

LUNCH/DINNER MENU

DRINKS

DESSERTS

BREAKFAST TACOS

BRUNCH

ANTOJITOS

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

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 in 1973!

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	

ENCHILADAS

ANTIGUAS 13. Cheese and Ranchera Sauce	DEL MAR 24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce
GRANJAS 16. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	CARNITAS 16. Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo
AL CARBON 19. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	MOLE 17. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana
SUIZAS 16. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	GROUND BEEF 14. Ground Beef with Beef Gravy Topped with Cheddar Cheese

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	

FAJITAS

Mama Ninfa's Inspiration and Still, After All These Years, the Gold Standard

FAJITA PLATES	MED	LRG	EXTRAS	
MARINATED AND GRILLED BEEF SKIRT STEAK	29.	42.	Woodfire Grilled Quail	11. ea
GRILLED CHICKEN	19.	30.	Baby Back Ribs 1/2 rack	13. ea
CHICKEN AND BEEF COMBINATION	27.	40.	Garlic Butter Tampico Shrimp	4. ea
PORTOBELLO "FAJITAS"	14.	24.	Bacon-Wrapped Diablo Shrimp	5. ea
With Assorted Seasonal Vegetables Served with Rice and Your Choice of Beans			Cheese Chile Relleno	5. ea
			Brisket Picadillo Chile Relleno	6. ea
			Pickled Carrots	2. ea

FAJITA BURGER / 20.

Ground and Chopped Fajita, Topped with Grilled Onions, Poblanos, Avocado, Cheese, Chipotle Aioli, and Served with Roasted Potato Wedges

FAMOUS "OFF THE MENU" TOPPINGS

MEDIUM 5. / LARGE 7.

BERRY

Tomatoes, Onions, Jalapeños, and Mushrooms

CHIHUAHUA

Bacon, Peppers, Onions, and Cheese

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 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 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 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
BRAISED BEEF CARNE GUISADA 20. Braised Boneless 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) 55. Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)	PARILLA MIXTA (FOR TWO) 60. Beef or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno

BEVERAGES

AGUAS FRESCAS 4. Made Fresh Daily	NATURA™ FILTERED WATER gratis
TOPO CHICO 4.	MEXICAN COCA COLA 4.
SOFT DRINKS 3.	ICED TEA 3.
COFFEE/ICED COFFEE 4.	SPECIALTY COFFEE 5.

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!
Made with 100% Agave Silver Tequila*

GLASS 9. PITCHER 30.

SKINNY MARGARITA 10.
Silver Tequila, Fresh
Lime Juice, Reduced
Agave Nectar

MANGO HABANERO MARGARITA* 13.
Silver Tequila, Mango,
Habanero Peppers, Fresh
Lime Juice, Salted
Mole Rim

GUAVA PALOMA 13.
Silver Tequila, Guava
Purée, Fresh Lime Juice,
Jarritos Grapefruit

THE NAVIGATION MARGARITA 13.
El Tesoro Blanco Tequila,
Combiér, Fresh Lime Juice,
Agave Nectar

RANCH WATER 13.
El Tesoro Reposado
Tequila, Fresh Lime Juice,
Topo Chico

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

TAMARIND MOLE MARGARITA 13.
El Tesoro Reposado
Tequila, Tamarind, Fresh
Lime Juice, Agave, Salted
Mole Rim

INTRODUCING ...

THE UPTOWN MARGARITA

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

GLASS 13.

ROAD TO OAXACA 13.
Los Vecinos Mezcal,
Pineapple Juice, Guava,
Fresh Lime Juice, Sea Salt

HIBISCUS MARGARITA 12.
Tequila Blanco, Hibiscus,
Passion Fruit, Fresh
Lemon Juice, Combiér,
Salted Rim, Hibiscus
Flower Garnish

TEQUILA & MEZCAL

BLANCO (UNAGED)

PUEBLO VIEJO 9.
HERRADURA 10.
DON JULIO 11.
MILAGRO 12.
PATRÓN 12.
TEQUILA OCHO 12.
EL TESORO 13.
SAN MATIAS TAHONA 13.
SIETE LEGUAS 13.
FORTALEZA 15.
SIEMBRA VALLES HIGH PROOF 15.
ROCA PATRON 16.
CASA DRAGONES 18.
CLASE AZUL 19.

