LUNCH / DINNER
DRINKS
SEASONAL SPECIALS
DESSERT
BRUNCH
HAPPY HOUR

Ceviche
Tuna Tataki, Jalapeños, Chipotle, Tomatillo, and Fresh Lime

Salmon Sashimi
Salmon Sashimi with Wasabi, Rice, and Soy Sauce

Sushi
Sushi with Guacamole, Garnish, and Soy Sauce

Tonkotsu Ramen
Tonkotsu Ramen with Black Truffle Oil

Sushi
Sushi with Guacamole, Garnish, and Soy Sauce

Seafood Imperial
Seafood Imperial with Wasabi, Rice, and Soy Sauce

SHRIMP

Grilled Jumbo Shrimp
Grilled Jumbo Shrimp with Pomegranate and Wasabi

Seafood Fajitas
Seafood Fajitas with Tequila, Rice, and Garnish

Lamb Shish Kebab
Lamb Shish Kebab with Lavash, Rice, and Garnish

Carne Asada Tacos
Carne Asada Tacos with Guacamole, Rice, and Garnish

Beef Fajitas
Beef Fajitas with Tequila, Rice, and Garnish

Cod Baja
Cod Baja with Jalapeños, Tomatillo, and Chipotle

Steak Fajitas
Steak Fajitas with Tequila, Rice, and Garnish

Grilled Octopus
Grilled Octopus with Pickled Carrots, Rice, and Garnish

Yakitori
Yakitori with Pickled Carrots, Rice, and Garnish

Shrimp Tempura
Shrimp Tempura with Wasabi, Rice, and Garnish

Calamari Tempura
Calamari Tempura with Wasabi, Rice, and Garnish

Grilled Octopus
Grilled Octopus with Pickled Carrots, Rice, and Garnish

Mama Ninfa’s Original TACOS AL CARBON
Fajitas with Guacamole, Rice, and Coleslaw
ONE TACO A LA NINFA
2 TACOS A LA NINFA

MAMA'S MEXICAN
MEXICAN COCA COLA
MEXICAN MILD SODA
SODA

Dinner Service
Monday-Sunday
Lunch Service
Monday-Saturday

Austin, Texas 78701
(512) 472-0007

www.mamaninfa.com

Lunch Specials
Mama Ninfa’s Inspiration and Stroll. For All These Years, the Gold Standard

FAJITA PLATES
MAHONERED AND GRILLED BEEF
STIRFRY
GRILLED CHICKEN
CHICKEN AND BEEF COMBINATION
PORTOBELLO FAJITA
Served with Rice and Choice of Cheese

FAJITA BURGER
Ground and Chopped Fajitas, Topped with Guacamole, Onion, Antique Cheese, Chipotle Aioli, and Served with Roasted Potato Wedge

CRAFT BEER AND WINE

TEXAS RED
Roasted Boneless Short Rib, Jalepeno, and Breed

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THE ORIG- NINFA RITA
Developed by Ninfa's hand-selected single barrel tequilas. Made with Ninfa's hand-selected and exclusive El Tesoro Single Barrel Reposado. THE ORIG- NINFA RITA

THE ORIG- NINFA RITA

THE NAVIGATION MARGARITA

The Navigation Margarita

El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar

RANCH WATER

Ranch Water

El Tesoro Reposado Tequila, Fresh Lime Juice, Topo Chico

CUCUMBER MINT MARGARITA

Cucumber Mint Margarita

El Tesoro Reposado Tequila, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

TAMARIND MOLé MARGARITA

Tamarind Molé Margarita

El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim

ROAD TO OAXACA

Road to Oaxaca

Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt

HIBISCUS MARGARITA

Hibiscus Margarita

Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish

MAKE ANY TEQUILA A MARGARITA

Make Any Tequila a Margarita

Extra Añejo

Extra Añejo

San Matias Gran Reserva

El Tesoro

El Tesoro ‘Paradiso’

Don Julio 1942

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

CÓCTELES

SKINNY MARGARITA

Skinny Margarita

Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar

MANGO HABANERO MARGARITA*

Mango Habanero Margarita

Silver Tequila, Mango, Habanero Peppers, Fresh Lime Juice, Mole Rim

GUAVA PALOMA

Guava Paloma

Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit

BLANCO (UNAGED)

Blanco

Pueblo Viejo

Herradura

Don Julio

Milagro

Patrón

Tequila Ocho

El Tesoro

San Matias Tahona

Siete Leguas

Forteza

Siembra Valles High Proof

Roca Patron

Casa Dragones

Clase Azul

TEQUILA & MEZCAL

REPOSADO (AGED 2 MONTHS - 1 YEAR)

