

VERANO

Hudson Yards

STARTERS

AQUACHILE MIXTO 16

Fresh Seafood, Cucumber, Lime, Radish, Avocado, Serrano, Onion (gf)

VERANO GUACAMOLE & CHIPS 16

Crispy Blue Corn Tortillas, Avocado, Lime, Scallion, Serrano, Cilantro (gf, ve)

ENSALADA 13

Local Greens, Grilled Corn, Black Beans, Tomato, Avocado, Cotija Cheese, Tortilla Crisp, Lime Serrano Vinaigrette (gf, v)

Add Carne Asada \$7, Chicken Tinga \$4, Baja Shrimp \$6

CRISPY CHIHUAHUA CHEESE 12

Cilantro Crema, Salsa de Arbol (gf, v)

CHEESE QUESADILLAS 11

Monterey Jack, Cheddar, Chihuahua and Cotija Cheese, Mexican Crema, Pico De Gallo (v)

Add Carne Asada \$7, Chicken Tinga \$4, Baja Shrimp \$6

NACHOS GRANDES 16

Cheddar, Black Beans, Pico de Gallo, Guacamole, Cilantro, Salsa de Arbol (v)

Add Carne Asada \$7, Chicken Tinga \$4, Baja Shrimp \$6

ESQUITES 12

Grilled Corn, Guajillo Crema, Pickled Jalapeno, Cotija Cheese, Cilantro, Onion (gf, v)

TACOS 15

CHOICE OF TWO

+\$7 per additional taco

CHICKEN TINGA

Guacamole, Cilantro, Cilantro Crema, Onion, Radish (gf)

CARNE ASADA

Marinated Skirt Steak with Salsa de Arbol, Guacamole, Cilantro, Onion, Radish (gf)

BLACKENED TILAPIA

Mango Pineapple Salsa, Cilantro, Onion, Radish (gf)

HONGOS

Roasted Mushrooms, Grilled Corn, Black Beans, Salsa Verde, Cotija Cheese, Cilantro, Onion, Radish (gf, v)

SUADERO

Braised Beef Brisket, Salsa de Arbol, Scallion Cabbage Slaw, Guacamole, Cilantro, Onion, Radish (gf)

BAJA SHRIMP

Seared Baja Shrimp, Cabbage, Chipotle Crema, Cilantro, Pickled Tomatillo (gf)

ENTRÉES

BURRITO (LUNCH ONLY) 13

Cheddar, Pico de Gallo, Guacamole, Mexican Rice, Black Beans, Lettuce, Warm Tortilla (v)

Add Carne Asada \$7, Chicken Tinga \$4, Baja Shrimp \$6

ENCHILADAS SUIZAS 20

Savory Chicken, Oaxaca Cheese, Cotija Cheese, Salsa Verde, Mexican Crema, Onion, Radish, Cilantro

BLACKENED TILAPIA 26

Blackened Spiced Tilapia Filet, Mango Pineapple Salsa, Scallion Cabbage Slaw, Lime (gf)

CARNE ASADA 33

10oz Skirt Steak, Smoked Chipotle Citrus Marinade, Scallion Cabbage Slaw, Lime (gf)

ROASTED ACHIOTE CHICKEN BREAST 24

Achiote Marinated Chicken Breast, Pico de Gallo, Scallion Cabbage Slaw, Lime (gf)

SIDES

Mexican Rice (gf, ve) 4

Black Beans (gf, ve) 4

(v) vegetarian, (ve) vegan, (gf) gluten free. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERT

CHURROS 8

Chili Chocolate Dipping Sauce, Sweet Cinnamon (v)

DULCE DE LECHE SUNDAE 12

Vanilla Ice Cream, Dulce de Leche, Churro Crumb, Cinnamon Sugar (v)

PALETAS 7.50

Coconut, Mango Chili, Mexican Chocolate, Passion Fruit