



MxCo 1491 2nd Avenue at 78th Street NYC 212-249-6080

PREVIEW MENU

Drinks

Margaritas de la Casa *herradura silver, triple sec, fresh lime*

Up/ on the rocks: 8 Frozen: mediana 9 la grande 15

Strawberry, raspberry, coconut, guava, mango, pineapple, tamarind, peach, watermelon, pomegranate

Piña Colada *rum, fresh coconut, fresh pineapple, Cream*

8

Gingerita

8

Hornito reposado, freshly squeezed lime juice, triple sec, and ginger puree.

Cabo rojo

9

Cabo wabo tequila blanco, freshly squeezed lime juice, simple syrup, blood-orange puree.

Piña rita

10

Partida reposado (100% organic agave) pineapple puree, fresh lime juice, and triple sec.

MXco-all natural margarita

12

Partida Blanco (100% organic agave) organic agave nectar, and freshly squeezed lime juice.

Macho Mojito

8

Dark rum, fresh lime juice, guava puree, mint, and simple syrup.

Patronsita flaca

12

Patron Reposado, lime juice, and Citronge.

Mexican romance

8

Coconut rum, pineapple juice, orange juice, coconut puree, and cream.

Sangria *red or white*

Glass 7 carafe 14 large carafe 20



Sweet Corn on the Cob <i>Costeño Aioli, Parmesan Cheese</i>	4
Yucca Fritas <i>Yucca Fries, Trio of Aiolis</i>	5
Tuna Tostaditas <i>Grilled Tuna, Passion Fruit Emulsion, Avocado Escabeche, Grilled Pineapple</i>	8
Chorizo Sope <i>Grilled Masa Flatbread, Oaxacan Cheese, Refried Black Bean, Avocado Mouse</i>	8
Guacamole <i>Yellow and Blue Corn Tortillas</i>	8
Trio of Guacamole <i>Traditional, Shrimp, Adobo Chicken Crackling</i>	12
Ceviche Valentina <i>Market Sea food, Spicy Tomato Salsa, Crispy Capers</i>	P/A

Queso Flameado *Chihuahua and Oaxaca Cheese Baked Casserole*

Norteño <i>with Northern Style Chorizo</i>	13
Supremo <i>with Mushrooms, Chicken and Chorizo</i>	14
Vegetariano <i>with artichokes and Corn</i>	14

Ensaladas

Organic Mesclun <i>Jicama, Orange Wedges, Mulato Balsamic Vinaigrette, Sesame Seeds</i>	10
Traditional Caesar <i>with Brioche & Cheese Croutons</i>	10
<i>With Grilled Shrimp 15 Grilled Chicken 14 Grilled Skirt Steak 14</i>	

Quesadillas *with freshly homemade tortillas*

Mushrooms <i>Chihuahua Cheese, Peppers, Epazote</i>	12
Pulled Chicken <i>Chihuahua Cheese, Caramelized Onions, Red and Green Salsa</i>	12
Artichoke <i>Idiazabal Cheese, Sweet Corn, Tomatillo Salsa</i>	12
Black Bean <i>Epazote, Goat Cheese, Chipotle Chile Paste</i>	10
Tiger Shrimp <i>Chihuahua Cheese, Epazote, Serrano Chile, Piloncillo Honey</i>	15

Nachos *with Guacamole, Chihuahua Cheese, Black Bean, Salsa Roja, Pico de Gallo, Herb Pickled Jalapenos*

MxCo'n Nachos	10
<i>with Chorizo add 2 Chicken or Skirt Steak add 4</i>	



Dos Tacos

Huiltacoche <i>Black Beans, Sweet Corn, Crema</i>	9
Grilled Mahi-Mahi <i>Pulla Aioli, Cotija Cheese, Salsa Oaxaca</i>	10
Beer Batter Fish <i>Cucumbe,r Pico de Gallo, Chipotle Aioli, Guacamole</i>	10
Saute Shrimp <i>Green Pipian, Cojita Cheese, Toasted Chili Pumpkin Seeds</i>	10
Pollo en Achiote <i>Chicken Crackling in Achiote, Guacamole, Pineapple-Habanero Escabeche</i>	8
Braised Short Ribs <i>Pico de Gallo, Tamarind-Pasilla Sauce</i>	9
Chorizo <i>Chipotle Potatoes, Salsa Ranchera, Queso Blanco, Black Beans</i>	8
Coca-Cola Carnitas <i>Pickled Radish, Cilantro, Avocado Sauce</i>	8
Pomegranate Glazed Hanger Steak <i>Pickled Cabbage, Green Chile Sauce</i>	10
Braised Lamb <i>Banana Leaf, Beer, Tequila, Lime, Oregano</i>	9