Reposado

Don Julio

Herradura

Patrón

El Tesoro

Siete Leguas

Tequila Ocho

Roca Patron

Forteza

Clase Azul

MEZCAL (SMOKY / EARTHY)

Mezcal

Los Vecinos Espadin

Del Maguey Vida Mezcal

Gracias a Dios Espadin

Don Mateo Pechuga

Rey Campero Cuishé

BOTTLE/CAN

Bohemia

Bud Light

Coors Light

Corona/Corona Light

Dos Equis

Miller Lite

Karbach ‘Love Street’ Kölsch

BOTTLE/CAN

Modelo Especial

Negra Modelo

Shiner Bock

Tecate

Poblano Michelada*

Cerveza, Fresh Lime Juice, and a Spiced Salted Rim Served Over Ice

DRAFT

Dos Equis Lager

Pacifico

Urbana Blonde Ale

Urbana Crossover IPA

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

CERVEZA

DOS EQUIS

DOS EQUIS

PACIFICO

URBANA BLONDE

URBANA CROSSOVER IPA

VINO

RAMÓN RAVENTÓS CAVA BRUT

Spain

9.3/4

DOM. ST. GEORGE CHARDONNAY

Sonoma County, CA

6.29

LUlI PINOT NOIR

Santa Lucia Highlands, CA

14/48

POEMA CAVA BRUT ROSÉ

Spain

6.29

PAUL HOBBS CHARDONNAY

Sonoma County, CA

14/48

NO CURFEW RED BLEND

California

9.3/4

HONIG SAUVIGNON BLANC

Napa Valley, CA

9.3/4

Metter Cabernet Sauvignon

14/48

Lodi, CA

MATTED BRAIDOT PINOT GRIGIO

Venezia Giulia, Italy

9.3/4

HERMANOS PECINHA ‘COSECHA’

Rioja, Spain

10/35

SANGRIA

GLASS & PITCHER

House-Made Fresh Daily

INTRODUCING ...

THE UPTOWN MARGARITA

Uptown’s new favorite Margarita! Made with Ninfa’s hand-selected and exclusive El Tesoro Single Barrel Reposado

GLASS

13

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THE ORIG- NINFA RITA

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The Navigation Margarita

El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar

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Ranch Water

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ROAD TO OAXACA

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Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt

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Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish

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El Tesoro

El Tesoro ‘Paradiso’

Don Julio 1942

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Mango Habanero Margarita

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GUAVA PALOMA

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Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit

BLANCO (UNAGED)

Blanco

Pueblo Viejo

Herradura

Don Julio

Milagro

Patrón

Tequila Ocho

El Tesoro

San Matias Tahona

Siete Leguas

Forteza

Siembra Valles High Proof

Roca Patron

Casa Dragones

Clase Azul

TEQUILA & MEZCAL

REPOSADO (AGED 2 MONTHS - 1 YEAR)

Reposado

Don Julio

Herradura

Patrón

El Tesoro

Siete Leguas

Tequila Ocho

Roca Patron

Forteza

Clase Azul

MEZCAL (SMOKY / EARTHY)

Mezcal

Los Vecinos Espadin

Del Maguey Vida Mezcal

Gracias a Dios Espadin

Don Mateo Pechuga

Rey Campero Cuishé

BOTTLE/CAN

Bohemia

Bud Light

Coors Light

Corona/Corona Light

Dos Equis

Miller Lite

Karbach ‘Love Street’ Kölsch

BOTTLE/CAN

Modelo Especial

Negra Modelo

Shiner Bock

Tecate

Poblano Michelada*

Cerveza, Fresh Lime Juice, and a Spiced Salted Rim Served Over Ice

DRAFT

Dos Equis Lager

Pacifico

Urbana Blonde Ale

Urbana Crossover IPA

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CERVEZA

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DOS EQUIS

PACIFICO

URBANA BLONDE

URBANA CROSSOVER IPA

VINO

RAMÓN RAVENTÓS CAVA BRUT

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Sonoma County, CA

6.29

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Santa Lucia Highlands, CA

14/48

POEMA CAVA BRUT ROSÉ

Spain

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PAUL HOBBS CHARDONNAY

Sonoma County, CA

14/48

NO CURFEW RED BLEND

California

9.3/4

HONIG SAUVIGNON BLANC

Napa Valley, CA

9.3/4

Metter Cabernet Sauvignon

14/48

Lodi, CA

MATTED BRAIDOT PINOT GRIGIO

Venezia Giulia, Italy

9.3/4

HERMANOS PECINHA ‘COSECHA’

Rioja, Spain

10/35

SANGRIA

GLASS & PITCHER

House-Made Fresh Daily
ROASTED OYSTERS .................................................. 18/36.
Fresh, Gulf Coast oysters on the half shell roasted in our wood burning oven, topped with spicy blue crab, sourdough bread crumbs, Spanish chorizo, and a Mezcal Crema
Served by the 1/2 dozen & dozen

