THE ORIGINAL

Ninfa's

DESDE 1973

The best Mexican food in Texas
since Texas was in Mexico™

APPETIZERS

Guacamole *small 12 / large 19*
Creamy Avocado, Jalapeño, Tomato, Cilantro, Onion, Lime

Chile Con Queso *13*
Sharp Cheddar and Melting Cheese, Pico De Gallo, Flour Totopos
Add Picadillo 3
Add Beef Fajita 8*
Add Chorizo 3

Coctel Costeño *small 12 / large 19*
Gulf Shrimp, Blue Crab, Cucumber, Avocado, Jicama, Tomato-Citrus Juice

Nachos *14*
The 'Original' Nacho Recipe with Cheddar Cheese, Frijoles Puercos, Jalapeño, Sour Cream, Guacamole on House-Made Chips
Add Grilled Chicken 8
Add Beef Fajita 12*
Add Shrimp 7

Queso Flameado *16*
Mexican White Melting Cheese with House-Made Chorizo Prepared Tableside

Roasted Gulf Oysters *16*
Four Wood Oven Roasted Oysters, Blue Crab, Chorizo, Breadcrumbs, Mezcal Crema, Bacon

Mushroom Quesadillas *13*
Corn Tortillas, Mexican White Melting Cheese, Wood Oven Roasted Mushrooms, Poblanos, Avocado-Tomatillo Salsa
Add Grilled Chicken 8
Add Beef Fajita 12*
Add Shrimp 6

Queso Asado *14*
Wood Oven Seared Panela Cheese, Chiles Toreados, Tomatillo Salsa, Escabeche, Avocado

SOUP & SALAD

Sopa Azteca *14*
Chile-Tomato Broth, Roasted Chicken, Avocado, Cotija, Crispy Totopos

Caesar Salad *14*
Romaine, Croutons, Shaved Parmesan, Classic Caesar Dressing

Verde Salad *14*
Romaine Blend, Avocado, Pepitas, Cotija Cheese, Pipian Verde Dressing
Add Grilled Chicken 8
Add Beef Fajita 12*
Add Shrimp a la Playa 12

TOSTADA

India *14*
Flour Tostada, Frijoles Puercos, Cotija Cheese, Chopped Romaine, Pico De Gallo, Radish
Add Grilled Chicken 8
Add Beef Fajita 12*
Add Shrimp a la Playa 12

ENCHILADAS

Complimentary Mexican Rice and Refried Beans Served Upon Request

Antiguas *18*
Aged Cheddar Cheese, Salsa Ranchera, Roasted Cherry Tomato, Cebollita, Queso Fresco

Tejanas* *25*
Beef Picadillo, Beef Fajita, Ranchera-Chile Gravy, Aged Cheddar Cheese, Cilantro, Cebollita

Suizas *22*
Roasted Chicken, Monterey Jack Cheese, Tomatillo Poblano Sauce, Crema, Cebollita, Queso Fresco

Del Mar *27*
Gulf Shrimp, Blue Crab, Chipotle Cream Sauce, Monterey Jack Cheese, Cebollita

Carnitas *22*
Slow Cooked Pork, Chile Gravy, Salsa Tomatillo, Queso Fresco, Cebollita

Mole *21*
Roasted Chicken, Mole Poblano, Toasted Sesame, Pepitas, Avocado, Radish, Cilantro, Crema, Queso Fresco, Cebollita

TACOS

TACOS AL CARBON
Fajitas in a Flour Tortilla with Pico de Gallo, Guacamole, and Chile con Queso.

Two Tacos A La Ninfa
Beef Fajitas 28
Grilled Chicken Breast 23

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

El Eddie *20*
Three Crispy, Ground Beef Tacos, Lettuce, Tomato, Cheese, Salsa

Musicos *22*
This Mama Ninfa Original was Specially Created for a Dear Mariachi Musician Friend of Hers
Spicy Pork Carnitas, Cilantro, Onion, Avocado, Salsa Tomatillo, Corn Tortillas

Mariscos *22*
Choice of Crispy Gulf Fish or Shrimp, Mango Slaw, Chipotle Mayo, Salsa Tomatillo, Corn Tortillas

NINFA'S "AWARD-WINNING" Fajita BURGER
25

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

*Consuming raw or undercooked meat, 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.

