

# Entradas

For The Table

## KAHLO & RIVERA GUACAMOLE

black garlic ancho chile paste, mango relish hass avocados, cilantro, onions, key lime juice, housemade tortilla chips - \$20

~ Add Veggie Crudité +\$9 ~

## AVOCADO TOAST

smashed avocado, 2 poached eggs, mixed greens, cilantro, olive oil, 7 grain toast - \$20

## ESQUITES

mexican street corn off the cob, queso cotija, lime-truffle aioli, smoked spices - \$18

## TUNA TOSTADAS

pan seared tajin crusted yellow-fin tuna, avocado salsa, pickled red cabbage, herbed crema - \$27

## VUELVE A LA VIDA TOSTADA

“Return To Life”

maine lobster, yellow fin tuna, gulf shrimp, avocado-jalapeño purée, crisp tortilla - \$29

## KALE, CRANBERRY SALAD

agave roasted mexican squash, cotija cheese, pumpkin seeds, radicchio, oregano vinaigrette - \$18

## RIVERA SALAD

english cucumber, requeson, castelvetro olives, dill, avocado, fried shallots & lime juice - \$18

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# Brunché Prefix

2 course

includes Mimosa or Non Alcoholic Drink

\*Everyone at table must participate

**\$45.95**

## 1ST COURSE

Choice of

Esquites, Avocado Toast, Kale, Cranberry Slad, Rivera Salad

## 2ND COURSE

Choice of

Huevos Divorciados, Quesadilla Ranchera  
French Toast, Truffle Carne Asada Sandwich

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*Chef Arturo B. Jimenez*

April 2024 v1 = P+C

# Principales

Brunch Entrées

## CHILAQUILES

2 eggs, shredded chicken, cotija cheese, tomatillo sauce, onions, cilantro, epazote cream, crisp corn tortilla - \$24

## ENCHILADAS de MOLE

chicken tinga, queso fresco, crème fraîche - \$20

## QUESADILLA RANCHERA

corn tortilla stuffed with aged chihuahua cheese, salsa ranchera, eggs sunny side up, pico de gallo, chips - \$23

## FRENCH TOAST

dulce de leche, whipped cream, vanilla, berries, challah bread - \$23

## TRUFFLE CARNE ASADA SANDWICH

sliced skirt steak, chihuahua cheese, truffle mayo, potato sticks, caramelized onions, toasted sourdough, house salad - \$27

## HUEVOS DIVORCIADOS

poached eggs, red tomato sauce, green tomatillo sauce, cotija cheese, micro cilantro, epazote cream - \$20

## “ARRACHERA” STEAK & EGGS

ancho chile rubbed skirt steak, fried eggs, avocado, shishito peppers, tarragon, roasted potatoes - \$34

# Tacos

3 per order, housemade comal tortillas

## LOS CABOS

sea bass tempura, tomatillo relish, chopped cabbage, herbed crema, black caviar, GF - \$29

## VEGGIE “CARNITAS”

mexican spiced shiitake & oyster mushrooms, tomatillo sauce, chile de arbol sauce, cilantro, white onions - \$24

## EL GOBERNADOR

maine lobster, aged queso chihuahua, poblano & pineapple relish, chile aioli - \$33

# Extras

Eggs - 2, any style \$5 • Home Fries \$4

Grilled Shishito Peppers \$11 • Handmade Tortillas \$9

Heirloom Pico de Gallo \$7 • Veggie Crudité \$9

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\*\*Some of our dishes may contain nuts, shell fish and dairy. Please advise your server regarding any allergies.