

Noché

Late Night Menu

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

“ARRACHERA” STEAK

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

KAHLO & RIVERA GUACAMOLE

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

VEGGIE CRUDITÉ

\$9

Tacos

3 per order, housemade comal tortillas

COCHINITA PIBIL

achiote morita pork loin, pickled red onions,
housemade habanero sauce - \$22

PLANT BASED

sautéed corn, baby zucchini, squash blossom,
white cabbage, shishito peppers - \$24

EL GOBERNADOR

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

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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.

Specialty Cocktails

Kahlo channeled her energy & emotion into her art & her many pets, named below.
– which lived at her home, Casa Azul in Coyoacán, Mexico City

Cocktails are made with Casanoble Premium Tequila
and Ojo de Tigre Artesanal Mezcal

21

BONITO

(Amazon Parrot)

premium tequila blanco, genepy,
jalapeño, lemongrass-cucumber

Mr. XOLOTI

(Aztec Dog Breed)

espadin & tobala mezcal, lemon juice,
guajillo & chile de arbol, spiced salt

GRANIZO

(Fawn)

premium tequila blanco, lime juice, spiced tamarind purée, ginger

FULANG CHANG

(Spider Monkey)

espadin & tobala mezcal, citrus, ginger-honey syrup

GERTRUDIS

(Eagle)

espadin & tobala mezcal, fernet, sweet vermouth, orange bitters

FRIDA

(Wife)

elderflower liqueur, psychaud's bitters, domaine du vieux

DIEGO

(Husband)

whiskey, fernet-vallet, honey, ancho chile liqueur, thai chili bitters

Mocktails

14

FRESA

strawberry, lime, grapefruit & sparkling soda

MORA AZUL

blueberry, mint, cranberry juice

PIÑA

pineapple & lime juice, agave, soda

TAMARINDO

tamarind, ginger, lime juice, sparkling soda

KAHLO'S HORCHATA

evaporated and white rice milk, cinnamon, vanilla