REPOSADO

(AGED 2 MONTHS - 1 YEAR)

DON JULIO 12.
HERRADURA 12.
PATRÓN 13.
EL TESORO 14.
SIETE LEGUAS 14.
TEQUILA OCHO 16.
ROCA PATRON 17.
FORTALEZA 18.
CLASE AZUL 20.

MEZCAL (SMOKY / EARTHY)

LOS VECINOS ESPADIN 9.
DEL MAGUEY VIDA MEZCAL 10.
GRACIAS A DIOS ESPADIN 11.
DON MATEO PECHUGA 18.
REY CAMPERO CUISHE 18.

**MAKE ANY TEQUILA
A MARGARITA +3.****AÑEJO**

(AGED LONGER THAN A YEAR)

DON JULIO 13.
HERRADURA 13.
EL TESORO 15.
PATRÓN 15.
SIETE LEGUAS 15.
ROCA PATRON 18.
TEQUILA OCHO 18.
FORTALEZA 25.

EXTRA AÑEJO

(AGED LONGER THAN 3 YEARS)

SAN MATIAS GRAN RESERVA 16.
EL TESORO 25.
EL TESORO 'PARADISO' 28.
DON JULIO 1942 29.

CERVEZA

BOTTLE/CAN

BOHEMIA 5.5
BUD LIGHT 4.5
COORS LIGHT 4.5
CORONA/CORONA LIGHT 5.5
DOS EQUIS 5.5
MILLER LITE 4.5
KARBACH 'LOVE STREET' KÖLSCH 5.5

BOTTLE/CAN

MODELO 5.5
NEGRA MODELO 5.5
SHINER BOCK 5.5
TECATE 5.5
POBLANO MICHELADA* 8.
Cerveza, Fresh Lime Juice,
and a Spiced Salted Rim
Served Over Ice

DRAFT

DOS EQUIS LAGER 5.5
PACIFICO 5.5
URBANA BLONDE ALE 5.5
URBANA CROSSOVER IPA 5.5

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

VINO

RAMÓN RAVENTÓS CAVA BRUT

Spain

9./34.

HONORO VERA ROSÉ

Jumilla, Spain

8./29.

POEMA CAVA BRUT ROSÉ

Spain

8./29.

HERMANOS PECIÑA 'COSECHA'

Rioja, Spain

10./36.

HONIG SAUVIGNON BLANC

Napa Valley, CA

9./34.

LULI PINOT NOIR

Santa Lucia Highlands, CA

14./48.

MATTEO BRAIDOT PINOT GRIGIO

Venezia Giulia, Italy

9./34.

NO CURFEW RED BLEND

California

9./34.

DOM. ST. GEORGE CHARDONNAY

Sonoma County, CA

8./29.

METTLER CABERNET SAUVIGNON

Lodi, CA

14./48.

PAUL HOBBS CHARDONNAY

Sonoma County, CA

14./48.

SANGRIA GLASS 8. PITCHER 27.

House-Made Fresh Daily

COCKTAILS TO-GO

DON'T FORGET TO BRING NINFA'S HOME WITH OUR COCKTAILS TO-GO!

All Margaritas Come With Limes, & Salt

THE ORIGINAL NINFARITA

*Houston's most famous Margarita!
Made with 100% Agave Silver Tequila and
Served Frozen or On The Rocks*

GLASS 9. PITCHER 30. HALF GALLON 50. GALLON 95.
(4 Servings) (9-10 Servings) (18-20 Servings)

THE ORIGINAL NINFARITA MIX /15

Already Have The Tequila? No Problem!
Just Add Our House-Made Ninfarita Mix
and Soon You'll Be Enjoying Your Very Own
Ninfaritas at Home!

THE NAVIGATION MARGARITA GLASS 13. PITCHER 40.

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

MANGO HABANERO MARGARITA GLASS 13. PITCHER 40.

House-Made Mango-Habanero Mix, Silver
Tequila, Mole Salt

SPICY MARGARITA GLASS 10. PITCHER 30.

