

# Ninfa's on Navigation

2704 Navigation Blvd 77003-1517 · +17132281175 · Updated: Jan 14, 2026

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## ANTOJITOS 9

### Guacamole

Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime

#### AVAILABLE OPTIONS

Small: \$12.00

Large: \$19.00

### Chile con Queso

Spicy Cheese and Pepper Dip

**\$13.00**

### Queso Asado

Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado

**\$14.00**

### Queso Flameado

Melted Cheese and Chorizo Casserole, Prepared Tableside

**\$15.00**

### Ceviche\*

Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions

**\$22.00**

### Crab Cake

Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce

**\$25.00**

### Mushroom Quesadillas

Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado tomatillo salsa

#### AVAILABLE OPTIONS

\$12.00

Add Chicken Fajitas:

\$6.00

Add Beef Fajitas\*: \$9.00

Add Shrimp: \$9.00

### Mixto Frito

Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli

**\$17.00**

### Nachos

Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, and Guacamole

#### AVAILABLE OPTIONS

\$13.00

Add Chicken Fajitas:

\$6.00

Add Beef Fajitas\*: \$9.00

Add Shrimp: \$9.00

## CALDOS Y ENSALADAS 5

### Caldo Xochitl

Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth

**\$14.00**

## Caesar Salad

The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic

### AVAILABLE OPTIONS

\$12.00

Add Chicken Fajitas:

\$7.00

Add Beef Fajitas\*: \$10.00

Add Shrimp: \$10.00

## Fajita Salad

**\$20.00**

Choice of Beef\* or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds

## India

**\$20.00**

Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas\*

## Chicken Adobo Salad

### AVAILABLE OPTIONS

Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette

\$21.00

Sub Beef Fajitas\*: \$6.00

Sub Grilled Shrimp: \$6.00

## MAMA NINFA'S ORIGINAL TACOS AL CARBON <sup>2</sup>

### One Taco a la Ninfa

### AVAILABLE OPTIONS

Beef Fajitas\*: \$18.00

Grilled Chicken Breast: \$16.00

### Two Tacos a la Ninfa

### AVAILABLE OPTIONS

Beef Fajitas\*: \$28.00

Grilled Chicken Breast: \$26.00

## HANDMADE TAMALES <sup>3</sup>

### Chicken

**\$18.00**

Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce

### Beef

**\$21.00**

Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy

### Pork

**\$18.00**

'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy

## ENCHILADAS <sup>8</sup>

### Antiguas

**\$17.00**

Cheese and Ranchera Sauce

### Granjas

**\$19.00**

Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce

### Al Carbon

**\$25.00**

Choice of Chicken or Beef Fajita\* with Cheddar Cheese and Beef Gravy

**Suizas** **\$19.00**

Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions

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**Del Mar** **\$26.00**

Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce

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**Carnitas** **\$20.00**

Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo

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**Mole** **\$20.00**

Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana

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**Ground Beef** **\$20.00**

Ground Beef with Beef Gravy Topped with Cheddar Cheese

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## TACOS 5

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**Texas Redfish** **\$23.00**

With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice

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**Grilled Salmon** **\$23.00**

Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa

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**Diablo Shrimp** **\$26.00**

Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce

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**Pulpo Cazuelita** **\$26.00**

Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli

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**Al Pastor** **\$22.00**

Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo

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## FAJITA PLATES 5

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**Marinated and Grilled Beef\* Skirt Steak** **AVAILABLE OPTIONS**

Served with Rice and Your Choice of Beans

Medium: \$38.00

Large: \$58.00

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**Grilled Chicken** **AVAILABLE OPTIONS**

Served with Rice and Your Choice of Beans

Medium: \$27.00

Large: \$42.00

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**Chicken and Beef\* Combination** **AVAILABLE OPTIONS**

Served with Rice and Your Choice of Beans

Medium: \$36.00

Large: \$50.00

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**Grilled Veggie "Fajitas"** **AVAILABLE OPTIONS**

With Assorted Seasonal Vegetables. Served with Rice and Your Choice of Beans

Medium: \$20.00

Large: \$30.00

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## Ninfa's 'Award Winning' Fajita Burger

**\$24.00**

Ground and Chopped Fajita, Topped with Grilled Onions, Poblanos, Avocado, Cheese, Chipotle Aioli, and Served with Roasted Potato Wedges