OCTOBER 2026

FAJITAS

Fajita Plates *Medium/Large*
Served with Rice and Your Choice of Beans

Wood Fire Grilled Beef Skirt Steak *44/72*

Grilled Chicken *29/47*

Chicken And Beef Combination *38/55*

Grilled Veggie "Fajitas" *20/30*
With Assorted Seasonal Vegetables

Famous "Off the Menu" Toppings *Medium 6/Large 8*
Berry *Tomatoes, Onions, Jalapeños, and Mushroom*

Chihuahua *Bacon, Peppers, Onions, and Cheese*

JALAPEÑO RELLENITOS
12

Three Jalapeños Stuffed with Chorizo and Cheddar Cheese, Wrapped in Bacon

Extras
Woodfire Grilled Quail *12 Each*

Shrimp A La Playa *5 Each*

Bacon Wrapped Diablo Shrimp *6 Each*

Beef Tamale *5*

Costilla De Res *12*

Smoked Sausage *6*

Pickled Carrots *2*

PLATOS TEJANOS

Tejas Combo *27*
Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Ranchera Sauce

El Henry *22*
A Beef Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy

Delicioso *26*
Enchilada Suiza, Beef Flauta, Choice of Beef or Chicken Taco Al Carbon

Flautas *22*
Your Choice of Chicken or Beef Birria with Guacamole, Crema Mexicana, Shredded Cabbage

PLATOS DEL MAR

Redfish Zarandeado *33*
On the Half Shell with a Traditional Nayarit Marinade, Crispy Potatoes, Refried Black Beans

Snapper Veracruzano *34*
Gulf Red Snapper, Wood Oven Roasted Tomato, Caper and Olive Sauce, Crispy Potatoes, Poblano Rice

Shrimp a la Playa *31*
Six Jumbo Gulf Shrimp cooked "a la plancha" with Garlic Butter, Jalapeño Rellenitos, Crispy Potatoes

Plato Costeño *30*
Gulf Fish Taco, Three Shrimp a la Playa, mini India, Blue Crab Tostada, Salsa Tomatillo

PLATOS FUERTES

Costillas de Res *35*
Thin, Cross Cut Beef Short Rib, Ensalada de Nopales, Salsa Molcajete, Tortillas

Pollo Asado Estilo NL *24*
Half a Chicken, Grilled with Salsa Adobo, Tomato and Cucumber Salad, Tortillas

Grilled Quail *32*
Two Quail, Jalapeño Rellenito, Smoked Sausage, Ensalada de Nopales, Charro Beans, Tortillas

Carnitas *24*
Slow-Cooked Pork, Sliced Avocado, Cebollitas, Salsa Tomatillo, Tortillas

NINFA'S MIXTAS

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

El Nopalito *95 (Serves 2-3)*
Beef and Chicken Fajitas, Shrimp a la Playa, Costillas de Res, Nopalito Salad, Rellenitos and Smoked Sausage

Parilla Mixta *125 (Serves 4-6)*
Beef and Chicken Fajitas, Shrimp a la Playa, Carnitas, Costillas de Res, Quail, Nopalito Salad, Rellenitos and Smoked Sausage

BEVERAGES

Aguas Frescas *6*
Made Fresh Daily

Topo Chico *5*

Mexican Coca Cola *5*

Soft Drinks *4*

Iced Tea *4*

Coffee/Iced Coffee *4*

Espresso / Cappuccino *6*

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MARGARITAS

ORIGINAL NINFARITA
glass 12 / pitcher 45
Houston Most Famous Margarita made with 100% Agave Blanco Tequila

UPTOWN MARGARITA
glass 15 / pitcher 52
Reposado Tequila, Grand Marnier, Fresh Lime Juice, Agave Nectar

Skinny Margarita
glass 13 / pitcher 46
Socorro Blanco, Lime Juice, Touch of Agave Nectar

Mezcal Margarita *13*
Rosaluna Mezcal, Lime Juice, Orange Liqueur, Agave Nectar

Margarita Flight *22*
Three 5oz Serving of our Ninfarita with any of our Flavor Add-Ons

Flavor Add-Ons *+2*
Hibiscus / Cucumber Mint / Strawberry / Mango / Habanero / Prickly Pear / Passion Fruit / Basil / Jalapeño / Coconut / Blueberry / Peach / Guava / Blood Orange

