



# Los Feliz

109 LUDLOW ST. NEW YORK, NY  
[WWW.LOSFELIZNYC.COM](http://WWW.LOSFELIZNYC.COM)

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## PARA EMPEZAR

### GUACAMOLE 6

avocados, onion, cilantro, jalapeño, lime juice

### TOSTADAS DE CANGREJO 12

jumbo lump crab, guacamole, guava-chipotle paste, sesame seeds

## SOPA Y ENSALADAS

### CREME DE ELOTE 12

sweet cream of corn soup, jumbo lump crabmeat, huitlacoche, cotija cheese

### ENSALADA CÉSAR A LA MEXICANA 8

serrano chile dressing, avocado, Cotija cheese, pico de gallo, crispy capers

### ARUGULA CON TAMARINDO 10

baby arugula, portobello, goat cheese, avocado, pico de gallo, spicy tamarind vinaigrette

### MIXTA CON CACAHUATE 10

baby arugula, frisee, corn, avocado, frizzled tortillas, crispy panela cheese, sesame seeds, peanut-chipotle emulsion

### TOSTADA VEGETARIANA 12

flour tostada, black beans, pico de gallo, spicy potatoes, relishes, avocado, panela cheese, mixed greens

\*add chicken (4) or shrimp (5) to any salad

## CEVICHEs

### ATÚN 13

Mexican style tuna tartare, habanero, soy sauce, lemon-lime marinade, cucumber-ginger pico de gallo, sesame seeds, avocado, fresh sorbet

### SAL Y LIMÓN 13

red snapper, cilantro, red onion, orange, lime, pico de gallo, avocado

### PULPO Y CAMARON 13

octopus, shrimp, pickled onions, citrus-chili marinade, avocado, fresh sorbet, mango relish

### VERACRUZ 13

shrimp, spicy roasted tomatoes, green onion salsa, crispy capers

## QUESADILLAS

### HUITLACOCHÉ 10

Mexican black truffle, corn, Chihuahua cheese, crema

### POLLO 10

pulled chicken, red and green salsa, corn, roasted onions, Chihuahua cheese, crema

### CHORIZO CON PAPA 10

Mexican chorizo, spicy potatoes, black beans, Chihuahua cheese, crema



## TACOS

### VEGETARIANO 7

refried black beans, spicy chipotle potatoes, mole poblano, jicama relish, Cotija cheese, avocado

### PEZ DORADO 9

crispy sea bass, valentia aioli, avocado, cucumber-ginger relish

### CAMARÓN ENCHILADO 8

sautéed shrimp, peanuts-red chili paste, pickled carrots, sesame seeds

### PANCITA CON PULPO 10

Adobo-spiced pork belly, poached octopus, chili paste, pickled cabbage, guacamole, pineapple

### CHICHARRÓN DE POLLO 8

Adobo chicken crackling, guacamole, grilled pineapple, red chili aioli, Cotija cheese

### CARNE ASADA 11

Adobo marinated grilled skirt steak, avocado, black bean pico de gallo, lime

### BARBACOA 8

slow-cooked beef cheek in banana leaf, Mexican beer, tequila, oregano, lime flavored roasted onions

### PUERCO 8

braised pork, chili pasilla, Cotija cheese, corn, pico de gallo

### SALCHICHA 9

handmade artisanal pork frank, chorizo chili, jicama coleslaw, green chile aioli, cotija cheese, pico de gallo, avocado

### CHORIZO CON RAJAS 8

pan-seared Spanish chorizo, corn-mango rajas pablans, green chile, Mexican cream, and cotija cheese

## PLATOS FUERTES

### VEGETARIANO BURRITO 10

flour tortilla, grilled portabella, rajas poblano, black beans, chipotle potatoes, avocado, cotija cheese, frisee, cilantro rice

### FLAUTAS DE POLLO EN MOLE POBLANO 13

crispy tortillas with chicken topped with mole poblano

### QUESO CON TODO 13

baked cheese casserole with chicken, huitlacoche and chorizo served with a shot of guacamole and corn tortillas

### ALITAS DE PUERCO 14

three mini pork shanks, adobo, served with plantain goat cheese cornbread

### BURRITO DE ATÚN 17

pan-seared big eye tuna wrapped in flour tortilla, avocado, jicama relish, avocado pasilla sesame sauce

## PARA ACOMPAÑAR

### FRIJOLE NEGRO 4

### ARROZ VERDE 4

### YUCA FRITA 4

### GRANIELOTE 4



## DESSERTS

### TRES LECHES 9

Sponge cake soaked in three milks, chocolate ganache, dulce de leche, drizzled with cajeta

### PANQUE DE PERA 9

pear-peanut muffin, pear compote, orange agave reduction, mascarpone frosting, vanilla ice cream.

### BROWNIE DE CHOCOLATE 9

Mexican chocolate, cajeta, pecans, toasted coconut

## MARGARITAS

### LOS FELIZ CLASSIC 8/45

PUEBLO VIEJO BLANCO, FRESH LIME JUICE, ORGANIC RAW AGAVE

### JALAPEÑO + CILANTRO 9/50

HOUSE INFUSED EL JIMADOR BLANCO WITH JALAPEÑO & HABANERO, CILANTRO, FRESH LIME JUICE, ORGANIC RAW AGAVE

### HIBISCUS 9/50

CHINACO BLANCO, CHEF PREPARED HIBISCUS REDUCTION, FRESH LIME JUICE, ORGANIC RAW AGAVE

### HABANERO GRAPEFRUIT 10/55

HOUSE INFUSED EL JIMADOR BLANCO WITH JALAPEÑO & HABANERO, GRAPEFRUIT, FRESH LIME JUICE, ORGANIC RAW AGAVE

### PINEAPPLE + JALAPEÑO 10/55

HOUSE INFUSED EL JIMADOR BLANCO WITH JALAPEÑO & HABANERO, PINEAPPLE, FRESH LIME JUICE, ORGANIC RAW AGAVE

### THE FRESHEST MARGARITA 10/55

MILAGRO SILVER, EXTRA LIME JUICE, ORGANIC RAW AGAVE

### ORGANIC MARGARITA 12/66

ORGANIC CASA NOBLE BLANCO, ORGANIC RAW AGAVE, FRESH LIME JUICE

### CADILLAC 15/82

SIETE LEGUAS ANEJO, FRESH LIME JUICE, ORGANIC RAW AGAVE, GRAND MARNIER

## CERVEZAS

BOHEMIA 6

CORONA 6

CORONA LIGHT 6

NEGRA MODELO 6

PACIFICO 6

TECATE 6

## VINO

### SPARKLING

JEIO PROSECCO 12GL/42 BTL

PIPER HEIDSIECK 30 (SPLIT BTL)

VEUVE CLICQUOT 145 BTL

### BLANCO

BLANCO DELA CASA 7 GL/ 25 BTL

CHARDONNAY (CHILE '09) 10 GL/35 BTL

SAUVIGNON BLANC (CHILE '09) 10 GL/35 BTL

BLANCO SANGRIA 10 GL/35 CARAFE

### TINTO

TINTO DELA CASA 7 GL/ 25 BTL

MALBEC (ARGENTINA '09) 10 GL/35 BTL

CABERNET/CARMENERE (CHILE '06) 52 BTL