Burritos *With Jack Cheese, Rice, Black Beans, Mesclun Salad*

Grilled Skirt Steak 17 Grilled Chicken Breast 16

Grilled Vegetables 14 Pork Carnitas 16

Flautas *With Pickled Cabbage, Choice of Mole, Salsa Roja or Green Pipian*

Pollo *with Mole Poblano* 16 Short Ribs *with Salsa Roja* 17

Chipotle Potatoes and Spinach *with Green Pipian* 14

Braised Pork *with Salsa Ranchera, Cranberry Jicama Salsa* 17

Fajitas

Guacamole, Pico de Gallo, Crema Fresca, Corn Tortilla

Grilled Chicken 16 Skirt Steak 17 Shrimp 19

Para Acompañar 4

Frijoles Refritos Negros *Black Beans, Mashed And Sautéed with Onions*

Arroz a la Mexicana *Mexican Red Style Rice*

Espinaca *Sauteed Spinach, Crumbled Cheese, Pico De Gallo*

Pickled Jicama *Mexican Style Chile-Pickled Jicama*

Penca de Nopal *Grilled Cactus, Mexican Cream, Pulla Aioli, Sesame Seeds*

PRESS CONTACT: SAM FIRER * STEVEN HALL * 212-684-1955 * info@hallpr.com

The Hall Company *New York San Francisco Tokyo* www.HallPR.com

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POSTRES

Empanada de Platano con Chocolate *Plantain Chocolate Turnover with Spiced Rum*

Flan Napolitano *Mexican Style Flan with Cajeta and Peanut Confection*

Pastel de Tres Leches *Mexican Style Sponge Cake Soaked in 3 Kinds of Milk*

Chocolate Torta *Chocolate Molé Cake, Mixed Berry Compote, Jamaica-Passionfruit salsa*



White Wine

Pino Grigio, Santi, Italy '08 28/ 8

Chardonnay, Cucao, Chile '08 30/ 9

Dry Riesling, Selbach, Germany '07 30

Amayna, Sauvignon Blanc, Chile '08 40

Rose

Reflejo, Argentina 24/ 8

Red Wine

Merlot, Blackstone, California '07 28/ 8

Malbec, Jelu, Argentina '07 30/ 8

Pinot Noir, Echelon, France '06 34/10

Cabernet Sauvignon, Chono, Chile '06 28/ 8

Rioja, Loriñon Tinto, Reserva, Spain '04 40

Merlot, Robert Sinskey, California, '05 55

Bubbly

Mionetto Prosecco, Italy 40

Beer s

Draft *dos xx, negra modela, modela especial, stella artois, blue moon, sam adams seasonal* 6

Bottles/cans *corona, corona light, tecate, sol, negra modela, Heineken, amstel light, bud light, buckler(N/A)* 6

Michelada *modelo especial, costeño chile, fresh lime, salt* 7

Soft Drinks *coke, diet coke, sprite, ginger ale, club soda, iced tea* 2

Jarritos *mandarin, lime, grapefruit, tamarind, strawberry, mango, guava* 3

Juice *orange, cranberry, pineapple* 3

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Tequilas

1800 maestro doble 15

1800 silver, reposado, añejo, 9, 10, 11,

Cabo Wabo blanco, reposado, 9, 11

Cabrito blanco, reposado 10, 12

Cazadores blanco, reposado, y añejo 8, 11, 12

Corazon blanco, reposado, añejo 10, 12, 14

Corralejo blanco, reposado, añejo, trip dis, 11, 12, 13, 15

Corzo silver, reposado, añejo 11, 12, 13

Cuervo reserva 22

Don julio blanco, reposado, añejo 10, 12, 13

Don julio reservas 22

El Capo silver, reposado, extra añejo 13, 15, 20

El Jimador blanco, reposado, añejo 10, 11, 13

El Mayor blanco, reposado, añejo 10, 11, 12

El Tesoro blanco, reposado, añejo 12, 13, 15

El Tesoro Paradiso extra añejo 22

Frida Kahlo blanco, reposado, añejo 11, 12, 14

Gran Centenario blanco, reposado, añejo 12, 13, 15

Hacienda Sotol silver, reposado, añejo 12, 13, 15

Herradura blanco, reposado, añejo 7, 10, 12

Herradura suprema extra añejo 41

Los Arango reposado, añejo 13, 15

Luna azul blanco 9

Milagro select silver, reposado, y añejo 13, 14, 15

Milagro silver, reposado, añejo 10, 12, 13

Ocho plata, reposado, añejo 14, 15, 17

Paradiso extra añejo

Partida blanco, reposado, y añejo 10, 11, 12

Patron Gran Burdeos añejo 60

Patron Gran platinum 31

Patron silver, reposado, y añejo 9, 11, 12

Riazul silver, añejo 11,13

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Sauza conmemorativo añejo 10

