



CASA ENRIQUE

PAL ARRANQUE (*Appetizers*)

GUACAMOLE 8

Avocado, onion, cilantro, jalapeño and tomato with side of home made totopos

ENSALADA DE BETABEL CON JICAMA 10

Beets, jicama, mint, queso fresco and lemon vinaigrette

ANTOJITOS (*Cravings*)

SOPES DE CHORIZO 9

Home made thick corn tortilla, chorizo, beans, lettuce, avocado and cream

ALBONDIGAS EN CHIPOTLE 9

Beef meatballs in chipotle tomato sauce

DEL PUERTO (*Seafood*)

CEVICHE DE PESCADO 12

Market fish cooked in lime, onion, avocado, tomato

OSTIONES EPANIZADOS 12

Fried oysters with chili mayo

COCKTAIL DE CAMARONES 12

Mexican shrimp cocktail, avocado, tomato, onion, cilantro

TOSTADAS DE JAIBA 12

Crab in crispy tortilla with citrus, avocado, tomato, chile serrano and cilantro

TAQUERIA 8 (*2 tacos per order*)

CHORIZO (home made spiced crumbled chorizo)

SUADERO (Brisket, slowly cooked)

PASTOR (pork marinated in chilies and pineapple)

LENGUA (cow tongue, slowly cooked)

PESCADO 14 (Market fish)

PARA ACOMPAÑAR (*side orders*) 4

Arroz (Rice) 4

Frijoles (beans) 4

Arroz y frijoles 5

Totopos and salsa (chips and hot sauce) 5

Rajas con crema (roasted chilies poblanos, onion, corn, cheese and cream) 5

Executive Chef Cosme Aguilar

5-48 49th Avenue, Long Island City, NY



PA REMATAR (*Entrees*)

POZOLE DE MI TIA 13

Hominy pork soup, oregano, radish, onion, lettuce, avocado

ENCHILADAS DE POLLO EN SALSA VERDE 14

Tomatillo sauce, black beans, crema fresca, queso fresco, avocado

CHILE RELLENO 14

Chili poblano stuffed with chihuahua cheese, tomato sauce and rice

COCHINITO CHIAPANECO 16

Roasted pork ribs marinated in guajillo chilies, rice and beans

MOLE DE PIAXTLA 16

Well-known dish from Puebla Mexico. The mole sauce is made following the traditional way of using mix dry peppers, almonds, raisins, plantain, sesame seeds and chocolate over chicken and rice

CARNE ASADA 19

Skirt steak marinated in tequila, roasted poblanos and beans

CHAMORRO DE BORREGO 20

Lamb shank braised in chili pulla, buajes, epazote with rice and beans

PESCADO CON ELOTE 22

Pan seared market fish, corn esquite, epazote and chile de arbol

AZUCAR (*Desserts*)

FLAN 7

Mexican custard

PASTEL TRES LECHES 7

Sponge cake made of three kinds of milk, goat milk caramel

PASTEL DE CHOCOLATE 7

Warm chocolate cake with home made vanilla ice cream

BEBIDAS (*Drinks*)

REFRESCOS (mexican sodas) 3

Coca Cola, Jarritos, Sangria, Sidral, Squirt, sparkling water

AGUAS FRESCAS 3

Horchata, Jamaica, Tamarindo, Limonada

Café con hielo (*iced coffee*) 2.5

Café con leche y hielo (*iced double espresso with milk*) 4

Café caliente (*hot coffee*) 2

Café con leche (*Espresso with milk*) 3.5

Cappuccino 3.5

Chocolate caliente (*hot chocolate*) 4

Té Caliente (*Hot tea*) 2.5

Té frio (*iced tea*) 2.5

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