

## LUNCH / DINNER

## DRINKS

## SEASONAL SPECIALS

## DESSERT

## BRUNCH

## ANTOJITOS

## GUACAMOLE

Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime

SMALL 9.  
LARGE 16.

## CRAB CAKE

Jumbo Lump Crabmeat Served with Chipotle Sauce

## QUESO FLAMEADO

Cheese Casserole with Chorizo

## CEVICHE

Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, and Avocado

## CEVICHE TOSTADA

Ceviche on a Crispy Corn Tostada with Queso Fresco, Onions, and Cilantro

## MIXTO FRITO

Calamari, Shrimp, Octopus, Battered and Fried, served with Chiles & Chile Aioli

## CHILE CON QUESO

Spicy Cheese and Fire-Roasted Pepper Dip

## MUSHROOM QUESADILLAS

Fresh Corn Tortillas with Mushrooms, Poblano Peppers, and Mexican Cheeses

## ADD CHICKEN

## NACHOS

with Beans, Cheese, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole

## ADD CHICKEN FAJITAS

## ADD BEEF FAJITAS

## 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

Cheese, and Ranchera Sauce

## GRANJAS

Wood Oven Roasted Chicken, Cheese, and Ranchera Sauce

## AL CARBON

Beef with Cheddar Cheese

## SUIZAS

Chicken and Tomatillo Crema

## DEL MAR

Gulf Shrimp and Lump Crabmeat with Chipotle Sauce

## CARNITAS

Roasted Pork, Avocado, and Cheese

## ENCHILADAS DE MOLE

Pulled Chicken Breast in Poblano Mole Sauce with Avocado and Sour Cream

## TACOS

Build Your Own Tacos.

Prepared with Housemade Corn Tortillas

## MUSICOS

Spicy Chopped Pork 14.

## GRILLED TEXAS REDFISH

with Chipotle Slaw 18.

## GRILLED SALMON

Tamarind-Glazed with Grilled Onions and Mango Salsa 16.

## DIABLO SHRIMP

Bacon-Wrapped with Jack Cheese 19.

## TACOS DE PULPO CAZUELITA

Wood Oven Roasted Octopus Tacos with Coleslaw, Grilled Potatoes, and Chipotle Aioli 18.

## AL PASTOR

Wood Oven Roasted Pork and Pineapple 14.

## ADOBO RABBIT TACOS

Served with Garbanzo Purée, fresh Corn Tortillas, and Guajillo Sauce 24.

## NINFA'S MIXTAS

## MIXTA CAMPESINO

Beef or Chicken Fajitas and Carnitas 26.

## MIXTA DIABLO

Jumbo Diablo Shrimp and your choice of Beef or Chicken Fajitas 28.

## PARRILLA MIXTA (FOR TWO)

Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno 55.

## MIXTA NINFA

Fajitas and Shrimp 29.

## EL NOPALITO (FOR TWO)

Jumbo Shrimp, Baby Back Ribs, and Combination Fajitas 48.

## HANDMADE TAMALES

## CHICKEN

with Tomatillo Crema Sauce 11.

## BEEF

with Beef Gravy 12.

## PORK

"Oaxacan Style" Wrapped in a Banana Leaf with Beef Gravy 13.

## 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 27. LRG 39.

## GRILLED CHICKEN

Served Fajita Style

18. 29.

## CHICKEN AND BEEF COMBINATION

25. 37.

## VEGETARIAN FAJITAS

13. 22.

## EXTRAS

Quail 10. ea  
Chorizo 4. ea  
Beef or Cheese Chile Relleno 5. ea  
Navigation's Famous Bacon-Wrapped Shrimp Diablo 5. ea

## FAMOUS "OFF THE MENU" TOPPINGS

## DURANGO

Crispy Bacon, Tomatoes, and Jalapeños

## MEXICANA

Tomatoes, Onions, and Cilantro

## BERRY

Tomatoes, Onions, Jalapeños, and Mushrooms

## CHIHUAHUA

Bacon, Green Peppers, Onions, and Cheese

Medium 5. Large 7.

