

ANTOJITOS

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| 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 | |

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| 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

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| 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

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| 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

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| 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

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| 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 | |

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| AL PASTOR | 14. |
| Wood Oven Roasted Pork and Pineapple | |

NINFA'S MIXTAS

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| 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

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| 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

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

FAJITA BURGER

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

PLATOS FUERTES

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| 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

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| 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

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| 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 | |

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

BEVERAGES

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|---|--------|---------------------------|----|
| 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,
Combiar, Fresh Lime Juice,
Agave Nectar

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

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!*

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

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

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

PASSIONFRUIT MOJITO 13.
White Rum, Fresh Lime Juice,
Passionfruit, Fresh Mint

BLUEBERRY PALOMA 13.
Silver Tequila, Fresh
Blueberries, Mint, and Lime
Juice, Simple Syrup, Topo
Chico, Blueberry Garnish

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

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 & Cointreau

BLANCO (UNAGED)

AGAVALES SILVER 9.
EL REFORMADOR SILVER 9.
PUEBLO VIEJO 9.
HERRADURA SILVER 10.
DON JULIO SILVER 11.
PATRÓN SILVER 11.
MILAGRO SILVER 12.
PARTIDA 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 8.
AGAVALES 10.
DON JULIO 12.
HERRADURA 12.
PARTIDA 13.
PATRÓN SILVER 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
OLIVARES ROSÉ 10./36.
Jumilla, Spain

GLASS/BOTTLE

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

ESPECIALES DEL CHEF

Summer 2018

APPETIZERS

ELOTE BORRACHO Y LOCO 10.

Local, wood-oven roasted corn on the cob with cotija cheese, chili de arbol aioli, mezcal, and fresh lime juice

AVOCADO CRAB SALAD 22.

Jumbo lump crab meat and sliced avocado with micro greens, cherry tomatoes, cucumbers, heirloom radishes, and a quail egg, tossed in a roasted corn & chive vinaigrette

WOOD-OVEN ROASTED PRAWN SALAD WITH WATERMELON 26.

Wood-oven roasted prawns and locally grown watermelon with micro greens tossed in a mole vinaigrette

ENTRÉES

TORTA DE PUERCO 12.

Wood-oven roasted pork and garlic aioli layered within toasted pan de torta bread and topped with house-made slaw

POLLO AL LIMÓN 20.

Wood-oven roasted free-roaming all natural half chicken served over roasted garlic and onion potatoes

GRILLED BABY LAMB CHOPS 38.

Adobo rubbed baby lamb chops grilled over oak and pecan wood and served with a stuffed ancho chili pepper

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.