

ANTOJITOS

GUACAMOLE Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime SMALL/LARGE 10./17.	CEVICHE 20. Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	MIXTO FRITO 15. Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli
CHILE CON QUESO 12. Spicy Cheese and Pepper Dip	CRAB CAKE 24. Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	NACHOS 12. Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, and Guacamole
QUESO ASADO 14. Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado	MUSHROOM QUESADILLAS 10. Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado tomatillo salsa	ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8. ADD SHRIMP 8.
QUESO FLAMEADO 14. Melted Cheese and Chorizo Casserole, Prepared Tableside	ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8. ADD SHRIMP 8.	ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8. ADD SHRIMP 8.

CALDOS Y ENSALADAS

CALDO XOCHITL 12. Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	INDIA 18. Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas
CAESAR SALAD 10. The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	CHICKEN ADOBO SALAD 19. 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. ADD SHRIMP 8.	SUB BEEF FAJITAS 4. SUB GRILLED SHRIMP 4.
FAJITA SALAD 18. Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	

HANDMADE TAMALES

Two Large Tamales Prepared in the Southern Mexican Tradition

CHICKEN 16. Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	BEEF 19. Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy
PORK 17. 'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy	

ENCHILADAS

ANTIGUAS 15. Cheese and Ranchera Sauce	DEL MAR 24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce
GRANJAS 17. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	CARNITAS 18. Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo
AL CARBON 23. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	MOLE 18. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana
SUIZAS 17. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	GROUND BEEF 19. Ground Beef with Beef Gravy Topped with Cheddar Cheese

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 16.
Grilled Chicken Breast 14.

TWO TACOS A LA NINFA
Beef Fajitas 28.
Grilled Chicken Breast 24.

Mama Ninfa Introduced the Fajita to North America with this Dish in 1973!

TACOS

Build Your Own Tacos. Prepared with Housemade Corn Tortillas

TEXAS REDFISH 22. With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice	GRILLED SALMON 20. Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa
DIABLO SHRIMP 24. Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	PULPO CAZUELITA 24. Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli
AL PASTOR 20. 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	35.	53.	Woodfire Grilled Quail	11. ea
GRILLED CHICKEN	25.	39.	Baby Back Ribs 1/2 rack	13. ea
CHICKEN AND BEEF COMBINATION	32.	48.	Garlic Butter Tampico Shrimp	4. ea
GRILLED VEGGIE "FAJITAS"	18.	28.	Bacon-Wrapped Diablo Shrimp	5. ea
With Assorted Seasonal Vegetables			Cheese Chile Relleno	6. ea
<i>Served with Rice and Your Choice of Beans</i>			Brisket Picadillo Chile Relleno	7. ea
			Pickled Carrots	2. ea

NINFA'S 'AWARD WINNING' FAJITA BURGER / 22.

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 27. Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano Rice
SHRIMP TAMPICO 27. Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans
NINFA'S FAMOUS SHRIMP DIABLO 28. 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 28. 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 17. Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken
TEJAS COMBO 22. Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
EL HENRY 19. A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
FLAUTAS 21. Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw
DELICIOSO 22. Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo

PLATOS FUERTES

ADOBO CARNE ASADA 33. Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce
CARNITAS 21. Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce
COCHINITA PIBIL 20. Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream
CHILE RELLENOS 20. One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce
BRAISED BEEF CARNE GUISADA 24. 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 37. Jumbo Diablo Shrimp and Your Choice of Beef or Chicken Fajitas	MIXTA NINFA 37. Combination Fajitas (Beef & Chicken) and Tampico Shrimp
EL NOPALITO (SERVES 2-3) 63. Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)	PARILLA MIXTA (SERVES 2-3) 73. 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.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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.

Drinks may vary by location

CÓCTELES

THE ORIGINAL NINFARITA
Houston's most famous Margarita!
Made with 100% Agave Tequila Blanco
GLASS 10. PITCHER 34.

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

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

HIBISCUS MARGARITA 12.
Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim

THE NAVIGATION MARGARITA 15.
Tequila Blanco, Combier, Fresh Lime Juice, Agave Nectar

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

MEXICAN MULE 13.
Tequila Blanco, Ginger, Passion Fruit Syrup, Agave, Lime Juice, Fresh Cucumber, Salted Rim

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

INTRODUCING ...
THE UPTOWN MARGARITA
Tequila Reposado, Cognac, Grand Marnier, Fresh Lime Juice, Agave
GLASS 15.

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

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

ROSEMARY-RASPBERRY SPRITZER 12.
Rosé wine, Chambord, Lemon Lime Soda, Rosemary 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.

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.

MAKE ANY TEQUILA A MARGARITA +3.

CERVEZA

DRAFT

8TH WONDER DOME FAUX'M 7.
DOS EQUIS LAGER 7.
KARBACH CRAWFORD BOCK 7.
KARBACH 'LOVE STREET' KÖLSCH 7.
NO LABEL 'SITTIN' SIDEHAZE' IPA 7.
PACIFICO 7.
ST. ARNOLD LAWNMOWER 7.
LAGUNITAS IPA 7.

POBLANO MICHELADA*

8.
Ninfa's Michelada Mix, Lime, Mole Salted Rim, Served Over Ice
* Our salts may contain peanuts/tree nuts

BOTTLE/CAN

11 BELOW OSO BUENO 6.
BOHEMIA 6.
CORONA/CORONA LIGHT 6.
DOS EQUIS AMBER/LAGER 6.
MICHELOB ULTRA 5.
MODELO ESPECIAL 6.
NEGRA MODELO 6.
SHINER BOCK 6.
STONE BUENAWEVA 6.
TECATE 6.