## FAJITA BURGER

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

## PLATOS FUERTES

## ADOBO CARNE ASADA

Grilled Beef Skirt Steak served with Potatoes, Onions, and Guajillo Sauce 25.

## CARNITAS

Slow-Cooked Pork with Molcajete Sauce, Green Onions and Sliced Avocado 16.

## COCHINITA PIBIL

Slow-Roasted Pork in our Wood Oven, Pickled Onions, Plantains, and Sour Cream 16.

## CHILE RELLENOS

One filled with Cheese and One filled with Brisket Picadillo 14.

## SHORT RIB CARNE GUISADA

Boneless Short Rib Beef Stew with Root Vegetables 19.

## BABY BACK RIBS

Slow-Roasted Whole Rack of Ribs with House-Made Pasilla Pepper Sauce 25.

## PLATOS TEJANOS

## CABRITO FLAUTAS

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

## EL EDDIE

Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket or Shredded Chicken 13.

## TEJAS COMBO

Choice of Chicken or Beef Fajitas, a Beef Taco, and a Cheese Enchilada 18.

## EL HENRY

A Cheese Enchilada, Beef Tamale, and a Crispy Beef Taco 13.

## FLAUTAS

Filled with your Choice of Shredded Chicken or Shredded Beef Brisket, with Tomatillo and Molcajete Sauces, Guacamole, and Sour Cream 16.

## DELICIOSO

One Chicken Flauta and one Taco a la Ninfa 18.

## PLATOS DEL MAR

## GRILLED TEXAS REDFISH

Wood Oven Grilled Texas Redfish Served with Tomatillo Salsa and Grilled Vegetables 21.

## FILETE A LA VERACRUZANA

Wood Oven Grilled Texas Redfish Topped with Pickled Carrots, Jalapeños, Ranchera Sauce, Capers, and Olives 24.

## SHRIMP TAMPICO

Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter 24.

## NINFA'S FAMOUS SHRIMP DIABLO

Filled with Cheese and Jalapeño, wrapped in Applewood-Smoked Bacon 24.

## MOLE GRILLED SALMON

Wood Oven Grilled Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, and Roasted Peppers 25.

~ 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 Tequila Blanco

GLASS 9. PITCHER 30.

## SIGNATURE COCKTAILS

**THE NAVIGATION MARGARITA** 13.  
Código Silver Tequila, Combier, Fresh Lime Juice, Agave Nectar

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

**PUMPKIN MARGARITA\*** 13.  
Código 1530 Blanco Tequila, Gran Gala, Pumpkin, Agave Nectar, Fresh Lemon & Lime Juice, Spices, Salted Mole Rim

**LA PICOSITA MARGARITA** 11.  
Jalapeño Infused Tequila, Fresh Lime Juice, Passion Fruit

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

**SKINNY MARGARITA** 10.  
Exotico Tequila Blanco, Fresh Lime Juice, Reduced Agave Nectar

**DIDOK TODDY** 11.  
Exotico Silver Tequila, Ginger Syrup, Spiced Syrup, Honey, Fresh Lemon Juice, Cinnamon Stick Garnish

**PRICKLY PEAR PALOMA** 13.  
Silver Tequila, Grapefruit Juice, Topo Sabores Toronja, Prickly Pear Soda, Grapefruit Garnish