House-Made Spicy Margarita Mix,
Silver Tequila

SKINNY MARGARITA GLASS 10. PITCHER 30.

House-Made Skinny Margarita Mix,
Silver Tequila

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



Ninfa's Breakfast Tacos Are Offered Every Day 10am - 2pm



BREAKFAST TACOS

\$3 EACH

POTATO, EGG, CHEESE

BEAN, EGG, CHEESE

BACON, EGG, CHEESE

CHORIZO, EGG, CHEESE

FAJITA, EGG, CHEESE

Tacos Are Served with your choice of Flour or Corn Tortillas

CLASSIC MIMOSA

\$30 PITCHER

One Bottle of Sparkling Wine
Served With Freshly Squeezed
Orange Juice

Serves 4-6 people

*Alcohol is Available with Food
Purchase Only*

OPEN FOR CURBSIDE PICK-UP & DELIVERY!

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

BRISKET HASH & EGGS /14

Served with Potatoes, Onions, and Tomatillo Salsa, Topped with Two Fried Eggs

BREAKFAST TACOS

Your Choice of Any Taco(s) Below Served with Refried Beans, Guacamole, Pico de Gallo, and Tomatillo Cream Sauce

POTATO, EGG, CHEESE 4 ea.
 BEANS, EGG, CHEESE 4 ea.
 BACON, EGG, CHEESE 4.5 ea.
 CHORIZO, EGG, CHEESE 4.5 ea.
 CARNITAS, EGG, CHEESE 4.5 ea.
 FAJITA, EGG, CHEESE 5 ea.
 BRISKET, EGG, CHEESE 5.5 ea.

Tacos Are Served with your choice of Flour or Corn Tortillas

SHORT STACK PANCAKES /8

Options include Plain, Banana, Blueberry, and Chocolate Chip.

Served with Your Choice of Agave, Maple, or Jamaica Syrup

BLUE MASECA PECAN WAFFLE /6

One Large Pecan Waffle Served with Your Choice of Agave, Maple, or Jamaica Syrup

AVOCADO GUAJILLO TOAST /14

Sourdough Toast Topped with Avocado, Sautéed Spinach, Poblano Peppers, Roasted Garlic Cheese Sauce, and Two Fried Eggs

CHILAQUILES VERDES /11

Crispy Corn Tortillas Topped with Fried Eggs, Avocado, Tomatillo Salsa, Sour Cream, Cotija Cheese, Onions, and Cilantro

SHRIMP & GRITS /18

Pan-Seared Jumbo Gulf Shrimp, Goat and Manchego Cheese Grits, Chorizo, and Pepita Pesto. Add Two Fried Eggs /4

SIDES & EXTRAS

BACON /3	CAGE FREE EGG /2
CHORIZO /3	CHEESE GRITS /3
GUACAMOLE /4	RED BLISS POTATOES /4
SEASONAL FRUIT /4	
CORN BREAD /5	CHURROS /5
CONCHA /5	Served with your
Served with Guava	Choice of: Cajeta Sauce,
Jelly & Goat Butter	Chocolate Sauce,
	or Jamaica Syrup

DESAYUNO MEXICANO /15

Grilled Skirt Steak Served with Two Eggs Over-Easy, Roasted Potatoes, Onions, and Guajillo Sauce

RED CHILE-PORK POSOLE /12

Traditional Mexican "Hangover Soup"

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

BEVERAGES

DRINKS

CAFÉ/ESPRESSO /4

SPECIALTY COFFEE /5

CAFÉ MEXICANA /8

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE /4

JUGO NATURALES /4

Freshly Squeezed Orange or Grapefruit Juice

AGUA FRESCAS /4

made fresh daily

COCKTAILS

GUAVA MIMOSA /8

Sparkling Wine and Guava Purée

BLOODY MARIA /8

Our Take on a Spicy Bloody Mary made with Tequila Blanco

CLASSIC MIMOSA /8

Sparkling Wine and Freshly Squeezed Orange Juice

EL CARAJILLO /9

Licor 43 and Katz Velvet Espresso

HORCHATA BORRACHA /9

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