BUTTERNUT SQUASH SOUP ................................. 9.
Creamy butternut soup with fried sage, pumpkin seeds and queso fresco

CRAWFISH TORTILLA SOUP ................................. 14.
Served with Blue Crab, crawfish, and grilled sourdough bread

CRAB MEAT & GRILLED ROMAINE ................. 20.
Grilled romaine hearts topped with jumbo lump crab meat, avocado, cilantro, Texas citrus, chipotle aioli, and tomatillo relish

RABBIT ENCHILADAS ........................................... 22.
Rabbit confit and spinach enchiladas topped with chipotle guajillo sauce and a blend of Mexican cheeses

CABRITO EN SU JUGO ........................................... 22.
Tender young goat served with crispy potato quesadillas, cilantro, onions, limes, and salsa brava
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
**MIXED VEGETABLES**
- Sautéed Seasonal Vegetables
- Freshly Squeezed Orange
- Made Fresh Daily

**SIDES & EXTRAS**
- Blueberries, Pecans, Chocolate Chips, or Jamaica Sauce ($2 each)
- Two Fried Eggs
- Freshly Squeezed Orange or Grapefruit Juice

**BEVERAGES**
- Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Sauce

**COCKTAILS**
- EL CARAJILLO / 9
- Tequila Blanco, Kahlúa, and Toasted Rice
- GUAYA MIMOSA / 8
- Sparkling Wine and Guava Purée

**DRINKS**
- JARRITOS
- Horchata Borrachas
- Horchata/Borrachas
- Horchata Borrachas
- Horchata
- Horchata

**KIDS BRUNCH**
- One Pancake Served with Agave Syrup, Maple Syrup, or Jamaica Syrup
- One Pancake Served with Guava Jelly & Goat Cheese Sauce, and Two Fried Eggs
- Three Pancakes Served with Your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Sauce

**SIDES & Extras**
- Carolina Chorizo, Egg, Cheese
- Brisket, Egg, Cheese
- Carnitas, Egg, Cheese
- Bacon, Egg, Cheese
- Beans, Egg, Cheese
- Potato, Egg, Cheese
- Fajita, Egg, Cheese
- Chorizo, Egg, Cheese
- Potato, Egg, Cheese
- Bacon, Egg, Cheese
- Guacamole, and Tomatillo Cream Sauce.
- Fried Eggs Topped with Avocado, Tomatillo Sauce, Sour Cream, Cotija Cheese, Onions, and Tomatillo
- Manchego Cheese Grits, Chorizo, and Pepita
- KIDS BRUNCH
- One Pancake Served with Agave Syrup, Maple Syrup, or Jamaica Syrup
- One Pancake Served with Guava Jelly & Goat Cheese Sauce, and Two Fried Eggs
- Three Pancakes Served with Your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Sauce

**BEVERAGES**
- Horchata/Borrachas
- Horchata/Borrachas
- Horchata/Borrachas
- Horchata/Borrachas

**COCKTAILS**
- EL CARAJILLO / 9
- Tequila Blanco, Kahlúa, and Toasted Rice
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LUNCH / DINNER
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DESSERT
BRUNCH
HAPPY HOUR

LAS BEBIDAS ESPECIALES

CÓCTELES 7

THE ORIGINAL NINFARITA
Houston's Most Famous Margarita!
Our Proprietary Recipe with 100% Agave Silver Tequila

GUAVA OR STRAWBERRY NINFARITA
100% Agave Silver Tequila, Fruit Purée, Triple Sec

SANGRIA
Red Wine, Tequila, Whiskey, Fresh Fruit, Spices

LAS BEBIDAS ESPECIALES

CERVEZA 4

DOS EQUIS
URBANA MEXICAN IPA
PACIFICO
URBANA MEXICAN BLONDE ALE

BOCAS 8

COCHINITA PIBIL
Plantain “Arepa” with Black Beans, Pulled Pork, Pickled Onions, Poblano Pepper Sauce

PULPO A LA LEÑA
Wood-Grilled Octopus, Spanish Chorizo, Salsa Verde

SPICY CRAB & SHRIMP TOSTADA
With Fresno Pepper Aioli and Mango-Jicama Slaw on a Puffy Blue Corn Tortilla

TAQUITOS DE BARBACOA CON CONSOMMÉ
Slow-Roasted Lamb Taquitos with a Rich Bone Broth for 'French Dipping'

NINFA'S ‘WORLD FAMOUS’ FAJITA BURGER SLIDERS
Manchego Cheese, Grilled Onions, Spicy Harissa-Chipotle Mayo

Monday – Friday 3-6pm