Sauza hornitos plata, reposado, añejo 8, 9, 10

Tres generaciones plata, reposado, añejo 11, 12, 13

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FULL MENU

*Items Not Available on Preview Menu are marked with an asterisk **

Drinks

Margaritas de la Casa

herradura silver, triple sec, fresh lime

Up/ on the rocks: 8

Frozen with home made fresh fruit purees: mediana 9 la grande 15

*Tamarind, strawberry, raspberry, coconut, guava, mango,
pineapple, tamarind, peach, watermelon, pomegranate*

**By The Pitcher, served with 3 freshly prepared fruit purees of the day price tk*



***Condimentos 2**

Moles (3 moles)

Salsas (7 salsas)

Sauces (4 sauces)

Pickles (2 pickles)

Salsa/Mole Tasting 15

Bites

*Crispy Cheese Croutons 4

Sweet Corn on the Cob *Costeño Aioli, Parmesan Cheese* 4

Yucca Fritas *Yucca Fries, Trio of Aiolis* 5

Tuna Tostaditas *Grilled Tuna, Passion Fruit Emulsion, Avocado Escabeche, Grilled Pineapple* 8

Chorizo Sope *Grilled Masa Flatbread, Oaxacan Cheese, Refried Black Bean, Avocado Mouse* 8

Guacamole *Yellow and Blue Corn Tortillas* 8

Trio of Guacamole *Traditional, Shrimp, Adobo Chicken Crackling* 12

Ceviche Valentina *Market Sea food, Spicy Tomato Salsa, Crispy Capers* P/A

Queso Flameado

Chihuahua and Oaxaca Cheese Baked Casserole served in a cast iron skillet with handmade tortillas

Norteño *with Northern Style Chorizo* 13/20

Supremo *with Mushrooms, Chicken and Chorizo* 14/22

Vegetariano *with artichokes and Corn* 14/22

Ensaladas

Organic Mesclun *Jicama, Orange Wedges, Mulato Balsamic Vinaigrette, Sesame Seeds* 10/18

Traditional Caesar *with Brioche & Cheese Croutons* 10/18

With Grilled Shrimp add 5 Grilled Chicken add 4 Grilled Skirt Steak add 4

Quesadillas *with freshly homemade tortillas*

Mushrooms *Chihuahua Cheese, Peppers, Epazote* 12

Pulled Chicken *Chihuahua Cheese, Caramelized Onions, Red and Green Salsa* 12

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Artichoke *Idiazabal Cheese, Sweet Corn, Tomatillo Salsa* 12

Black Bean *Epazote, Goat Cheese, Chipotle Chile Paste* 10

Tiger Shrimp *Chihuahua Cheese, Epazote, Serrano Chile, Piloncillo Honey* 15

Nachos *with Guacamole, Chihuahua Cheese, Black Bean, Salsa Roja, Pico de Gallo, Herb Pickled Jalapenos*

MxCo'n Nachos 10

with Chorizo *add2* Chicken or Skirt Steak *add4*



Dos Tacos

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Beer Batter Fish <i>Cucumber, Pico de Gallo, Chipotle Aioli, Guacamole</i>	10
Saute Shrimp <i>Green Pipian, Cotija Cheese, Toasted Chili Pumpkin Seeds</i>	10
Pollo en Achiote <i>Chicken Crackling in Achiote, Guacamole, Pineapple-Habanero Escabeche</i>	8
Braised Short Ribs <i>Pico de Gallo, Tamarind-Pasilla Sauce</i>	9
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POSTRES

Empanada de Platano con Chocolate

Apple Chocolate Turnover with Spiced Rum served with Rompopo (Mexican Nog)

Flan Napolitano *Mexican Style Flan with Cajeta and Peanut Confection*

Pastel de Tres Leches *Mexican Style Sponge Cake Soaked in 3 Kinds of Milk*

Chocolate Torta *Chocolate Molé Cake, Mixed Berry Compote, Jamaica-Passionfruit salsa*

*Chocolate Quesadilla *with Fresh Fruit Salsa*