocado and Sour Cream	

TACOS

Build Your Own Tacos.
Prepared with Housemade Corn Tortillas

ADOBO RABBIT TACOS	24.
Served with Garbanzo Purée, fresh Corn Tortillas, and Guajillo Sauce	
GRILLED TEXAS REDFISH	18.
with Chipotle Slaw	
GRILLED SALMON	16.
Tamarind-Glazed with Grilled Onions and Mango Salsa	
DIABLO SHRIMP	19.
Bacon-Wrapped with Jack Cheese	
TACOS DE PULPO CAZUELITA	18.
Wood Oven Roasted Octopus Tacos with Coleslaw, Grilled Potatoes, and Chipotle Aioli	

AL PASTOR	14.
Wood Oven Roasted Pork and Pineapple	

NINFA'S MIXTAS

MIXTA DIABLO	28.
Jumbo Diablo Shrimp and your choice of Beef or Chicken Fajitas	
PARILLA MIXTA (FOR TWO)	55.
Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno	
MIXTA NINFA	29.
Fajitas and Shrimp	
EL NOPALITO (FOR TWO)	48.
Jumbo Shrimp, Baby Back Ribs, and Combination Fajitas	

HANDMADE TAMALES

CHICKEN	11.
with Tomatillo Crema Sauce	
BEEF	12.
with Beef Gravy	
PORK	13.
"Oaxacan Style" Wrapped in a Banana Leaf with Beef Gravy	

FAJITAS

Mama Ninfa's inspiration and still, after all these years, the gold standard.

Served with Rice and Your Choice of Beans

MARINATED AND GRILLED BEEF SKIRT STEAK	MED	LRG	FAMOUS "OFF THE MENU" TOPPINGS
	27.	39.	DURANGO Crispy Bacon, Tomatoes, and Jalapeños
GRILLED CHICKEN	18.	29.	MEXICANA Tomatoes, Onions, and Cilantro
Served Fajita Style			BERRY Tomatoes, Onions, Jalapeños, and Mushrooms
CHICKEN AND BEEF COMBINATION	25.	37.	CHIHUAHUA Bacon, Green Peppers, Onions, and Cheese
VEGETARIAN FAJITAS	13.	22.	Medium 5. Large 7.
EXTRAS			
Quail	10.	ea	
Chorizo	4.	ea	
Beef or Cheese Chile Relleno	5.	ea	
Navigation's Famous Bacon-Wrapped Shrimp Diablo	5.	ea	

FAJITA BURGER

16.
Ground and chopped Fajita, topped with Grilled Onions, Poblanos, Avocado, Cheese, and Chipotle Mayonnaise

PLATOS FUERTES

ADOBO CARNE ASADA	25.
Grilled Beef Skirt Steak served with Potatoes, Onions, and Guajillo Sauce	
CARNITAS	16.
Slow-Cooked Pork with Molcajete Sauce, Green Onions and Sliced Avocado	
COCHINITA PIBIL	16.
Slow-Roasted Pork in our Wood Oven, Pickled Onions, Plantains, and Sour Cream	
CHILE RELLENOS	14.
One filled with Cheese and One filled with Brisket Picadillo	
SHORT RIB CARNE GUISADA	19.
Boneless Short Rib Beef Stew with Root Vegetables	
BABY BACK RIBS	25.
Slow-Roasted Whole Rack of Ribs with House-Made Pasilla Pepper Sauce	
GRILLED QUAILS	30.
Three Local Texas Quails Grilled on our Wood-Burning Oven and Served with Sautéed Onions and Peppers	

PLATOS DEL MAR

GRILLED TEXAS REDFISH	21.
Wood Oven Grilled Texas Redfish Served with Tomatillo Salsa and Grilled Vegetables	
FILETE A LA VERACRUZANA	24.
Wood Oven Grilled Texas Redfish Topped with Pickled Carrots, Jalapeños, Ranchera Sauce, Capers, and Olives	
SHRIMP TAMPICO	24.
Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter	
NINFA'S FAMOUS SHRIMP DIABLO	24.
Filled with Cheese and Jalapeño, wrapped in Applewood-Smoked Bacon	
MOLE GRILLED SALMON	25.
Wood Oven Grilled Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, and Roasted Peppers	

PLATOS TEJANOS

EL EDDIE	14.
Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket or Shredded Chicken	
TEJAS COMBO	19.
Choice of Chicken or Beef Fajitas, a Beef Taco, and a Cheese Enchilada	
EL HENRY	16.
A Cheese Enchilada, Beef Tamale, and a Crispy Beef Taco	
FLAUTAS	16.
Filled with your Choice of Shredded Chicken or Shredded Beef Brisket, with Tomatillo and Molcajete Sauces, Guacamole, and Sour Cream	
DELICIOSO	18.
One Chicken Flauta and one Taco a la Ninfa	

CABRITO FLAUTAS	20.
Goat Flautas Served with Pickled Red Cabbage Slaw, Queso Fresco Crema, Tomatillo Sauce, and Spicy Consommé	

BEVERAGES

AGUAS FRESCAS	4.	TOPO CHICO	4.
Light and refreshing, made fresh daily from scratch		MEXICAN COCA COLA	4.
Ask about this week's featured flavors		SOFT DRINKS	3.
NATURA™ FILTERED WATER	gratis	ICED TEA	3.
		COFFEE/ICED COFFEE	4.
		SPECIALTY COFFEE	5.

