

LUNCH/DINNER BEVERAGES BRUNCH BREAKFAST TACOS HAPPY HOUR CHEF'S SPECIALS DESSERTS

ANTOJITOS

GUACAMOLE	Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime	
SMALL/LARGE		12./19.
CHILE CON QUESO	Spicy Cheese and Pepper Dip	13.
QUESO ASADO	Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado	14.
QUESO FLAMEADO	Melted Cheese and Chorizo Casserole, Prepared Tableside	15.
CEVICHE	Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	22.
CRAB CAKE	Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	25.
MIXTO FRITO	Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli	17.
MUSHROOM QUESADILLAS	Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado tomatillo salsa	12.
ADD CHICKEN FAJITAS 6. ADD BEEF FAJITAS*9. ADD SHRIMP 9.		
NACHOS	Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, and Guacamole	13.
ADD CHICKEN FAJITAS 6. ADD BEEF FAJITAS*9. ADD SHRIMP 9.		

CALDOS Y ENSALADAS

CALDO XOCHITL	Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	14.
FAJITA SALAD	Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	20.
CAESAR SALAD	The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	12.
ADD CHICKEN FAJITAS 7. ADD BEEF FAJITAS*10. ADD SHRIMP 10.		
INDIA	Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas*	20.
CHICKEN ADOBO SALAD	Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette	21.
SUB BEEF FAJITAS* 6. 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* 18.

Grilled Chicken Breast 16.

TWO TACOS A LA NINFA

Beef Fajitas* 28.

Grilled Chicken Breast 26.

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	With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice	23.
AL PASTOR	Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	22.
GRILLED SALMON	Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa	23.
DIABLO SHRIMP	Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	26.
PULPO CAZUELITA	Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli	26.

HANDMADE TAMALES

Two Large Tamales Prepared in the Southern Mexican Tradition

CHICKEN	Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	18.
BEEF	Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy	21.
PORK	'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy Sauce	18.

ENCHILADAS

ANTIGUAS	Cheese and Ranchera Sauce	17.
GRANJAS	Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	19.
AL CARBON	Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	25.
SUIZAS	Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	19.
DEL MAR	Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce	26.
CARNITAS	Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo	20.
MOLE	Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana	20.
GROUND BEEF	Ground Beef with Beef Gravy Topped with Cheddar Cheese	20.

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*	MED	LRG
SKIRT STEAK	38.	58.
GRILLED CHICKEN	27.	42.
CHICKEN AND BEEF COMBINATION	36.	50.
GRILLED VEGGIE "FAJITAS"	20.	30.
With Assorted Seasonal Vegetables		

FAMOUS "OFF THE MENU" TOPPINGS

Medium 6. Large 8.

BERRY	Tomatoes, Onions, Jalapeños, and Mushrooms
CHIHUAHUA	Bacon, Peppers, Onions, and Cheese

EXTRAS	
Woodfire Grilled Quail	12. ea
Baby Back Ribs 1/2 rack	14. ea
Garlic Butter Tampico Shrimp	4. ea
Bacon-Wrapped Diablo Shrimp	5. ea
Cheese Chile Relleno	7. ea
Brisket Picadillo Chile Relleno	8. ea
Pickled Carrots	2. ea

NINFA'S 'AWARD WINNING' FAJITA BURGER / 24.

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

PLATOS TEJANOS

EL EDDIE	Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken	19.
TEJAS COMBO	Choice of Chicken or Beef*Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	24.
EL HENRY	A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	19.
FLAUTAS	Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw	21.
DELICIOSO	Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo	22.

PLATOS FUERTES

CARNITAS	Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce	24.
CHILE RELLENOS	One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce	23.
ADOBO CARNE ASADA	Grilled Beef*Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	36.
COCHINITA PIBIL	Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	22.
BRAISED BEEF CARNE GUISADA	Braised Boneless Beef Stew with Potatoes, Peppers, and Onions	26.
GRILLED QUAIL	Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers	35.

PLATOS DEL MAR

TEXAS REDFISH	Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano Rice	30.
SHRIMP TAMPICO	Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans	30.
NINFA'S FAMOUS SHRIMP DIABLO	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	30.
MOLE SALMON	Wood Oven Roasted Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, Chipotle Cream Sauce, and Roasted Peppers	30.

NINFA'S MIXTAS

Served with Pico de Gallo, Guacamole, Sour Cream, Rice, and Your Choice of Beans

MIXTA DIABLO	Jumbo Diablo Shrimp and Your Choice of Beef*or Chicken Fajitas	39.
MIXTA NINFA	Combination Fajitas (Beef*& Chicken) and Tampico Shrimp	38.
EL NOPALITO (SERVES 2-3)	Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef*& Chicken)	65.
PARILLA MIXTA (SERVES 2-3)	Beef*or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno	78.

~ Prices and items are subject to change without notice. Please check the restaurant for the most current menu. ~

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

LUNCH/DINNER
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

MARGARITAS

THE ORIGINAL **NINFARITA**

Houston's most famous Margarita!

