

# Entradas

For The Table

## KAHLO & RIVERA GUACAMOLE

black garlic ancho chile paste, mango relish  
hass avocados, cilantro, onions, key lime juice,  
served with housemade comal tortilla chips - \$20  
~ Add Veggie Crudité +\$9 ~

## AVOCADO TOAST

smashed avocado, mixed greens, onions, olive oil, 7 grain toast - \$17

## 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

## AGUACHILE

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

## TRIO MOLOTES

3 oaxacan masa empanadas - \$20  
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, castelvetro olives,  
dill, avocado, fried shallots & lime juice - \$18

# Tacos

3 per order, housemade comal tortillas

## LOS CABOS

sea bass tempura, tomatillo relish, chopped cabbage,  
herbed crema, black caviar, **GF** - \$26

## 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 - \$29

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*Chef Arturo B. Jimenez*

April 2024 v1 = P+C

# Principales

Lunch Entrées

## HONGOS "AL PASTOR"

mexican spiced shiitake & oyster mushrooms,  
chile poblano pesto, riced broccoli,  
roasted pineapple relish - \$26

## ENCHILADAS de MOLE

free range chicken tinga, queso,  
crema fresca, pickled red onions - \$26

## VUELVE A LA VIDA TOSTADA

"Return To Life"  
maine lobster, yellow fin tuna, gulf shrimp,  
avocado / jalapeño purée, crisp tortilla - \$29

## BRANZINO

### "MANCHAMANTELES"

whole roasted mediterranean sea bass,  
salsa veracruz, olives, apple relish - \$30

## TRUFFLE CARNE ASADA SANDWICH

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

## "ARRACHERA" STEAK

mulato rubbed skirt steak, roasted potatoes & rajas,  
tarragon & avocado purée - \$34

# Extras

Grilled Shishito Peppers - \$11

Handmade Comal Tortillas - \$9

Epazote Green Rice - \$9

Heirloom Pico de Gallo - \$7

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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.