NAVIGATION MARGARITA
glass 15 / pitcher 52
Blanco Tequila, Orange Liqueur, Fresh Lime Juice, Agave Nectar

MICK JAGGER APPROVED!
TRANQUILITA MARGARITA
glass 15
Ocho Verde Cannabis Spirit, Cut Above Blanco, Lime Juice, Cucumber
(Contains 4mg of THC)

COCKTAILS

Ranchwater *14*
Socorro Tequila Blanco, Lime Juice, Topo Chico, Salted Rim

Mexican Mule *13*
Cazadores Blanco, Lime Juice, Ginger Syrup, Passion Fruit, Ginger Beer Salted Rim

Cantarito *14*
Aguasol Reposado, Grapefruit Juice, Lime Juice, Orange Juice, Graperfruit Soda

Road to Oaxaca *13*
Rosaluna Mezcal, Pineapple Juice, Guava, Lime Juice, Salted Rim

West Texas Chilton *12*
Simple Vodka, Lemon Juice, Topo Chico, Salted Rim

Blood Orange Mojito *14*
Flor De Caña Rum, Blood Orange Syrup, Mint, Lime Juice, Topo Chico

The Old Fashioned *15*
Patron Añejo, Mezcal, Vermouth, Corn Liqueur, Bitters

Mexican Martini *15*
Mi Campo Reposado, Orange Liqueur, Lime Juice, Olive Brine, Agave Nectar

MOCKTAILS

La Morita *11*
Blackberries, Mint, Lime, Topo Chico

Mockarita *12*
Cut Above Agave Zero Proof Spirit, Lemon, Lime, Passion Fruit, Agave, Cilantro

Sandia and Jalapeño Mule *10*
Watermelon Agua Fresca, Lime Juice, Jalapeño Infused Agave Nectar, Ginger Beer

BEER/SELTZER

Draft at Ninfa's on Navigation *7*
8th Wonder Dome Foam • Modelo Especial • Dos Equis Lager • Eureka Heights Mini Boss • Karbach Crawford Bock • Karbach Lovestreet • St. Arnold Artcar IPA • St. Arnold Lawnmower

Draft at Ninfa's Uptown *7*
Modelo Especial • Eureka Heights Buckle Bunny • Karbach Lovestreet • St. Arnold Artcar IPA

MAKE IT A MICHELADA *+2*
Ninfas Michelada Mix, Lime Juice, Chili Rim

Bottles/Cans
Michelob Ultra 5
Bohemia 6
Corona 6
Corona Light 6
Tejas Clara 5
Tejas Negra 5
Tecate 5
Dos Equis Lager 6
Dos Equis Amber 6
Modelo Especial 6
Modelo Negra 6
Shiner Bock 6
Pacifico 6
Corona Non-Alcoholic 6

Seltzer *5*
Topo Chico Variety Flavors
(Ask Server for Details)

WINE *Glass/Bottle*

• WHITE

Monte Xanic Sauvignon Blanc *12/44*
Baja CA, Mexico

Marques de la Concordia Single Vineyard Verdejo *11/40*
Rueda, Spain

Terres Blondes Chardonnay *14/50*
Languedoc, France

CrossBarn by Paul Hobbs Chardonnay *14/50*
Sonoma, CA

Serra da Estrela Albarino *12/45*
Rias Biaxas, Spain

Monte Xanic Rose *10/38*
Baja CA, Mexico

• RED

Klee Pinot Noir *14/50*
Willamette, Oregon

Hacienda Zorita Ribera del Duero Crianza *11/40*
Ribera del Duero, Spain

Casa Madero Merlot *13/48*
Parras Valley, Mexico

Xolo Cabernet Nebbiolo *15/55*
Valle De Guadalupe, Mexico

Ricominciare Malbec & Cab Franc *12/45*
Valle De Uco, Argentina

• SPARKLING

Moutard Pere & Fils *16/65*
Champagne, France

Poema Cava Rose *8/29*
Penedes, Spain

Louis Vallon Cremant de Bordeaux Brut *13/48*
Cremant de Bordeaux, France

SANGRIA
glass 9 / pitcher 30 — **Fresh House-Made Daily**

Liquor List Upon Request. Non-Alcoholic Spirts Available.

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