

**LUNCH/DINNER  
DRINKS  
SEASONAL SPECIALS  
DESSERT  
BRUNCH**

**ANTOJITOS**

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

**CALDOS Y ENSALADAS**

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

**HANDMADE TAMALES**

*Two Large Tamales Prepared in the Southern Mexican Tradition*

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

**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!

**TACOS**

*Build Your Own Tacos. Prepared with Housemade Corn Tortillas*

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

**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>	29.	42.
<b>GRILLED CHICKEN</b>	19.	30.
<b>CHICKEN AND BEEF COMBINATION</b>	27.	40.
<b>PORTOBELLO "FAJITAS"</b>	14.	24.
With Assorted Seasonal Vegetables		

**FAMOUS "OFF THE MENU" TOPPINGS**

Medium 5. Large 7.

**BERRY**

Tomatoes, Onions, Jalapeños, and Mushrooms

**CHIHUAHUA**

Bacon, Green Peppers, Onions, and Cheese

<b>EXTRAS</b>	
<b>Woodfire Grilled Quail</b>	11. ea
<b>Baby Back Ribs 1/2 rack</b>	12. ea
<b>Garlic Butter Tampico Shrimp</b>	4. ea
<b>Bacon-Wrapped Diablo Shrimp</b>	5. ea
<b>Cheese Chile Relleno</b>	5. ea
<b>Brisket Picadillo Chile Relleno</b>	6. ea
<b>Pickled Carrots</b>	2. ea

**FAJITA BURGER / 17**

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

**PLATOS TEJANOS**

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

**PLATOS DEL MAR**

<b>TEXAS REDFISH</b>	22.
Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and White Rice	
<b>SHRIMP TAMPICO</b>	26.
Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans	
<b>NINFA'S FAMOUS SHRIMP DIABLO</b>	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	
<b>MOLE SALMON</b>	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 FUERTES**

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

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

LUNCH/DINNER  
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SEASONAL SPECIALS  
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CÓCTELES

THE ORIGINAL  
NINFARITA

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

GLASS 9. PITCHER 30.

SIGNATURE COCKTAILS

<b>THE NAVIGATION MARGARITA</b>	13.
Código 1530 Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar	
<b>PUMPKIN MARGARITA</b>	13.
Código 1530 Blanco Tequila, Pumpkin Purée, Gran Gala, Fresh Lime Juice, Agave Nectar, Salted Mole Rim	
<b>SPARKLING APPLE MARGARITA</b>	13.
Silver Tequila, Apple Purée, Fresh Lime Juice, Cava, Sugar Cinnamon Rim, Apple Garnish	
<b>MANGO HABAÑERO MARGARITA</b>	13.
Silver Tequila, Mango, Habañero Peppers, Fresh Lime Juice, Salted Mole Rim	
<b>GUAVA PALOMA</b>	13.
Silver Tequila, Guava Purée, Fresh Lime Juice, Topo Sabores Grapefruit	
<b>MARGARITA AL PASTOR</b>	13.
Silver Tequila, Combier, Fresh Lime Juice, Serrano, Cilantro, Grilled Pineapple Garnish	
<i>Created by our friends at Limantour in Mexico City!</i>	
<b>CUCUMBER MINT MARGARITA*</b>	13.
Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish	
<b>SKINNY MARGARITA</b>	10.
Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar	
<b>GINGER LIME MARTINI</b>	13.
Del Maguey Vida Mezcal, Fresh Lime Juice, Ginger, Spiced Syrup, Fresh Mint, Bitters, Star Anise	

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.
SUAVACITO	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.

REPOSADO (AGED 2 MONTHS - 1 YEAR)

JOSE CUERVO GOLD	8.
AGAVALES	10.
DON JULIO	12.
HERRADURA	12.
SUAVACITO	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.

MEZCAL (SMOKEY / EARTHY)

DEL MAGUEY VIDA MEZCAL	10.
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POBLANO MICHELADA\* 7.

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

CERVEZA

DRAFT

8TH WONDER "DOME FAUX'M' CREAM ALE	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

SANGRIAS

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

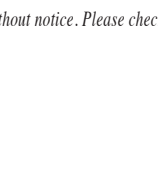
GLASS 8. PITCHER 27.

VINO

WINES BY THE	GLASS/BOTTLE
<b>MATTEO BRAIDOT PINOT GRIGIO</b>	8./28.
Friuli-Venezia Giulia, Italy	
<b>ALONDRA CHARDONNAY</b>	12./44.
Mendocino, California	
<b>OLIVARES ROSÉ</b>	10./36.
Jumilla, Spain	
<b>FOSSIL POINT PINOT NOIR</b>	15./56.
Edna Valley, California	
<b>PROTOCOLO TEMPRANILLO</b>	8./28.
Manchuela, Spain	
<b>HERMANOS PEÑÑA 'COSECHA'</b>	10./36.
Rioja, Spain	
<b>SEGURA VIDAS CAVA</b>	8./28.
Penedès, Spain	

BEVERAGES

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



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

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

LUNCH/DINNER  
DRINKS  
SEASONAL SPECIALS  
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**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 meat. 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

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## 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



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## 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 ~  
Certified Organic & Kosher

~ All our Eggs are Cage Free and Hormone 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.