## FAJITA EXTRAS 7

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### Woodfire Grilled Quail

**\$12.00**

### Baby Back Ribs 1/2 Rack

**\$14.00**

### Garlic Butter Tampico Shrimp

**\$4.00**

### Bacon-Wrapped Diablo Shrimp

**\$5.00**

### Cheese Chile Relleno

**\$7.00**

### Brisket Picadillo Chile Relleno

**\$8.00**

### Pickled Carrots

**\$2.00**

## FAMOUS "OFF THE MENU" TOPPINGS 2

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### Berry

#### AVAILABLE OPTIONS

Tomatoes, Onions, Jalapeños, and Mushrooms

Medium: \$6.00

Large: \$8.00

### Chihuahua

#### AVAILABLE OPTIONS

Bacon, Peppers, Onions, and Cheese

Medium: \$6.00

Large: \$8.00

## PLATOS DEL MAR 4

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### Texas Redfish

**\$30.00**

Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano Rice

### Shrimp Tampico

**\$30.00**

Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans

### Ninfa's Famous Shrimp Diablo

**\$30.00**

Jumbo Gulf Shrimp Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Lemon Butter, Rice, and Your Choice of Beans

### Mole Salmon\*

**\$30.00**

Wood Oven Roasted Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, Chipotle Cream Sauce, and Roasted Peppers

## PLATOS TEJANOS 5

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### El Eddie

**\$19.00**

Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken

<b>Tejas Combo</b>	<b>\$24.00</b>
Choice of Chicken or Beef* Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	
<b>El Henry</b>	<b>\$19.00</b>
A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	
<b>Flautas</b>	<b>\$21.00</b>
Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw	
<b>Delicioso</b>	<b>\$22.00</b>
Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo	

## PLATOS FUERTES 6

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<b>Adobo Carne Asada</b>	<b>\$36.00</b>
Grilled Beef* Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	
<b>Carnitas</b>	<b>\$24.00</b>
Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce	
<b>Cochinita Pibil</b>	<b>\$22.00</b>
Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	
<b>Chile Rellenos</b>	<b>\$23.00</b>
One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce	
<b>Braised Beef Carne Guisada</b>	<b>\$26.00</b>
Braised Boneless Beef Stew with Potatoes, Peppers, and Onions	
<b>Grilled Quail</b>	<b>\$35.00</b>
Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers	

## NINFA'S MIXTAS 4

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<b>Mixta Diablo</b>	<b>\$39.00</b>
Jumbo Diablo Shrimp and Your Choice of Beef* or Chicken Fajitas	
<b>El Nopalito (Serves 2-3)</b>	<b>\$65.00</b>
Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef* & Chicken)	
<b>Mixta Ninfa</b>	<b>\$38.00</b>
Combination Fajitas (Beef* & Chicken) and Tampico Shrimp	
<b>Parilla Mixta (Serves 2-3)</b>	<b>\$78.00</b>
Beef* or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno	

## BEVERAGES 9

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<b>Aguas Frescas</b>	<b>\$5.00</b>
Made Fresh Daily	

## Natura™ Filter Water

gratis

<b>Topo Chico</b>	<b>\$5.00</b>
<b>Mexican Coca Cola</b>	<b>\$5.00</b>
<b>Soft Drinks</b>	<b>\$4.00</b>
<b>Iced Tea</b>	<b>\$4.00</b>
<b>Coffee / Iced Coffee</b>	<b>\$4.00</b>
<b>Espresso / Cappuccino</b>	<b>\$6.00</b>
<b>Cafe de Olla Cold Brew</b>	<b>\$6.00</b>

## BREAKFAST TACOS <sup>5</sup>

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<b>Potato, Egg, Cheese</b>	<b>\$4.00</b>
<b>Beans, Egg, Cheese</b>	<b>\$4.00</b>
<b>Bacon, Egg, Cheese</b>	<b>\$5.00</b>
<b>Chorizo, Egg, Cheese</b>	<b>\$5.00</b>
<b>Fajita, Egg, Cheese</b>	<b>\$6.00</b>

## MAINS <sup>9</sup>

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<b>Huevos Rancheros</b>	<b>\$14.00</b>
Two Eggs Over-Easy with Cochinita Pibil, Avocado and Black Beans on a Crispy Tortilla, Topped with Ranchera Sauce, and Crispy Bacon on the Side	
<b>Brisket Hash &amp; Eggs</b>	<b>\$15.00</b>
Served with Potatoes, Onions, and Tomatillo Salsa, Topped with Two Fried Eggs	
<b>Desayuno Mexicano</b>	<b>\$17.00</b>
Grilled Skirt Steak Served with Two Eggs Over-Easy, Roasted Potatoes, Onions, and Guajillo Sauce	
<b>Red Chile-Pork Posole</b>	<b>\$14.00</b>
Traditional Mexican "Hangover Soup" ; Served with Avocado, Onions, Sour Cream, and a Queso Fresco Tostada	
<b>Short Stack Pancakes</b>	<b>\$8.00</b>
Options include Plain, Banana, Blueberry, and Chocolate Chip. Served with Your Choice of Agave, Maple, or Jamaica Syrup	
<b>Blue Maseca Pecan Waffle</b>	<b>\$7.00</b>
One Large Pecan Waffle Served with Your Choice of Agave, Maple, or Jamaica Syrup	