~ Prices and items are subject to change without notice. Please check the restaurant for the most current menu. ~

We are able to split checks up to a maximum of four ways. A Gratuity of 18% will be added to parties of 10 or more.

CÓCTELES

THE ORIGINAL
NINFARITA

Houston's most famous Margarita!
Our proprietary recipe with 100%
Agave Silver Tequila

GLASS 9. PITCHER 30.

SIGNATURE COCKTAILS

THE NAVIGATION MARGARITA 13.
Código 1530 Blanco Tequila,
Combier, Fresh Lime Juice,
Agave Nectar

PUMPKIN MARGARITA 13.
Código 1530 Blanco Tequila,
Pumpkin Purée, Gran Gala,
Fresh Lime Juice, Agave
Nectar, Salted Mole Rim

SPARKLING APPLE MARGARITA 13.
Silver Tequila, Apple Purée,
Fresh Lime Juice, Cava,
Sugar Cinnamon Rim, Apple
Garnish

MANGO HABAÑERO MARGARITA 13.
Silver Tequila, Mango,
Habañero Peppers, Fresh Lime
Juice, Salted Mole Rim

GUAVA PALOMA 13.
Silver Tequila, Guava Purée,
Fresh Lime Juice, Topo
Sabores Grapefruit

MARGARITA AL PASTOR 13.
Silver Tequila, Triple Sec,
Fresh Lime Juice, Jalapeño,
Cilantro, Grilled Pineapple
Garnish
*Created by our friends at Limantour in
Mexico City!*

CUCUMBER MINT MARGARITA* 13.
Silver Tequila, Triple Sec,
Fresh Lime Juice, Agave
Nectar, Mint, Salted Mole
Rim, Cucumber Garnish

SKINNY MARGARITA 10.
Silver Tequila, Fresh Lime
Juice, Reduced Agave Nectar

GINGER LIME MARTINI 13.
Del Maguey Vida Mezcal,
Fresh Lime Juice, Ginger,
Spiced Syrup, Fresh Mint,
Bitters, Star Anise

SANGRIA

Our Sangria is House-Made
Fresh Daily. Enjoy this
Tex-Mex Classic!

GLASS 8. PITCHER 27.

* Our salts may contain peanuts
and/or tree nut products.

TEQUILA & MEZCAL

MAKE ANY TEQUILA A MARGARITA +3.
with Fresh Lime Juice & Combier

BLANCO (UNAGED)

AGAVALES SILVER 9.
EL REFORMADOR SILVER 9.
PUEBLO VIEJO 9.
HERRADURA SILVER 10.
DON JULIO SILVER 11.
SUAVECITO 11.
MILAGRO SILVER 12.
PARTIDA 12.
PATRÓN SILVER 12.
TEQUILA OCHO 12.
EL TESORO PLATINUM 13.
SIEMBRA AZUL 13.
SIETE LEGUAS 13.
CÓDIGO 1530 14.
CÓDIGO ROSA 1530 15.
FORTALEZA 15.
SIEMBRA VALLES HIGH PROOF 15.

MEZCAL (SMOKY / EARTHY)

DEL MAGUEY VIDA MEZCAL 10.

POBLANO MICHELADA* 7.

Cerveza, Fresh Lime
Juice, Spiced Salted Rim
over Ice

REPOSADO (AGED 2 MONTHS - 1 YEAR)

JOSE CUERVO GOLD 9.
AGAVALES 10.
DON JULIO 12.
HERRADURA 12.
SUAVECITO 12.
PARTIDA 13.
PATRÓN 13.
EL TESORO 14.
SIETE LEGUAS 14.
TEQUILA OCHO 16.
CÓDIGO 1530 17.
FORTALEZA 18.

AÑEJO (AGED LONGER THAN A YEAR)

AGAVALES 11.
DON JULIO 13.
HERRADURA 13.
EL TESORO 15.
PARTIDA 15.
PATRÓN 15.
SIETE LEGUAS 15.
TEQUILA OCHO 18.
CÓDIGO 1530 22.
FORTALEZA 25.