**OCHO PERFECTO MARGARITA** 25.  
Tequila Ocho Single Barrel Añejo, Cointreau, Fresh Lime Juice, Agave Nectar

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

## VINO

WINES BY THE GLASS/BOTTLE

**MATTEO BRAIDOT PINOT GRIGIO** 8./28.  
Friuli-Venezia Giulia, Italy

**ALONDRA CHARDONNAY** 12./44.  
Mendocino, California

**OLIVARES ROSÉ** 10./36.  
Jumilla, Spain

**FOSSIL POINT PINOT NOIR** 15./56.  
Edna Valley, California

**ARADON TEMPRANILLO** 8./28.  
Rioja, Spain

**HERMANOS PECIÑA 'COSECHA'** 10./36.  
Rioja, Spain

**SEGURA VIDAS CAVA** 8./28.  
Penedès, Spain

## SANGRIAS

*Our Sangrias are House-Made Fresh Daily. Enjoy this Tex-Mex Classic!*

GLASS 8. PITCHER 27.

## POBLANO MICHELADA\* 7.

Cerveza, Ancho Reyes Chile Liqueur, Lime, Spiced Salted Rim over Ice

## CERVEZA

DRAFT

**8TH WONDER 'DOME FAUX'M' CREAM ALE** 5.  
**CORONA** 5.

**DOS XX LAGER** 5.

**KARBACH 'RODEO CLOWN' DOUBLE IPA** 5.

**MICHELOB ULTRA** 5.

**NEGRA MODELO** 5.

**PACIFICO** 5.

**ST. ARNOLD 'SANTO' BLACK KÖLSCH** 5.

BOTTLE/CAN

**BLUE MOON BELGIAN WHITE** 5.

**BOHEMIA** 5.

**BUD LIGHT** 4.

**CARTA BLANCA** 5.

**COORS LIGHT** 4.

**CORONA/CORONA LIGHT** 5.

**DOS XX AMBER OR LAGER** 5.

**LONE STAR** 4.

**MILLER LITE** 4.

**MODELO ESPECIAL** 5.

**NEGRA MODELO** 5.

**SHINER BOCK** 5.

**SOL** 5.

**TECATE** 5.

**VICTORIA** 5.

## TEQUILA &amp; MEZCAL

*We recommend the following selections from distillers and jimadores who value the vital role that agave spirits play in the Mexican economy. We are proud to support those striving to preserve the essence of this superb spirit.*

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

BLANCO (UNAGED)

**EXOTICO** 8.

**PUEBLO VIEJO** 8.

**AGAVALES SILVER** 9.

**SIEMBRA AZUL** 10.

**TEQUILA OCHO** 10.

**PARTIDA** 11.

**EL TESORO PLATINUM** 12.

**MILAGRO SILVER** 12.

**SIETE LEGUAS** 14.

**CÓDIGO** 14.

**CÓDIGO ROSA** 15.

**FORTALEZA** 15.

**SIEMBRA VALLES HIGH PROOF** 15.

REPOSADO (AGED 2 MONTHS - 1 YEAR)

**PARTIDA** 13.

**EL TESORO** 14.

**TEQUILA OCHO** 15.

**CÓDIGO** 16.

**FORTALEZA** 18.

**SIEMBRA AZUL 10 AÑOS** 18.

AÑEJO (AGED LONGER THAN A YEAR)

**EL TESORO** 15.

**PARTIDA** 15.

**SIETE LEGUAS** 15.

**TEQUILA OCHO** 18.

**CÓDIGO** 22.

**FORTALEZA** 25.

MEZCAL (SMOKY / EARTHY)

**DEL MAGUEY VIDA MEZCAL** 9.

**LA NIÑA DEL MEZCAL 'PRIMARIO'** 12.

## TEQUILA FLIGHTS

<b>SIEMBRA AZUL FLIGHT</b> 16. Siembra Azul Blanco, Siembra Valles High Proof, Siembra Azul 10 Años Reposado	<b>CÓDIGO 1530 FLIGHT</b> 18. Código Blanco, Código Rosa, Código Reposado, Código Añejo	<b>TEQUILA OCHO FLIGHT</b> 18. Tequila Ocho Blanco, Tequila Ocho Reposado, Tequila Ocho Añejo	<b>FORTALEZA FLIGHT</b> 25. Fortaleza Blanco, Fortaleza Reposado, Fortaleza Añejo
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## ESPECIALES DEL CHEF