**Avocado Guajillo Toast****\$14.00**

Sourdough Toast Topped with Avocado, Sautéed Spinach, Poblano Peppers, Roasted Garlic Cheese Sauce, and Two Fried Eggs

**Chilaquiles Verdes****\$12.00**

Crispy Corn Tortillas Topped with Fried Eggs, Avocado, Tomatillo Salsa, Sour Cream, Cotija Cheese, Onions, and Cilantro

**Shrimp & Grits****AVAILABLE OPTIONS**

Pan-Seared Jumbo Gulf Shrimp, Goat and Manchego Cheese Grits, Chorizo, and Pepita Pesto

\$19.00

Add Two Fried Eggs:

\$4.00

**SIDES & EXTRAS** 10**Bacon** **\$4.00****Chorizo** **\$4.00****Guacamole** **\$4.00****Seasonal Fruit** **\$4.00****Corn Bread** **\$5.00****Concha** **\$5.00**

Served with Guava Jelly &amp; Butter

**Cage Free Egg** **\$3.00****Cheese Grits** **\$4.00****Red Bliss Potatoes** **\$4.00****Churros** **\$5.00**

Served with your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

**DRINKS** 6**Café / Espresso** **\$6.00****Specialty Coffee** **\$5.50****Café Mexicana** **\$8.00**

Tequila Blanco, Kahlúa, Whipped Cream

**Mexican Hot Chocolate** **\$4.00****Jugo Naturales** **\$5.00**

Freshly Squeezed Orange or Grapefruit Juice

**Agua Frescas** **\$4.00**

made fresh daily

## COCKTAILS 5

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<b>Guava Mimosa</b>	<b>\$8.00</b>
Sparkling Wine and Guava Purée	
<b>Bloody Maria</b>	<b>\$8.00</b>
Our Take on a Spicy Bloody Mary made with Tequila Blanco	
<b>Classic Mimosa</b>	<b>\$8.00</b>
Sparkling Wine and Freshly Squeezed Orange Juice	
<b>El Carajillo</b>	<b>\$9.00</b>
Licor 43 and Katz Velvet Espresso	
<b>Horchata Borracha</b>	<b>\$9.00</b>
Kahlúa, Tequila Blanco, and Toasted Rice Milk with Sugar and Cinnamon	

## DESSERTS 5

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<b>Kahlúa Flan</b>	<b>\$9.00</b>
Traditional Mexican Flan infused with Kahlúa, topped with house-made Dulce de Leche & whipped cream	
<b>Tres Leches</b>	<b>\$10.00</b>
Our unique take on the classic, topped with marshmallow & flambéed to order	
<b>Sopapilla Jamaica</b>	<b>\$10.00</b>
Mexican vanilla gelato, whipped cream & house-made Jamaica (hibiscus) syrup	
<b>Mexican Chocolate Cake</b>	<b>\$12.00</b>
Abuelita chocolate cake with vanilla gelato	
<b>Vanilla Gelato</b>	<b>\$4.00</b>
Served with Chocolate sauce and house-made Jamaica (hibiscus) syrup	

## CAFE 8

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<b>Coffee/Iced Coffee</b>	<b>\$4.00</b>
<b>Espresso</b>	<b>\$5.00</b>
<b>Cortado</b>	<b>\$5.00</b>
<b>Cappuccino</b>	<b>\$5.00</b>
<b>Café Latte</b>	<b>\$5.00</b>
<b>Macchiato</b>	<b>\$5.00</b>
<b>Irish Coffee</b>	<b>\$7.00</b>
<b>Mexican Coffee</b>	<b>\$7.00</b>