CERVEZA

DRAFT

8th WONDER 'DOME FAUX'M' 5.5
DOS XX LAGER 5.5
KARBACH 'LOVE STREET' KÖLSCH 5.5
BUD LIGHT 5.5
MICHELOB ULTRA 5.5
NEGRA MODELO 5.5
PACIFICO 5.5
ST. ARNOLD 'PUB CRAWL' PALE ALE 5.5

BOTTLE/CAN

BOHEMIA 5.5
BUD LIGHT 4.5
COORS LIGHT 4.5
CORONA/CORONA LIGHT 5.5
DOS XX AMBER/LAGER 5.5
MILLER LITE 4.5
MODELO ESPECIAL 5.5
NEGRA MODELO 5.5
SHINER BOCK 5.5
TECATE 5.5

VINO

GLASS/BOTTLE

SEGURA VIDAS CAVA 8./28.
Penedès, Spain
MATTEO BRAIDOT PINOT GRIGIO 8./28.
Friuli-Venezia Giulia, Italy
ALONDRA CHARDONNAY 12./44.
Mendocino, California

GLASS/BOTTLE

OLIVARES ROSÉ 10./36.
Jumilla, Spain
FOSSIL POINT PINOT NOIR 15./56.
Edna Valley, California
PROTOCOLO TEMPRANILLO 8./28.
Manchuela, Spain
HERMANOS PECIÑA 'COSECHA' 10./36.
Rioja, Spain

ESPECIALES DEL CHEF

Seasonal Specials

APPETIZERS

ROASTED OYSTERS 22./36.
 Fresh Gulf Coast oysters on the half shell roasted in our wood-burning oven, topped with mole-rubbed Gulf Blue Crab. Served by the 1/2 dozen & dozen

QUESO ASADO SALAD 14.
 Wood-fired queso asado on a bed of greens, Texas pears, orange segments, crispy garbanzo beans, pickled onions, pomegranate seeds, and a pumpkin seed vinaigrette

ENTRÉES

ENCHILADAS DE QUESO FRESCO 15.
 Two cheese enchiladas topped with mole sauce, avocado, crema, and red onions

PORK CHOP TORTA A LA MILANESA 16.
 Breaded and fried bone-in pork chop topped with carnitas on bollilo bread. Slaw, pickled vegetables, sweet chipotle marmalade, and tomatillo salsa on the side

CONEJO EN MOLE ROJO 29.
 Wood-oven roasted rabbit in a red mole sauce with pistachios, toasted sesame seeds, and fresh herbs

POMPANO AL HORNO 29.
 Wood-oven roasted whole Pompano with sautéed escarole and spinach

DESSERTS**KAHLÚA FLAN** \$9

Traditional Mexican flan infused with Kahlúa, topped with house-made Dulce de Leche & whipped cream

TRES LECHES \$10

Our unique take on the classic, topped with marshmallow & flambéed to order

SOPAPILLAS JAMAICA \$10

Mexican vanilla gelato*, whipped cream & house-made Jamaica (hibiscus) syrup

MEXICAN CHOCOLATE CAKE \$12

Abuelita chocolate cake with vanilla gelato*

MOLE GELATO* \$7

Proprietary mole gelato recipe served with chocolate sauce & whipped cream

VANILLA GELATO* \$3

Served with chocolate sauce & house-made Jamaica (hibiscus) syrup

*Made for us by Trentino Gelato

NINFA'S BRUNCH MENU

MAINS

HUEVOS RANCHEROS / 13

Two Eggs Over-Easy with Cochinita Pibil, Avocado and Black Beans on a Crispy Tortilla, with Crispy Bacon on the Side

CARNITAS HASH & EGGS / 14

Served with Potatoes, Onions, and Hatch Chile Sauce, Topped with Two Fried Eggs

DESAYUNO MEXICANO / 15

Grilled Skirt Steak Served with Two Eggs Over-Easy, Roasted Potatoes, Onions, and Guajillo Sauce

TACOS CON HUEVOS / 12

Scrambled Eggs, Potatoes, Refried Beans, Oaxaca Cheese, Guacamole, and Tomatilla Salsa, Served with Your Choice of Chorizo or Bacon

RED CHILE-PORK POSOLE / 12

Traditional Mexican "Hangover Soup"

Served with Avocado, Onions, Sour Cream, and a Queso Fresco Tostada

CHEF'S CHOICE

MIGAS DIVORCIADAS / 13

Eggs Scrambled with Crispy Corn Tortillas, Beef Fajita, and Pico de Gallo, with a Black Bean Tomatillo Sauce

SIDES

BACON / 4

QUESO FRESCO / 4

CHORIZO / 4

NEW POTATOES / 4

CHEESE GRITS / 3

SEASONAL FRUIT / 4

CAGE FREE EGGS / 4

GUACAMOLE / 4

CORN BREAD / 5

served with guava jelly & goat butter

DRINKS

CAFÉ/ESPRESSO / 4

SPECIALTY COFFEE / 5

CAFÉ MEXICANA / 8

tequila blanco, kahlúa, whipped cream

MEXICAN HOT CHOCOLATE / 4

JUGO NATURALES / 4

freshly squeezed juice

AGUA FRESCAS / 4

made fresh daily

COCKTAILS

MIMOSA / 8

sparkling wine and freshly squeezed orange juice

BLOODY MARIA / 8

our take on a spicy bloody mary made with tequila blanco

HORCHATA BORRACHA / 9

kahlúa, tequila blanco, and toasted rice milk with sugar and cinnamon

~ We Proudly Brew Katz Coffee & Teas - Certified Organic & Kosher ~ Our Eggs are All Natural and Cage Free ~

We are able to split checks up to a maximum of four ways. A Gratuity of 18% will be added to parties of 10 or more.