Spring 2018

### APPETIZERS

#### **QUESO ASADO** ..... 11.

Panela cheese baked in our wood-burning oven with corn tortillas, chiles torreados, salsa de tomatillos, and serrano peppers

#### **ALBONDIGAS** ..... 13.

Wood-oven roasted pork and brisket meatballs with goat cheese, chipotle-tomatillo sauce, and black bean bolillo bread

#### **CHARRED PULPO** ..... 15.

Chargrilled octopus with hummus, cilantro pesto, extra virgin olive oil, fresh lemon, and herbs

#### **SCALLOP CRUDO** ..... 18.

Scallops with citrus leche de tigre, red jalapeño, and tostadas

### ENTRÉES

#### **WOOD-OVEN ROASTED DUCK TACOS** ..... 19.

Wood-oven roasted duck legs with a mango-celeriac slaw and morita salsa

#### **PASILLA PEPPER LAMB SHANK** ..... 32.

Wood-oven roasted lamb with chilled zucchini slaw, toasted almonds, manchego cheese, fresh lemon, and herbs

#### **DRUNKEN WHOLE SNAPPER** ..... 39.

Wood-oven roasted whole Gulf red snapper with roasted mushrooms and tequila-lime butter

**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

## BRUNCH

**HUEVOS RANCHEROS**

13.

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

**CARNITAS HASH & EGGS**

15.

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

**MEXICAN FLAT BREAD**

15.

House-Made Flat Bread with Chorizo, Bacon, Potatoes, Queso fresco, Monterey Jack, Pico de Gallo, and Topped with Fried Quail Eggs

**RED CHILE-PORK POSOLE**

11.

*Traditional Mexican "Hangover Soup"*

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

## ON THE SIDE

<b>ORGANIC EGG</b>	\$4	<b>GUACAMOLE</b>	\$4
<b>CHEESE GRITS</b>	\$3	<b>CORN BREAD</b>	\$4
<b>CHORIZO</b>	\$4	<b>QUESO FRESCO</b>	\$4
<b>BACON</b>	\$4	<b>NEW POTATOES</b>	\$4

## COFFEE/BEVERAGES

<b>COFFEE/ESPRESSO</b>	\$4	<b>CAFÉ MEXICANA</b>	\$7
<b>SPECIALTY COFFEE</b>	\$5	<b>IRISH COFFEE</b>	\$7
<b>JUGO NATURALES</b>	\$4	<b>CHOCOLATE CALIENTE</b>	\$4
Freshly Squeezed Orange or Grapefruit Juice		Hot Mexican Chocolate	

**CHEF'S PICK****FRIED QUAIL** \$17

On Goat Cheese Grits and Bacon, with Two Eggs Over Easy

**TACOS CON HUEVOS**

12.

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

**OMELETTE REVENTADO**

12.

Tomatoes, Peppers, Onions, Potatoes, Queso Fresco, and Ranchera Salsa

**CHILAQUILES VERDES**

12.

Served with Tomatillo Salsa, Queso, Sour Cream, and Topped with Two Fried Eggs

**JUMBO LUMP CRAB CAKE**

15.

Served with Sautéed Spinach, a Fried Duck Egg, and Guajillo-Chipotle Sauce

**SUCKLING PIG - TWO WAYS**

19.

Roasted Suckling Pig Served with Fresh Corn Tortillas, Porcetta Chorizo, and Tomatillo Sauce

## COCKTAILS

**BLOODY MARIA**

7.

Our Take on a Spicy Bloody Mary, Made with Tequila Blanco

**MIMOSA**

6.

Sparkling Wine and Freshly Squeezed Orange Juice

**HORCHATA BORRACHA**

8.

Kahlúa, Tequila Blanco, and Toasted Rice Milk with Sugar and Cinnamon

