



Café de La Esquina

WYTHE DINER
TELEPHONE - 718.393.5500
HOURS - DINNER 6PM-2AM
BRUNCH SAT & SUN 11:30AM-4PM



Small Plates

Sopa de Tortilla – 7

Chicken, Tomato Broth, Ancho Chile, Queso Fresco, Avocado, Onion

Chips, Salsa & Guacamole – 13

Costillas de Puerco – 11

Charred Chipotle-Guava Pork Ribs, Escabeche

Ceviche Nuevo – 13

Striped Bass, Hearts of Palm, Fresno Peppers, Agave

Ceviche Acapulco – 13

Market Fish, Shrimp, Fresh Tomato, Avocado, Jalapeño, Lime

Huitlacoche Quesadilla – 11

Mexican "Truffle," Roasted Corn, Mushrooms, Queso Oaxaca

Queso Fundido – 12, with chorizo – 14

Queso Chihuahua, Roasted Pumpkin Seeds, Chile de Arbol, Plantain Chips

Taquitas

Lengua – 9

Veal Tongue a la Plancha, Avocado Crema, Black Beans

Bistec – 12

Marinated and Grilled Steak, Charred Onions, Cabbage Escabeche, Chile de Arbol, Salsa Roja

Cochinita Pibil – 9

Slow-cooked Pulled Pork, Pickled Onions, Habanero

Brisket – 10

Brisket, Chile de Arbol, Red Peppers, Onions

Pollo – 10

Chicken, Pinto Beans, Pico de Gallo, Salsa Verde

Pescado – 10

Fish, Chipotle Mayo, Cabbage, Red Onions, Salsa Verde

Camarones – 10

Sauteed Shrimp, Onions, Peppers, Lettuce, Chipotle Salsa

Smoked Mushroom, Hominy & Rajas – 11

Wild Mushrooms, Hominy, Salsa Macha, Crema, Poblano

Aguacate – 9

Avocado, Queso Fresco, Black Beans, Salsa Verde

Tostadas

Tinga de Pollo – 10

Slow-cooked Chicken, Avocado, Chipotle

Congrejo – 12

Fresh Lump Crabmeat, Mango, Chipotle

Pulpo – 12

Grilled Octopus, Mayonesa de Azafran



Salads

De La Casa – 8

Organic Baby Greens, Avocado, Queso Fresco, Sesame Seeds, Tortilla Strips, Balsamic Vinaigrette

Mixta – 9

Cabbage, String Beans, Cucumber, Red Onion, Tomato, Queso Fresco, Avocado, Seasonal Vegetables, Dijon Vinaigrette

Beet – 12

Beets, Cotija Cheese, Roasted Poblano Peppers

Add protein to the above

Steak – 6

Chicken – 4

Fish – 6



Guisados

Pescado – 21

Monkfish, Pistachio Mole Verde, Market Vegetables, Tortillas

Pato Confit – 22

Crispy Duck, Guajillo Chiles, Pearl Onions

Albondigas Mole Rojo – 18

Meatballs, Cotija Cheese, Calabasas, Sopes

Mains

Mole Enchilada – 17

Chicken Enchiladas, Pumpkin Seed Mole

Chile Relleno – 18

Poblano Chile, Quinoa, Manchego Cheese, Almonds, Squash

Pescado a las Brasas – 26

Whole Grilled Fish, Epazote, Garlic Mojo, Chile Piquin,

Carne Asada – 31

Creekstone Farms Sirloin, Hen of the Woods Mushroom, Pearl Onions, Chimichurri

Camarones a la Plancha – 24

Grilled Mayan Prawns, Spanish Chorizo, Posole

Pollo Domingero – 22

Half Rotisserie Chicken, Grilled String Beans, Potatoes

Hamburguesa – 14

10 oz. Hamburger Patty, Chipotle Mayo, Lettuce, Jalapeño Pickles, Tomato, French Fries

100% Naturally Fed Chickens



Sides

Aguacate – 4

Avocado

Ejotes – 6

Grilled String Beans

Elotes Callejeros – 5

Grilled Corn

Acelgas – 5

Sauteed Seasonal Greens, Pinto Beans

Arroz Mexicano – 4

Tomato-based Rice, Peas, Corn, Peppers

Frijoles Negros – 4

Black Beans, Queso Fresco

Moros y Cristianos – 6

Black Beans, Rice, Pico de Gallo

Platanos Machos Fritos – 5

Plantains, Salsa Verde, Queso Fresco



Desserts

Crema Cocida – 8

Panna Cotta of Mexican Crema, Poached Pineapple, Chile

Mango Chile – 9

Mango, Chile Tajin, Lime Juice

Paste de Café de Olla – 10

Warm Chocolate Cake, Espresso, Cinnamon Ice Cream

Tres Leches – 10

Buttermilk Cake, Stone Fruits, Vanilla, Rum, Toasted Coconut

Helados y Nieves – 8

Ask Waiter for Selection

Drinks

Coffee – sm 1.50, lg 1.75

Cafe con Leche – 3.25

Cappucino – 3.50

Double Espresso – 4.00

Mexican Hot Mocha – 3.25

Mexican Hot Chocolate – 2.75

Assorted Teas – 2.00

Jarritos – 2.75

Mango, Grapefruit, Mandarin, Tamarind

Nectar de Jumex – 2.75

Guava or Guanabana Juice

Agua de Horchata – 2.75

Organic Rice & Cinnamon

Agua de Sandia – 2.75

Changes Daily

Agua de Jamaica – 2.75

Hibiscus Tea

Water – 2.50

Canned Soda – 1.50

Coke, Diet Coke, Ginger Ale & Sprite

Iced Coffee – 2.00

Iced Cafe con Leche – 4.00

