

Ánimo!

NYC RESTAURANT WEEK SUMMER 2026

DINNER MENU

3 Courses \$45 USD

Choose one appetizer and one main

APPETIZERS

Pork Belly Chicharrón

Crispy, slow-cooked pork belly served with guacamole and corn tortillas.

Guacamole

Our classic avocado dip, perfectly balanced with lime, cilantro, and jalapeño. 🌱

Grilled Panela Cheese

Panela Cheese, Cherry Tomatoes, Toasted Bolillo Bread, Side of Salsa Macha.
*Contains peanuts

MAINS

Chamorro de Res en Mole

Slow-braised Beef Shank in a Silky Mole, finished with Toasted Sesame. Mexican Rice, Salsa Macha.
*Contains peanuts and tree nuts

Pollo en Pipián Verde

Pan-seared Boneless Half Chicken, Pipián Verde, Toasted Pumpkin Seed Sauce. 🌱

Salmón Glaseado al Chipotle

Salmon, Chipotle Piloncillo Glazed Salmon, Sweet Potato, Salsa Macha, Lime Gel, Pineapple Salsa.
*Contains Peanuts

DESSERTS

Pastel de Elote

Rich Corn Cake topped with lightly Whipped Cream and finished with a dusting of Cinnamon. 🌱

Pastel Tres Leches

Sponge Cake soaked in Three Milks. Strawberry Sauce.

Rollo de Chocolate

Flourless Chocolate Roll with Strawberry Jam, Whipped Cream, and a hint of Espresso. 🌱



Vegan



Gluten Free



Vegetarian



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NYC RESTAURANT WEEK SUMMER 2026

LUNCH MENU

2 Courses \$30 USD

Choose one appetizer and one main

APPETIZERS

Sopes de Cochinita Pibil

Handmade masa sopes topped with slow-roasted
achiote-marinated pork.

Guacamole

Our classic avocado dip, perfectly balanced
with lime, cilantro, and jalapeño. 🌿

Vegan Tinga Tostaditas

Crispy mini tostadas topped with shredded chicken
stewed in smoky chipotle-tomato sauce. 🌱

MAINS

Enchiladas de Mole

Rolled tortillas filled with chicken, topped with
our rich, house-made mole and sesame seeds.

Pollo en Queso Fundido

Cochinita style chicken, Melted Chihuahua Cheese,
Red Pickled Onions. Flour Tortillas.

Enchiladas de Cochinita Pibil

Slow-roasted Achiote-Marinated Pork,
Corn Tortillas, Chihuahua Cheese.



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NYC RESTAURANT WEEK SUMMER 2026

BRUNCH MENU

2 Courses \$30 USD

Choose one appetizer and one main

APPETIZERS

Guacamole

Our classic avocado dip, perfectly balanced with lime, cilantro, and jalapeño. 🌿

Tamales

Tamal Masa, Choice of Chicken or Cheese.

Gorditas del Noreste

Northern Mexico Style Gordita, Fresh Corn Masa, Picadillo (seasoned ground beef), Crema, Queso Fresco, Cilantro.

MAINS

Chilaquiles con Pollo

Totopos, Chicken, Sunny Side-Up Egg, Avocado, Refried Beans, Queso Fresco, Crema, Salsa Roja or Verde.

Tacos de Huevo con Barbacoa

Scrambled Egg, Beef Barbacoa, Smashed Avocado.

Enchiladas Suizas

Corn Tortillas, Chicken, Green Salsa, Chihuahua Cheese, Crema. 🌱

Hot Cakes with Glorias

Hot Cakes, Caramelized Bananas, Mexican Glorias 🌿

*Contains pecans



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