

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

ANTOJITOS

GUACAMOLE	
Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime	
SMALL/LARGE	10./17.
CHILE CON QUESO	11.
Spicy Cheese and Pepper Dip	
QUESO ASADO	13.
Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, and Serrano Peppers	
QUESO FLAMEADO	13.
Melted Cheese and Chorizo Casserole, Prepared Tableside	
CEVICHE	19.
Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	
CRAB CAKE	23.
Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	
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.
MIXTO FRITO	13.
Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli	
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	
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	
CAESAR SALAD	9.
The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	
ADD CHICKEN FAJITAS	5.
ADD BEEF FAJITAS	8.
FAJITA SALAD	17.
Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	
INDIA	15.
Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas	
CHICKEN ADOBO SALAD	18.
Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette	
SUB BEEF FAJITAS	3.
SUB QUAIL	5.
SUB GRILLED SHRIMP	6.

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 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

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.

Served with Rice and Your Choice of Beans

MARINATED AND GRILLED BEEF SKIRT STEAK	29.	42.
GRILLED CHICKEN	19.	30.
CHICKEN AND BEEF COMBINATION	27.	40.
PORTOBELLO "FAJITAS"	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

EXTRAS

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

FAJITA BURGER / 17

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

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 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 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	

LUNCH/DINNER
DRINKS
SEASONAL SPECIALS
DESSERT
BRUNCH

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 1530 Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar
- MEXICAN MULE** 13.
Silver Tequila, Ginger, Passion Fruit Syrup, Agave, Lime Juice, Fresh Cucumber, Salted Rim
- RANCH WATER** 13.
Código 1530 Rose Tequila, Fresh Lime Juice, Topo Chico
- 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, Combier, Fresh Lime Juice, Serrano, 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
- HIBISCUS MARGARITA** 12.
Silver Tequila, Hibiscus Syrup, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish

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 SILVER 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 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.

POBLANO MICHELADA* 7.

Cerveza, Fresh Lime Juice, 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 |
|---|--------------|
| SEGURA VIDAS CAVA
Penedès, Spain | 8./28. |
| MATTEO BRAIDOT PINOT GRIGIO
Friuli-Venezia Giulia, Italy | 8./28. |
| ALONDRA CHARDONNAY
Mendocino, California | 12./44. |
| OLIVARES ROSÉ
Jumilla, Spain | 10./36. |
| FOSSIL POINT PINOT NOIR
Edna Valley, California | 15./56. |
| HERMANOS PEÑIÑA 'COSECHA'
Rioja, Spain | 10./36. |

BEVERAGES

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

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

LUNCH/DINNER
DRINKS
SEASONAL SPECIALS
DESSERT
BRUNCH

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

LUNCH/DINNER
 DRINKS
 SEASONAL SPECIALS
 DESSERT
 BRUNCH

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.