Made with 100% Agave

Tequila Blanco

GLASS 11. PITCHER 37.

THE NAVIGATION MARGARITA

Tequila Blanco, Orange Liqueur, Fresh Lime Juice, Agave Nectar

GLASS 15.

THE UPTOWN MARGARITA

Tequila Reposado, Cognac, Grand Marnier, Fresh Lime Juice, Agave

GLASS 15.

MANGO HABANERO MARGARITA 13.

Tequila Blanco, Mango, Habanero Peppers, Fresh Lime Juice, Salted Mole Rim

HIBISCUS MARGARITA 12.

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

TAMARITA 13.

Tequila Reposado, Ancho Reyes, Orange Liqueur, Tamarind Syrup, Tajin Rim

SKINNY MARGARITA 13.

Tequila Blanco, Fresh Lime Juice, Reduced Agave Nectar

CUCUMBER MINT MARGARITA 13.

Tequila Blanco, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

SUMMER TIME MARGARITA 13.

Basil infused Tequila Blanco, Orange Liqueur, Strawberry Syrup, Fresh Lime Juice

MEXIRITA 13.

Illegal Mezcal, Lime Juice, Triple Sec, Simple Syrup

ROAD TO OAXACA 13.

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

DESERT DAISY 14.

Illegal Mezcal, Elderflower and Ginger Liqueur, Fresh Lime Juice, House Made Blood Orange Ice Cube

COCTELES

MEXICAN MULE 13.

Tequila Blanco, Ginger, Passion Fruit, Fresh Lime Juice, Ginger Beer, Salted Rim

ANTA MULA 13.

Vodka, Fresh Lime Juice, Hoja Santa, Ginger Beer, Angosture Bitters

PALOMA TROPICAL 14.

Hornitos Tequila Blanco, Pineapple Juice, Fresh Lime Juice, Grapefruit Juice and Soda, Chamoy, Tajin (served in clay tumbler)

RANCH WATER 14.

Hornitos Tequila Blanco, Fresh Lime Juice, Served in Topo Chico bottle

ACAPULCO SLIM 14.

White Rum, Fresh Lime Juice, Mint, Roasted Pineapple, topped off with Topo Chico

SPANISH BUTTERFLY 14.

Zephyr Gin, Fresh Lemon Juice, House Made Butterfly Peaflower Syrup, Bubbles

NINFAS OLD FASHIONED 15.

Sherry Cask Aged Tequila, Nixta Corn Liqueur Vago Elote, Vermouth, Bitters Agave Syrup(BFO)

AFTERNOON DELIGHT 14.

Arrogante Almond Tequila, Licor 43, House Made Cafe de Olla

CERVEZA

DRAFT

8TH WONDER DOME FAUX'M 7.

KARBACH 'LOVE STREET' KÖLSCH 7.

KARBACH CRAWFORD BOCK 7.

ST. ARNOLD LAWMOWER 7.

EUREKA HEIGHTS MINI BOSS IPA 7.

LAGUNITAS IPA 7.

DOS EQUIS LAGER 7.

SEASONAL TAP 7.

BOTTLE/CAN

MICHELOB ULTRA 5.

BOHEMIA 6.

CORONA/CORONA LIGHT 6.

DOS EQUIS AMBER/LAGER 6.

MODELO ESPECIAL/NEGRA 6.

SHINER BOCK 6.

PACIFICO 6.

TECATE 6.

MICHELADA 8.

Ninfa's Michelada Mix, Fresh Lime Juice, Mole Salt Rim

VINO

MARQUES DE CACERES 9./34.

Spain

POEMA CAVA BRUT ROSÉ 8./29.

Spain

HONIG SAUVIGNON BLANC 9./34.

Napa Valley, CA

MATTEO BRAIDOT 9./34.

PINOT GRIGIO

Venezia Giulia, Italy

DOMAINE ST. GEORGE 8./29.

CHARDONNAY

Sonoma County, CA

PAUL HOBBS 'CROSSBARN' 14./48.

CHARDONNAY

Sonoma County, CA

HONORO VERA ROSÉ 8./29.

Jumilla, Spain

HERMANOS PECIÑA '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.

Fresh House-Made Daily Red or White

FLIGHTS

MARGARITA FLIGHT 22.

Three 5oz servings of Seasonal on the Rocks Margarita

MEZCAL FLIGHT 22.

(Espadin (Illegal), Infused (Vago Elote), Pechuga Mole Xicaru) served with oranges and chapulin salt

TEQUILA FLIGHT 22.

