



**WHITEXICANS**

*Mexican Food*

BRUNCH · LUNCH · DRINKS · FRIENDS

**[WWW.WHITEXICANSNYC.COM](http://WWW.WHITEXICANSNYC.COM)**

# Para la mesa

## **GUACAMOLE (V, GF)**

Avocado, cilantro, onion, lime juice, jalapeño.

**\$13**

## **TORTITAS DE PLATANO (VEG):**

Sweet plantain patties, panko-crusted black beans, cream cheese, cilantro aioli.

**\$12**

## **TAQUITOS DE WONTON**

Crispy flour tortilla, salmon tartar, miso/habanero, guacamole chipotle aioli.

**\$17**

## **ENSALADA DE SANDIA**

Baby arugula, pumpkin seeds dressing, queso fresco watermelon balsamic reduction.

**\$15**

## **SOPA AZTECA (GF)**

Northern style tortilla soup, red chile broth, shredded chicken, rice, corn, frizzled tortillas, avocado, queso fresco.

**\$16**



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 **TUNA TOSTADITAS:** **\$17**

Mini flour tostadas, pan-seared sushi-grade tuna loin, adobo chile, mango pico de gallo, chipotle aioli, sesame oil.

**EMPANADAS DE TINGA POBLANA:** **\$12**

Pulled chicken, chipotle, chorizo, Chihuahua cheese. (GF)

**FLATUTITAS DE POLLO:** **\$15**

Pulled chicken, corn, cheese, caramelized onions, velvety black bean, avocado mousse, chipotle crema. (GF)

**EZQUITES (VEG,GF):** **\$15**

Corn kernels, chipotle aioli, crema, queso fresco, chile dust.

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# De la cevicheria.

## **OSTRAS (GF)**

**\$19**

Half dozen of our oyster selection mango/ginger mignonette.

## **TARTAR DE ATÚN**

**\$22**

Tuna tartar, ginger teriyaki, avocado, truffle oil, jalapeño crema.

## **COCTEL DE MARISCOS (DF, GF)**

**\$23**

Shrimp, sea bass cured in lime, octopus chile de arbol coctel sauce, green olives, avocado.

## **CEVICHE SAL Y LIMON (GF, DF):**

**\$22**

Cured sea bass in lime, shrimp, octopus, grape tomatoes, sweet potato, serrano chiles, cilantro, red onion, avocado.

## **PUERTO DE MARISCOS (DF):**

**\$24**

Cured sea bass in lime, poached shrimp, fried calamari, red onion, cilantro, coconut-habanero leche de tigre.

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## TACOS

(Made with nixtamal 3 per order)

### AGUACATE:

\$19

Crispy avocado, apple/jicama coleslaw, queso fresco. (VEG)

### SALMON AL PASTOR:

\$25

Pan-seared salmon, achiote rub, guacamole, pineapple escabeche, habanero aioli. (GF)

### POLLO:

\$21

Adobo chicken crackling, guacamole, grilled pineapple, cotija cheese, chipotle crema. (GF)

### ENTRANA:

\$26

Grilled skirt steak, rajas poblanas, cheese crust.

### BIRRIA:

\$24

Braised beef, beer, banana leaves, cilantro, red onions.



### PULPO:

\$26

Cheese crust, grilled octopus citrus marinade.

### CHICHARRÓN:

\$21

Crispy pork belly, guacamole, mango pico de gallo, oregano-pickled onions, cotija cheese. (GF)



# De la chef

## ENCHILADAS MOLE:

\$23

Corn tortillas, Mexican cheese blend, cilantro, red onion, mole poblano, adobo potatoes, pomegranate seeds. (VEG, GF)

## ENCHILADAS VERDES:

\$24

Corn tortillas, pulled chicken, rajas poblanas, salsa verde, au gratin. (GF)



## PLAYA JULIETA:

\$33

Pan-seared diver scallops, chile morita, cream cheese corn cake, avocado mousse, mango pico de gallo.

## PULPO A LAS BRASAS (GF):

\$37

Grilled octopus, papas bravas, cilantro chimichurri de limón amarillo.

## BRANZINO A LA TALLA:

\$44

Grilled blackened whole branzino, filled with rice, shrimp, black beans, sweet plantain.

## QUESABIRRIA:

\$26

Braised beef cheek in chile broth, mexican cheese beef chile consome.

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## ENTRAÑA MESTIZA (GF):

\$43

Grilled skirt steak, adobo dust, cilantro chimichurri, chicken mole enchilada.

## AVE A LA PARRILLA

\$30

Pan seared boneless half chicken, passion fruit/chile de arbol butter sauce, sweet potato puree, queso fresco, pomegranate seeds.



## WAGYU NY STRIP

\$52

14 oz of prime cut with an asparagus mash potato and cilantro butter.

## ARROZ CARIBEÑO

\$33

Cocunut rice, corn, shrimp and crema.



# Para acompañar

## **ARROZ VERDE (V,GF):**

Cilantro rice.

\$7

## **FRIJOLES REFritos (V,GF):**

Refried black beans.

\$7

## **PLATANOS FRITOS (V,GF):**

Sweet plantains, crema, queso fresco.

\$8

## **YUCA FRITA (V,GF):**

Fried yuca, spice blend dust, cilantro aioli.

\$7

## **PAPAS BRAVAS (V,GF):**

Mexican homefries, queso cotija.

\$7

## **PAPAS TRUFADAS (V,GF):**

French fries, truffle aioli.

\$7

## **SALTEADO DE VEGETALES (VEG,GF,DF):**

Saute market vegetables,  
roasted garli onions.

\$7



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# De la repostería.

## **PASTEL DE MORA:**

**\$10**

Blueberry corn cake, cream cheese, vanilla ice cream.

## **CRÈME BRÛLÉE DE ELOTE**

**\$12**

Caramelized corn Crème Brûlée

## **CHURROS:**

**\$10**

Mexican stick donuts, cinnamon dust, dulce de leche.



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