

# Kahlo

525 W 29th St Between 10th & 11th Avenue 10001-1335 · +12122560083 · Updated: Jan 14, 2026

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## GUACAMOLE 3

### EL CLÁSICO

\$18.00

traditional guacamole, pico de gallo

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### KAHLO & RIVERA

\$20.00

black garlic ancho chile paste, mango relish

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### Add Veggie Crudité

\$8.00

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## ENTRADAS 6

### AVOCADO TOAST

\$17.00

smashed avocado, mixed greens, onions, olive oil, sourdough toast

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### ESQUITES

\$18.00

mexican street corn off the cob, queso cotija, lime-truffle aioli, smoked spices

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### TUNA TOSTADAS

\$28.00

pan seared tajin crusted yellow-fin tuna, avocado salsa, pickled red cabbage, herbed crema

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### AGUACHILE

\$22.00

fresh fluke, tomatillo, jalapeño, white onions, avocado, lemon juice, olive oil, green olives

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### TRIO MOLOTES

\$18.00

3 oaxacan masa empanadas - Chorizo - queso oaxaca, chile poblano Huitlacoche - queso chihuahua, corn Chicken Tinga - morita sauce, crème fraîche

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### WINTER SALAD

\$18.00

kale, agave roasted mexican squash, cotija cheese, cranberries, pumpkin seeds, radicchio, oregano vinaigrette

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## TACOS 3

### LOS CABOS

\$18.00

wild caught atlantic cod tempura, tomatillo relish, chopped cabbage, herbed crema, black caviar - GF

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### VEGGIE "CARNITAS"

\$16.00

mexican spiced shiitake & oyster mushrooms, tomatillo sauce, chile de arbol sauce, cilantro, white onions

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### EL GOBERNADOR

\$20.00

maine lobster chunks, aged queso chihuahua, poblano & pineapple relish, chile aioli

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## PRINCIPALES 7

<b>CHILAQUILES</b>	<b>\$22.00</b>
2 eggs, shredded chicken, cotija cheese, tomatillo sauce, onion, cilantro, epazote cream, crisp corn tortilla	
<b>FRENCH TOAST</b>	<b>\$20.00</b>
dulce de leche, whipped cream, vanilla, berries, challah bread	
<b>ENCHILADAS DE MOLE</b>	<b>\$22.00</b>
free range chicken tinga, queso, crema fresca, pickled red onions	
<b>SALMON BURGER</b>	<b>\$20.00</b>
house blend patty marinated with shallots, jalapeño, morita sauce, topped with lettuce, pickles, onion, brioche bun	
<b>TRUFFLE CARNE ASADA SANDWICH</b>	<b>\$27.00</b>
sliced skirt steak, chihuahua cheese, truffle mayo, potato sticks, caramelized onions, toasted sourdough, house salad	
<b>FRIED CHICKEN SANDWICH</b>	<b>\$19.00</b>
crispy breast, avocado, cabbage slaw, sriracha honey	
<b>“ARRACHERA” STEAK &amp; EGGS</b>	<b>\$34.00</b>
mulato rubbed skirt steak, fried eggs, roasted potatoes & rajas, tarragon & avocado purée	

## EXTRAS <sup>4</sup>

<b>French Fries</b>	<b>\$8.00</b>
<b>Comal Tortillas (4)</b>	<b>\$6.00</b>
<b>Heirloom Pico de Gallo</b>	<b>\$6.00</b>
<b>Epazote Green Rice</b>	<b>\$8.00</b>