Three - 1oz pours of Lalo Silver, Herradura Reposado, Gran Centenario Añejo, House Made Sangrita

LIQUOR LIST UPON REQUEST

Non-Alcoholic Spirits Available

*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
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

NINFA'S BRUNCH MENU

MAINS

HUEVOS RANCHEROS / 16

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 / 18

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

SHORT STACK PANCAKES / 10

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

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

BLUE MASECA PECAN WAFFLE / 10

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

AVOCADO GUAJILLO TOAST / 18

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

CHILAQUILES VERDES / 14

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

SHRIMP & GRITS / 23

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

DESAYUNO MEXICANO / 20

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

RED CHILE-PORK POSOLE / 18

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	6 ea.
BEANS, EGG, CHEESE	6 ea.
BACON, EGG, CHEESE	7 ea.
CHORIZO, EGG, CHEESE	7 ea.
CARNITAS, EGG, CHEESE	7 ea.
FAJITA, EGG, CHEESE	7.5 ea.
BRISKET, EGG, CHEESE	7.5 ea.

Tacos Are Served with your choice of Flour or Corn Tortillas

SIDES & EXTRAS

BACON / 6

CHORIZO / 6

GUACAMOLE / 5

SEASONAL FRUIT / 5

CORN BREAD / 5

Served with Guava Jelly & Butter

CAGE FREE EGG / 2

CHEESE GRITS / 5

RED BLISS POTATOES / 4

CHURROS / 5

Served with your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

DRINKS

CAFÉ AMERICANO / 6

ESPRESSO/CAPPUCCINO / 6

CAFÉ MEXICANA / 9

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE / 5

JUGO NATURALES / 6

Freshly Squeezed Orange or Grapefruit Juice

AGUA FRESCAS / 5

made fresh daily

COCKTAILS

GUAVA MIMOSA / 9

Sparkling Wine and Guava Purée

CLASSIC MIMOSA / 9

Sparkling Wine and Freshly Squeezed Orange Juice

BLOODY MARIA / 9

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

~ 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.

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

LUNCH/DINNER
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

BREAKFAST TACOS

POTATO, EGG, CHEESE /4

BEAN, EGG, CHEESE /4

BACON, EGG, CHEESE /5

CHORIZO, EGG, CHEESE /5

FAJITA, EGG, CHEESE /6

*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
- Available with Food Purchase -*

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

LUNCH/DINNER
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

NINFA'S HAPPY HOUR

Monday - Friday 3-6pm

LAS BEBIDAS ESPECIALES

THE ORIGINAL NINFARITA /7

FROZEN OR ON THE ROCKS
MAKE IT A PITCHER /25

MOJITO /8

RANCH WATER /8

OAXACAN OLD-FASHION /8

PALOMA /7

MEXICAN MULE /7

FROZENS /7

MANGONADA, PIÑA COLADA OR STRAWBERRY DAIQUIRI
MAKE IT A PITCHER /25

SANGRIA /5

MAKE IT A PITCHER /16

CERVEZA/4

ALL DRAFT & BOTTLE SELECTIONS

VINOS/5

WHITE, RED, OR ROSÉ

AGUAS FRESCAS/4

MADE IN HOUSE. CHANGES DAILY

BOCADOS ESPECIALES

Uptown Location Only

TACOS /6

SUADERO Thin Beef Carnitas
Nopales, Salsa de Chile de Arbol

POLLO AL PASTOR Chicken Adobo
Grilled Onions, Pineapple

PESCADO Beer Battered Fish
Chipotle Mayo, Citrus Slaw

MOLE CHICKEN WINGS /8

Traditional Mole Salsa,
Toasted Sesame Seeds

TORTAS /8

PAMBAZO Potato and Chorizo

PULPO Braised Octopus, Citrus Slaw

POLLO AL PASTOR Chicken Adobo

NINFA'S 'WORLD FAMOUS

FAJITA BURGER SLIDERS /8

Manchego Cheese, Grilled Onions, Spicy
Harissa-Chipotle Mayo

LUNCH/DINNER
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

ESPECIALES DEL CHEF

ALBONDIGAS / 25

Homemade Chicken and Pork Meatballs, Creamy Chipotle and Poblano Sauces, Goat Cheese Chile Relleno, Nopales

HUARACHE / 20

Huitlacoche and Blue Corn Huarache on a Masa base, filled with Homemade Queso Fresco, Rajas, Fresh Corn and Mushrooms.

SHORT RIB TACODILLAS / 18

Braised Short Rib with Queso Monterrey, Guajillo Sauce, Tomato and Braising Liquid Consomé for Dipping and Avocado Tomatillo Salsa

CAMPECHANA CLASICA* / 25

Pulpo, Gulf Shrimp, Fresh Oysters, Scallops, Classic Red Citrus Sauce

PESCADO BORRACHO / 35

Roasted Whole Seasonal Fish Selection in a Tequila Garlic Mushroom Sauce



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

LUNCH/DINNER
BEVERAGES
BRUNCH
BREAKFAST TACOS
HAPPY HOUR
CHEF'S SPECIALS
DESSERTS

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/ ICED COFFEE /4

ESPRESSO/CAPPUCCINO /6

CAFÉ MEXICANA /9