

LA PULPERIA

COCKTELERIA & RUSTIC LATIN CUISINE

NYC
RESTAURANT
WEEK SUMMER
2025

\$45 PER PERSON

STARTERS

SELECT ONE

GUACAMOLE: Hass avocado, tomato, red onions
jalapenos, cilantro, lime juice, tortilla chips (GF)

EMPANADA: Choice of Beef | Corn & Manchego Cheese

MARKET SALAD: Mixed greens, cherry tomato, shaved
carrots, red onions, fennel, citrus house vinaigrette

BUFFALO CHICKEN WINGS: Buffalo hot sauce, celery
sticks, carrots, blue cheese

MAINS

SELECT ONE

SALMON FARFALLE PASTA: Pink sauce, orange king salmon,
capers, green peas, shallots, lemon zest

PULPERIA BURGER: Ribeye & Skirt Steak Blend, Vermont
cheddar cheese, boston lettuce, tomato, red onion,
brioche bun, roasted garlic & chipotle aioli, french fries

MURRAY'S HALF ROASTED CHICKEN: Poblano mashed
potatoes, broccoli rabe, lemon shallot caper sauce

SHRIMP QUESADILLA: Open face quesadilla, chefs cheese
blend, caramelized onions, shiitake mushrooms, grana
pagano cheese



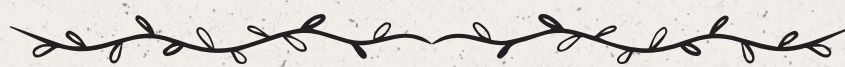
CHICKEN & CHORIZO PAELLA - FOR TWO

Bomba rice, chicken, spanish chorizo, chicken broth

piquillo aioli, sofrito

Add Octopus: +\$15 | Individual (+10)

Please allow 25 minutes for dish



DESSERT

SELECT ONE

CHURROS | CHEESECAKE BRULEE

CHEF DE CUISINE: MIGUEL MOLINA