



el coco

NYC Restaurant Week Summer 2026

Lunch & Dinner

\$30 per person

First Course

choice of

ENSALADA DEL BOSQUE

mixed greens, seasonal berries, roasted almonds, cheese, citrus vinaigrette

ESQUITES

traditional mexican street corn, mayo, cotija cheese, chili, lime

EMPANADA DE BIRRIA

crispy wheat shell empanada filled with slow braised beef birria

TOSTADA DE TINGA

fried tortilla, pulled chicken, refried beans, lettuce, cheese, sour cream

Second Course

choice of

QUESADILLAS DE BISTEC

flour tortilla filled with seasoned beef steak, melted cheese blend

TACOS DE AGUACATE FRITO

flour tortillas, fried avocado, pickled cabbage, pico de gallo

MOLE DE POLLO

chicken in a rich mole sauce made from blended chiles, spices, chocolate, served with mexican rice

COSTILLAS EN ADOBO

pork ribs in mexican style adobo sauce, served with rice, beans and tortilla

COCO BURGER

8oz. Pat la Frieda signature blend burger, sesame bun, guacamole, lettuce, jack cheese, el coco special sauce
served with french fries

HUACHINANGO ALA VERACRUZANA

red snapper fillet simmered in a savory tomato sauce, olives, onions, capers, jalapeños, white rice

Third Course

Dessert

TRES LECHES

vanilla biscuit soaked in tres leches coconut infused milk, served with salted caramel sauce

CHURROS

served with chocolate sauce