VINO

MARQUES DE CACERES CAVA BRUT 9./34.
Spain

POEMA CAVA BRUT ROSÉ 8./29.
Spain

HONIG SAUVIGNON BLANC 9./34.
Napa Valley, CA

MATTEO BRAIDOT PINOT GRIGIO 9./34.
Venezia Giulia, Italy

DOMAINE ST. GEORGE CHARDONNAY 8./29.
Sonoma County, CA

PAUL HOBBS 'CROSSBARN' CHARDONNAY 14./48.
Sonoma County, CA

HONORO VERA ROSÉ 8./29.
Jumilla, Spain

HERMANOS PEÑÑA 'COSECHA' 10./36.
Rioja, Spain

LULI PINOT NOIR 14./48.
Santa Lucia Highlands, CA

NO CURFEW RED BLEND 9./34.
California

METTLER CABERNET SAUVIGNON 14./48.
Lodi, CA

SANGRIA GLASS 9. PITCHER 30.
Our Sangria is 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, 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

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!

MAINS

HUEVOS RANCHEROS /14

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 /15

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 /7

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

BREAKFAST TACOS

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

- POTATO, EGG, CHEESE 5 ea.
- BEANS, EGG, CHEESE 5 ea.
- BACON, EGG, CHEESE 5.5 ea.
- CHORIZO, EGG, CHEESE 5.5 ea.
- CARNITAS, EGG, CHEESE 5.5 ea.
- FAJITA, EGG, CHEESE 6 ea.
- BRISKET, EGG, CHEESE 6.5 ea.

Tacos Are Served with your choice of Flour or Corn Tortillas

AVOCADO GUAJILLO TOAST /14

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

CHILAQUILES VERDES /12

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

SHRIMP & GRITS /19

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

SIDES & EXTRAS

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

DESAYUNO MEXICANO /17

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

RED CHILE-PORK POSOLE /14

Traditional Mexican "Hangover Soup"

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

BEVERAGES

DRINKS

CAFÉ/ESPRESSO /6

SPECIALTY COFFEE /5.5

CAFÉ MEXICANA /8

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE /4

JUGO NATURALES /5

Freshly Squeezed Orange or Grapefruit 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 Velvet Espresso

HORCHATA BORRACHA /9

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

~ We proudly brew Katz coffee & teas - 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.

NINFA'S HAPPY HOUR

LAS BEBIDAS ESPECIALES

THE ORIGINAL NINFARITA /5

Houston's Most Famous Margarita!
Our Proprietary Recipe with 100% Agave
Silver Tequila
(Available Frozen or on the Rocks)
MAKE IT A PITCHER /20

THE UPTOWN MARGARITA /8

Ninfa's Hand Selected El Tesoro Single Barrel
Reposado, Cognac, Grand Marnier, Fresh Lime
Juice, Agave Nectar

THE NAVIGATION MARGARITA /8

Blanco Tequila, Combiar, Fresh Lime Juice,
Agave Nectar

VINO /5

WHITE / RED / ROSÉ

CERVEZA/4

ALL DRAFT & BOTTLE SELECTIONS

SANGRIA

Red Wine, Tequila, Whiskey, Fresh Fruit, Spices
GLASS /5 PITCHER /16

Monday - Friday 3-6pm

BOCADOS ESPECIALES

TACOS /4

PESCADO

Beer Battered Redfish, Pico de Gallo,
Cole Slaw, Chipotle Aioli, Corn Tortilla

ADOBO CHICKEN

Adobo Spiced Grilled Chicken, Onions,
Cilantro, Corn Tortilla

CARNITAS

Pulled Pork, Onions, Cilantro,
Freshly Chopped Jalapeños, Corn Tortilla

**NINFA'S 'WORLD FAMOUS
FAJITA BURGER SLIDERS /7**

Manchego Cheese, Grilled Onions, Spicy
Harissa-Chipotle Mayo

Monday - Friday 3-6pm

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eggs may increase your risk of foodborne illness

ESPECIALES DEL CHEF

CHEF ALEX'S TABLA DE BOCADILLOS / 24

Morongua, Pickled Chayote, House-Made Chorizo de Pollo, and Queso Fresco,
For the Table

FRESH GULF OYSTERS / 18/30

Margarita Granita, Kumquat Vinaigrette, and Mexican Cocktail Sauce

PALETA DE QUESO FRESCO / 18

House-Made Queso Fresco, Wild Mushrooms, Huitlacoche Tapenade, and Torn Sourdough Bread

BUTTERNUT SQUASH SOUP / 15

Queso Fresco, Mezcal Cream, Pineapple Chutney, and Pepita Churros

"SURF & TURF" / 18

Bone Marrow, Crispy Oysters, Avocado Cream, Pulled Bread and Chayote Relish

OVEN-ROASTED POBLANO CHICKEN / 30

Partially Boned Half Chicken, Roasted Potatoes, Nopales Salad and Spicy Poblano Sauce

DUCK 2 WAYS / 38

Duck Confit Tacos, Seared Duck Breast, Kumquat Vin, Tamarindo and Butternut Squash Spaetzle

PUMPKIN FLAN / 9

Chef Alex's Famous Pumpkin Flan, Cajeta, Caramelized Pumpkin and Whipped Cream

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