## CÓCTELES 12

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## The Original Ninfarita

Houston's most famous Margarita! Made with 100% Agave Tequila Blanco

### AVAILABLE OPTIONS

Glass: \$10.00

Pitcher: \$34.00

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## Mango Habanero Margarita

**\$13.00**

Tequila Blanco, Mango, Habañero Peppers, Fresh Lime Juice, Salted Mole Rim

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## Guava Paloma

**\$13.00**

Tequila Blanco, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit

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## Hibiscus Margarita

**\$12.00**

Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim

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## The Navigation Margarita

**\$15.00**

Tequila Blanco, Combier, Fresh Lime Juice, Agave Nectar

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## Skinny Margarita

**\$10.00**

Tequila Blanco, Fresh Lime Juice, Reduced Agave Nectar

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## Mexican Mule

**\$13.00**

Tequila Blanco, Ginger, Passion Fruit Syrup, Agave, Lime Juice, Fresh Cucumber, Salted Rim

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## Cucumber Mint Margarita

**\$13.00**

Tequila Blanco, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

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## The Uptown Margarita

**\$15.00**

Tequila Reposado, Cognac, Grand Marnier, Fresh Lime Juice, Agave

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## Ranch Water

**\$13.00**

Tequila Reposado, Fresh Lime Juice, Topo Chico

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## Road To Oaxaca

**\$13.00**

Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt

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## Rosemary-Raspberry Spritzer

**\$12.00**

Rosé wine, Chambord, Lemon Lime Soda, Rosemary Garnish

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## BLANCO (UNAGED) <sup>14</sup>

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### Pueblo Viejo

**\$9.00**

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### Herradura

**\$10.00**

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### Don Julio

**\$11.00**

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### Milagro

**\$12.00**

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### Patrón

**\$12.00**

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### Tequila Ocho

**\$12.00**

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### El Tesoro

**\$13.00**

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<b>San Matias Tahona</b>	<b>\$13.00</b>
<b>Siete Leguas</b>	<b>\$13.00</b>
<b>Fortaleza</b>	<b>\$15.00</b>
<b>Siembra Valles High Proof</b>	<b>\$15.00</b>
<b>Roca Patron</b>	<b>\$16.00</b>
<b>Casa Dragones</b>	<b>\$18.00</b>
<b>Clase Azul</b>	<b>\$19.00</b>

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**REPOSADO (AGED 2 MONTHS - 1 YEAR) 9**

<b>Don Julio</b>	<b>\$12.00</b>
<b>Herradura</b>	<b>\$12.00</b>
<b>Patrón</b>	<b>\$13.00</b>
<b>El Tesoro</b>	<b>\$14.00</b>
<b>Siete Leguas</b>	<b>\$14.00</b>
<b>Tequila Ocho</b>	<b>\$16.00</b>
<b>Roca Patron</b>	<b>\$17.00</b>
<b>Fortaleza</b>	<b>\$18.00</b>
<b>Clase Azul</b>	<b>\$20.00</b>

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**AÑEJO (AGED LONGER THAN A YEAR) 8**

<b>Don Julio</b>	<b>\$13.00</b>
<b>Herradura</b>	<b>\$13.00</b>
<b>El Tesoro</b>	<b>\$15.00</b>
<b>Patrón</b>	<b>\$15.00</b>
<b>Siete Leguas</b>	<b>\$15.00</b>
<b>Roca Patron</b>	<b>\$18.00</b>
<b>Tequila Ocho</b>	<b>\$18.00</b>
<b>Fortaleza</b>	<b>\$25.00</b>

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**EXTRA AÑEJO (AGED LONGER THAN 3 YEARS) 4**

<b>San Matias Gran Reserva</b>	<b>\$16.00</b>
<b>El Tesoro</b>	<b>\$25.00</b>
<b>El Tesoro 'Paradiso'</b>	<b>\$28.00</b>
<b>Don Julio 1942</b>	<b>\$29.00</b>

### **MEZCAL (SMOKEY / EARTHY) 5**

<b>Los Vecinos Espadin</b>	<b>\$9.00</b>
<b>Del Maguey Vida Mezcal</b>	<b>\$10.00</b>
<b>Gracias a Dios Espadin</b>	<b>\$11.00</b>
<b>Don Mateo Pechuga</b>	<b>\$18.00</b>
<b>Rey Campero Cuishe</b>	<b>\$18.00</b>

### **DRAFT 8**

<b>8th Wonder Dome Faux'm</b>	<b>\$7.00</b>
<b>Dos Equis Lager</b>	<b>\$7.00</b>
<b>Karbach Crawford Bock</b>	<b>\$7.00</b>
<b>Karbach 'Love Street' Kölsch</b>	<b>\$7.00</b>
<b>No Label 'Sittin' Sidehaze' IPA</b>	<b>\$7.00</b>
<b>Pacifico</b>	<b>\$7.00</b>
<b>St. Arnold Lawnmower</b>	<b>\$7.00</b>
<b>Lagunitas IPA</b>	<b>\$7.00</b>

