

LUNCH/DINNER BEVERAGES 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, Curtido, and Avocado	
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	
MIXTO FRITO	13.
Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli	
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.	
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	
FAJITA SALAD	17.
Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	
CAESAR SALAD	9.
The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	
ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.	
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.	

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	
AL PASTOR	16.
Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	
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	
HANDMADE TAMALES	
<i>Two Large Tamales Prepared in the Southern Mexican Tradition</i>	
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	
ENCHILADAS	
ANTIGUAS	13.
Cheese and Ranchera Sauce	
GRANJAS	16.
Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	
AL CARBON	19.
Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	
SUIZAS	16.
Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	
DEL MAR	24.
Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce	
CARNITAS	16.
Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo	
MOLE	17.
Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana	
GROUND BEEF	14.
Ground Beef with Beef Gravy Topped with Cheddar Cheese	

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	<u>MED</u>	<u>LRG</u>
	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	13. 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

NINFA'S 'AWARD WINNING' FAJITA BURGER / 20.

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

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

CARNITAS	17.
Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce	
CHILE RELLENOS	16.
One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce	
ADOBO CARNE ASADA	27.
Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	
COCHINITA PIBIL	17.
Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	
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	

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	

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	

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LUNCH/DINNER BEVERAGES BRUNCH

CÓCTELES

THE ORIGINAL NINFARITA

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

GLASS 9. PITCHER 30.

INTRODUCING ... THE UPTOWN MARGARITA

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

GLASS 13.

SIGNATURE COCKTAILS

THE NAVIGATION MARGARITA	13.
<i>El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar</i>	
SKINNY MARGARITA	10.
<i>Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar</i>	
MANGO HABANERO MARGARITA*	13.
<i>Silver Tequila, Mango, Habanero Peppers, Fresh Lime Juice, Salted Mole Rim</i>	
GUAVA PALOMA	13.
<i>Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit</i>	
RANCH WATER	13.
<i>El Tesoro Reposado Tequila, Fresh Lime Juice, Topo Chico</i>	
CUCUMBER MINT MARGARITA*	13.
<i>Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish</i>	
TAMARIND MOLE MARGARITA	13.
<i>El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim</i>	
ROAD TO OAXACA	13.
<i>Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt</i>	
HIBISCUS MARGARITA	12.
<i>Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish</i>	

TEQUILA & MEZCAL

MAKE ANY TEQUILA A MARGARITA +3.

with Fresh Lime Juice & Combier

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.

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.

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.

CERVEZA

DRAFT

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

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
MODELO ESPECIAL	5.5
KARBACH 'LOVE STREET' KÖLSCH	5.5
MODELO ESPECIAL	5.5
NEGRA MODELO	5.5
SHINER BOCK	5.5
TECATE	5.5

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

SANGRIAS

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

GLASS 8. PITCHER 27.

VINO

WINES BY THE GLASS/BOTTLE

RAMÓN RAVENTÓS CAVA BRUT	9./34.
<i>Spain</i>	
POEMA CAVA BRUT ROSÉ	8./29.
<i>Spain</i>	
HONIG SAUVIGNON BLANC	9./34.
<i>Napa Valley, CA</i>	
MATTEO BRAIDOT PINOT GRIGIO	9./34.
<i>Venezia Giulia, Italy</i>	
DOMAINE ST. GEORGE CHARDONNAY	8./29.
<i>Sonoma County, CA</i>	
PAUL HOBBS CHARDONNAY	14./48.
<i>Sonoma County, CA</i>	
HONORO VERA ROSÉ	8./29.
<i>Jumilla, Spain</i>	
LULI PINOT NOIR	14./48.
<i>Santa Lucia Highlands, CA</i>	
HERMANOS PECIÑA 'COSECHA'	10./36.
<i>Rioja, Spain</i>	
NO CURFEW RED BLEND	9./34.
<i>California</i>	
METTLER CABERNET SAUVIGNON	14./48.
<i>Lodi, CA</i>	

COCKTAILS TO GO

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

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, Combier, 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

All Margaritas Come With Limes, & Salt

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

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LUNCH/DINNER BEVERAGES 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

BRISKET HASH & EGGS / 14

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

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

Fried Eggs Topped with 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

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

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

SIDES & EXTRAS

BACON / 3

CHORIZO / 3

GUACAMOLE / 4

SEASONAL FRUIT / 4

CORN BREAD / 5

CONCHA / 5

Served with Guava Jelly & Goat Butter

CAGE FREE EGG / 2

CHEESE GRITS / 3

WINTER POTATOES / 4

CHURROS / 5

Served with your

Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

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

GUAVA MIMOSA / 8

sparkling wine and guava purée

CLASSIC MIMOSA / 8

sparkling wine and freshly squeezed orange juice

BLOODY MARIA / 8

our take on a spicy bloody mary made with

tequila blanco

EL CARAJILLO / 9

Licor 43 and Katz's velvet espresso

HORCHATA BORRACHA / 9

kahlúa, tequila blanco, and toasted rice milk

with sugar and cinnamon

~ We Proudly Brew Katz Coffee & Tea ~

Certified Organic

~ 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.