

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 ~

BLACK TRUFFLE ESQUITES

mexican street corn off the cobb, queso cotija, lime-truffle aioli, smoked spices, black truffles - \$29

TUNA TOSTADAS

pan seared tajin crusted yellow-fin tuna, avocado salsa, pickled red cabbage, herbed crema, black caviar - \$34

AGUACHILE

fresh fluke, tomatillo, jalapeño, white onions, avocado, lemon juice, olive oil, green olives - \$22

TRIO MOLOTES

3 oaxacan masa empanadas - \$22
Chorizo - queso oaxaca, chile poblano
Huitlacoche - queso chihuahua, corn
Chicken Tinga - morita sauce, crème fraîche

KALE, CRANBERRY SALAD

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

RIVERA SALAD

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

CEVICHE

lobster, gulf shrimp, four citrus juices, evaporated milk, red onions, cilantro, fried corn, totopos - \$28

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

Chef Arturo B. Jimenez

April 2024 V1 = P+C

Principales

Entrées

HONGOS "AL PASTOR"

mexican spiced shiitake & oyster mushrooms, chile poblano pesto, riced broccoli, roasted pineapple relish - \$32

MOLE de POLLO CAMPESTRE

french cut roasted free range chicken, grandma's mole sauce, epazote green rice - \$38

MAGRET de PATO al PIPIAN

duck breast, mexican chiles, tomato, sesame seeds, black beans, orange confit - \$45

BRANZINO

"MANCHAMANTELES"

whole roasted mediterranean sea bass, salsa veracruz, olives, apple relish - \$41

LUBINA

ZARANDEADO

wild chilean sea bass, chile morita-sweet potato purée, asparagus, sautéed kale - \$42

"ARRACHERA" STEAK

mulato rubbed skirt steak, roasted potatoes & rajas, tarragon & avocado purée - \$42

CORDERO ASADO

tomatillo & morita grilled australian rack of lamb, baby corn, cotija cheese, asparagus, cipollini onions, crushed potatoes - \$46

BERKSHIRE COCHINITA PIBIL

achiote morita pork loin, pickled red onions, habanero sauce, comal tortillas - \$37

Extras

Grilled Shishito Peppers \$14 • Handmade Comal Tortillas \$9

Epazote Green Rice \$9 • Heirloom Pico de Gallo \$8

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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.