

## ANTOJITOS

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

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

## CALDOS Y ENSALADAS

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

<b>ONE TACO A LA NINFA</b>	
Beef Fajitas	14.
Chicken Fajitas	12.
<b>TWO TACOS A LA NINFA</b>	
Beef Fajitas	24.
Chicken Fajitas	20.

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

## ENCHILADAS

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

## TACOS

Build Your Own Tacos.  
Prepared with Housemade Corn Tortillas

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

<b>AL PASTOR</b>	14.
Wood Oven Roasted Pork and Pineapple	

## NINFA'S MIXTAS

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

## HANDMADE TAMALES

<b>CHICKEN</b>	11.
with Tomatillo Crema Sauce	
<b>BEEF</b>	12.
with Beef Gravy	
<b>PORK</b>	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

<b>MARINATED AND GRILLED BEEF SKIRT STEAK</b>	MED	LRG	<b>FAMOUS "OFF THE MENU" TOPPINGS</b>
	27.	39.	<b>DURANGO</b> Crispy Bacon, Tomatoes, and Jalapeños
<b>GRILLED CHICKEN</b>	18.	29.	<b>MEXICANA</b> Tomatoes, Onions, and Cilantro
Served Fajita Style			<b>BERRY</b> Tomatoes, Onions, Jalapeños, and Mushrooms
<b>CHICKEN AND BEEF COMBINATION</b>	25.	37.	<b>CHIHUAHUA</b> Bacon, Green Peppers, Onions, and Cheese
<b>VEGETARIAN FAJITAS</b>	13.	22.	Medium 5. Large 7.
<b>EXTRAS</b>			
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

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

## PLATOS DEL MAR

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

## PLATOS TEJANOS

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

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

## BEVERAGES

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

**CAULIFLOWER POTATO CAKE** ..... 8.  
 Served with a jalapeño-tomato sauce and topped with sautéed spinach

**PUMPKIN SOUP** ..... 9.  
 Creamy pumpkin soup garnished with cotija cheese and toasted pumpkin seeds

#### ENTRÉES

**POZOLE VERDE** ..... 14.  
 Green Pozole with a blend of hominy, braised beef and pig trotters, onions, radishes, avocado, and a house-made tostada

**ANCHO GLAZED PORK CHOP** ..... 26.  
 Double-cut pork chop with a pecan pomegranate pico de gallo and ancho chile glaze

#### DESSERT

**PUMPKIN FLAN** ..... 9.  
 Traditional Mexican flan, pumpkin purée, whipped cream, and cajeta drizzle

**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.