

ANTOJITOS

GUACAMOLE Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime SMALL/LARGE 10./17.	CEVICHE 19. Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	MIXTO FRITO 13. Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli
CHILE CON QUESO 11. Spicy Cheese and Pepper Dip	CRAB CAKE 23. Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	NACHOS 11. Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole
QUESO ASADO 13. Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, and Serrano Peppers	MUSHROOM QUESADILLAS 9. Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado Cream Sauce	ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.
QUESO FLAMEADO 13. Melted Cheese and Chorizo Casserole, Prepared Tableside	ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.	

CALDOS Y ENSALADAS

CALDO XOCHITL 10. Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	INDIA 15. Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas
CAESAR SALAD 9. The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	CHICKEN ADOBO SALAD 18. Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette
ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.	SUB BEEF FAJITAS 3. SUB QUAIL 5. SUB GRILLED SHRIMP 6.
FAJITA SALAD 17. Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	

HANDMADE TAMALES

Two Large Tamales Prepared in the Southern Mexican Tradition

CHICKEN 13. Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	BEEF 14. Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy
PORK 14. 'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy	

ENCHILADAS

ANTIGUAS 13. Cheese and Ranchera Sauce	DEL MAR 24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce
GRANJAS 16. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	CARNITAS 16. Roasted Pork, Cheese, Avocado, Crema Mexicana, Beef Gravy, and Salsa de Tomatillo
AL CARBON 19. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	MOLE 17. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce with Avocado and Crema Mexicana
SUIZAS 16. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	

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	15.
Chicken Fajitas	13.

TWO TACOS A LA NINFA

Beef Fajitas	26.
Chicken Fajitas	22.

Mama Ninfa Introduced the Fajita to North America with this Dish in 1973!

TACOS

Build Your Own Tacos. Prepared with Housemade Corn Tortillas

TEXAS REDFISH 19. With Coleslaw, Pico de Gallo, Chipotle Aioli, and White Rice	GRILLED SALMON 17. Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa
DIABLO SHRIMP 20. Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	PULPO CAZUELITA 19. Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli
AL PASTOR 16. Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	ADOBO RABBIT 27. Served with Garbanzo Purée and Harissa Sauce

FAJITAS

Mama Ninfa's Inspiration and Still, After All These Years, the Gold Standard

FAJITA PLATES	MED	LRG	EXTRAS	
MARINATED AND GRILLED BEEF SKIRT STEAK	29.	42.	Woodfire Grilled Quail	11. ea
GRILLED CHICKEN	19.	30.	Baby Back Ribs 1/2 rack	12. ea
CHICKEN AND BEEF COMBINATION	27.	40.	Garlic Butter Tampico Shrimp	4. ea
PORTOBELLO "FAJITAS"	14.	24.	Bacon-Wrapped Diablo Shrimp	5. ea
With Assorted Seasonal Vegetables Served with Rice and Your Choice of Beans			Cheese Chile Relleno	5. ea
			Brisket Picadillo Chile Relleno	6. ea
			Pickled Carrots	2. ea
			FAMOUS "OFF THE MENU" TOPPINGS	
			MEDIUM 5. / LARGE 7.	
			BERRY	
			Tomatoes, Onions, Jalapeños, and Mushrooms	
			CHIHUAHUA	
			Bacon, Peppers, Onions, and Cheese	

FAJITA BURGER / 17.

Ground and Chopped Fajita, Topped with Grilled Onions, Poblanos, Avocado, Cheese, Chipotle Aioli, and Served with Roasted Potato Wedges

PLATOS DEL MAR

TEXAS REDFISH 22. Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and White Rice	SHRIMP TAMPICO 26. Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans
NINFA'S FAMOUS SHRIMP DIABLO 26. Jumbo Gulf Shrimp Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Lemon Butter, Rice, and Your Choice of Beans	MOLE SALMON 27. Wood Oven Roasted Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, Chipotle Cream Sauce, and Roasted Peppers

PLATOS TEJANOS

EL EDDIE 15. Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken	TEJAS COMBO 20. Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
EL HENRY 17. A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	FLAUTAS 18. Your Choice of Shredded Chicken or Beef Brisket Picadillo with Onions, Guacamole, Crema Mexicana, and Coleslaw
DELICIOSO 19. Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo	

PLATOS FUERTES

ADOBO CARNE ASADA 27. Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	CARNITAS 17. Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce
COCHINITA PIBIL 17. Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	CHILE RELLENOS 16. One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce
SHORT RIB CARNE GUISADA 20. Braised Boneless Short Rib Beef Stew with Potatoes, Peppers, and Onions	GRILLED QUAIL 33. Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers

NINFA'S MIXTAS

Served with Pico de Gallo, Guacamole, Sour Cream, Rice, and Your Choice of Beans

MIXTA DIABLO 30. Jumbo Diablo Shrimp and Your Choice of Beef or Chicken Fajitas	MIXTA NINFA 30. Combination Fajitas (Beef & Chicken) and Tampico Shrimp
EL NOPALITO (FOR TWO) 52. Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)	PARILLA MIXTA (FOR TWO) 59. Beef or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno

BEVERAGES

AGUAS FRESCAS 4. Made Fresh Daily	NATURA™ FILTERED WATER gratis
TOPO CHICO 4.	MEXICAN COCA COLA 4.
SOFT DRINKS 3.	ICED TEA 3.
COFFEE/ICED COFFEE 4.	SPECIALTY COFFEE 5.

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 & hibiscus syrup

MEXICAN CHOCOLATE CAKE /12

Abuelita chocolate cake with vanilla gelato

VANILLA GELATO /4**COFFEE**

COFFEE/ESPRESSO /4

SPECIALTY COFFEES /5

CAFÉ MEXICANA /7

NINFA'S BRUNCH MENU

MAINS

HUEVOS RANCHEROS / 13

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

CARNITAS HASH & EGGS / 14

Served with Potatoes, Onions, and Tomatillo Salsa, 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 Tomatillo Cream Sauce, 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, Crema Mexicana, and Pico de Gallo, with a Black Bean Quebrada Sauce

SIDES

BACON / 4

QUESO FRESCO / 4

CHORIZO / 4

NEW POTATOES / 4

CHEESE GRITS / 3

SEASONAL FRUIT / 4

CAGE FREE EGGS / 4

CORN BREAD / 5

GUACAMOLE / 4

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.