### **POBLANO MICHELADA 1**

<b>Poblano Michelada</b>	<b>\$8.00</b>
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Ninfa's Michelada Mix, Lime, Mole Salted Rim, Served Over Ice. Our salts may contain peanuts/tree nuts

### **BOTTLE / CAN 10**

<b>11 Below Oso Bueno</b>	<b>\$6.00</b>
<b>Bohemia</b>	<b>\$6.00</b>
<b>Corona / Corona Light</b>	<b>\$6.00</b>
<b>Dos Equis Amber / Lager</b>	<b>\$6.00</b>

<b>Michelob Ultra</b>	<b>\$5.00</b>
<b>Modelo Especial</b>	<b>\$6.00</b>
<b>Negra Modelo</b>	<b>\$6.00</b>
<b>Shiner Bock</b>	<b>\$6.00</b>
<b>Stone Buenaveza</b>	<b>\$6.00</b>
<b>Tecate</b>	<b>\$6.00</b>

## VINO <sup>11</sup>

<b>Marques de Caceres Cava Brut, Spain</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$34.00
<b>Poema Cava Brut Rosé, Spain</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	\$29.00
<b>Honig Sauvignon Blanc, Napa Valley, CA</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$34.00
<b>Matteo Braidot Pinot Grigio, Venezia Giulia, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$34.00
<b>Domaine St. George Chardonnay, Sonoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	\$29.00
<b>Paul Hobbs 'Crossbarn' Chardonnay, Sonoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$48.00
<b>Honoro Vera Rosé, Jumilla, Spain</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	\$29.00
<b>Hermanos Peciña 'Cosecha', Rioja, Spain</b>	<b>AVAILABLE OPTIONS</b>
	\$10.00
	\$36.00
<b>Luli Pinot Noir, Santa Lucia Highlands, CA</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$48.00
<b>No Curfew Red Blend, California</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$34.00

## Mettler Cabernet Sauvignon, Lodi, CA

### AVAILABLE OPTIONS

\$14.00

\$48.00

## SANGRIA 1

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### Sangria

Our Sangria is House-Made Fresh Daily

### AVAILABLE OPTIONS

Glass: \$9.00

Pitcher: \$30.00

## HORS D'OEUVRES 5

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### Jumbo Shrimp In Garlic Butter

**\$48.00**

### Bacon-Wrapped Shrimp Diablo

**\$58.00**

### Mini Crab Cakes

**\$65.00**

### Quesadillas

### AVAILABLE OPTIONS

Beef: \$16.00

Chicken: \$13.00

Spinach: \$8.00

Cheese: \$8.00

### Seafood Ceviche

**\$60.00**

Serves 8 - 10 guests

## TAMALES 3

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### Beef

**\$7.00**

with Beef Gravy

### Chicken

**\$6.00**

with Tomatillo Crema

### Pork Oaxacan-Style In a Banana Leaf

**\$7.00**

## ENCHILADAS ANTIGUAS 3

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### Spinach Primavera

**\$5.00**

### Cheese & Ranchera Sauce

**\$5.00**

### Enchiladas del Mar

**\$16.00**

Shrimp w/Chipotle Crema Sauce

## NINFA'S SALAD 1

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## Ninfa's Salad

**\$50.00**

Baby Romaine Lettuce, Avocado, Cotija Cheese, Crispy Tortilla Strips, Cherry Tomatoes, Bermuda Onions, Pickled Carrots & Toasted Pumpkin Seeds. Served with your choice of Cilantro-Lime Vinaigrette, Chipotle Ranch or Pumpkin Seed Vinaigrette (choose 2 of the 3)

## THE ORIGINAL FAJITA FIESTA <sup>4</sup>

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### Fajitas Mixta

**\$27.00**

Beef & Chicken

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### Beef Fajitas

**\$29.00**

Skirt Steak

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### Chicken Fajitas

**\$19.00**

### Vegetarian Fajitas

**\$14.00**

Served with Portobello Mushrooms and assorted seasonal vegetables

## FRESH, HOUSEMADE SANGRIA <sup>1</sup>

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### Fresh, Housemade Sangria

**\$155.00**

## NINFARITA'S <sup>2</sup>

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### Ninfarita's

**\$195.00**

18-20 Drinks per Gallon

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### Machine Rental

**\$175.00**

Includes Machine delivery, set-up & service