

DINNER Delivery

Drinks

\$6

Corona (reg & light)
Pacifico
Dos Equis (reg & lager)
Sol
Tecate
Negra Modelo

Fresh-squeezed
Mexican Lemonade

\$2

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Seltzer Water

Guacamole 12

Mashed avocados with onions, cilantro, jalapenos and lime juice served with totopos or fresh corn tortillas

Salsas de la Casa 8

*Habanero (spicy)
Chile-Tomate (smokey) roasted tomatoes, chiles and cilantro*

Sopa del Dia 8

House Salad 8

Mixed greens, pico de gallo, fruit dressing and panela cheese

Ensalada Mixta en

Aderezo de Cacahuete 12

*Mixed greens, avocado, panela cheese
frizzled tortillas, fresh corn, sesame seeds
peanut-guajillo vinaigrette (with chicken or shrimp add \$6)*

Quesadilla de Huitlacoche 16

Grilled flour tortilla with Mexican Black Truffle and Chihuahua gruyere cheese

Quesadilla de Pollo 16

Grilled flour tortilla with chicken, Chihuahua & gruyere cheese

Quesadilla de Camaron 18

Grilled flour tortilla with shrimp Chihuahua & gruyere cheese

Flautas en Trilogia de Salsas 22

Crispy corn tortillas with shredded chicken, corn, caramelized onions, trio of salsas: tomatillo-avocado, chile aioli paste and a velvety pinto bean salsa

Burrito de Mole Poblano 16

*Flour tortilla with shredded chicken in mole sauce, (or vegetarian \$14)
Chihuahua cheese, sautéed beans, chipotle potatoes & corn*

Pastel Azteca 12

Multilayered tortilla "pie" with shredded chicken, beans, fresh corn, 3 cheeses, salsa verde & hoja santa

Taquitos de Chilorio 12

Slow cooked pork mini tacos in chile ancho, oregano & jalapeno vinegar, chipotle-cilantro drizzle & crema

Pollo con Mole 22

Chicken breast with mole poblano, rice, beans and tortillas

Quesos Flameados

(Good for two or more people to share)

**Norteno 18 Chihuahua cheese baked casserole with northern-style chorizo served with corn tortillas and guacamole or salsa*

A la Francesa 19 with gruyere and mushrooms.

Con Todo y Pollo 20 all of the above with chicken

Carne Asada Clásica 23

Adobo marinated grilled skirt steak with corn tortillas rice and beans

Para Acompañar 5

Frijoles Negros Refried black beans

Arroz a la Mexicana Mexican red rice

Vegetable of the day

Frijoles Charros Cowboy style pork and beans \$6

Postres 10

Chocolate flan cake with pineapple

Tres Leches - sponge cake soaked in three types of milk with mango

Delivery Radius: 10th street to 25th street,
Park Ave South / 4th Ave to 8th Ave

Payment methods: Cash and Credit Cards
(American Express, MasterCard, Visa)

Delivery minimum: \$15

Delivery times: Mon – Fri: Noon to 10pm
Sat – Sun: 5pm to 10pm

To help the environment, **utensils will only be included upon request**

All orders over \$40 include 2 free cans of soda.

Please call for catering and bulk ordering.

LUNCH Delivery

Guacamole 8

Mashed avocados with onions, cilantro, jalapenos and lime juice served with totopos or fresh corn tortillas

Salsas de la Casa 5

Habanero (spicy)

Chile-Tomate (smokey) roasted tomatoes, chiles and cilantro

Sopa del Dia 6

House Salad 6

Mixed greens, pico de gallo, fresh fruit dressing and cotija cheese

Ensalada Mixta en

Aderezo de Cacahuete 9

Mixed greens, avocado, panela cheese frizzled tortillas, fresh corn, sesame seeds peanut-guajillo vinaigrette (with chicken or shrimp add \$6)

Quesadilla de Huitlacoche 13

Grilled flour tortilla with Mexican Black Truffle and Chihuahua gruyere cheese

Quesadilla de Pollo 13

Grilled flour tortilla with chicken, Chihuahua & gruyere cheese

Flautas en Trilogia de Salsas 13

Crispy corn tortillas with shredded chicken, corn, caramelized onions, trio of salsas: tomatillo-avocado, chili aioli paste and a velvety pinto bean salsa

Burrito de Mole Poblano 14

Flour tortilla with shredded chicken in mole sauce, (or vegetarian \$14) Chihuahua cheese, sautéed beans, chipotle potatoes & corn

Pastel Azteca 12

Multilayered tortilla "pie" with shredded chicken, beans, fresh corn, 3 cheeses, salsa verde & hoja santa

Taquitos de Chilorio 11

Slow cooked pork mini tacos in chile ancho, oregano & jalapeno vinegar, chipotle-cilantro drizzle & crema

Pollo con Mole 16

Chicken breast with mole poblano, rice, beans and tortillas

Quesos Flameados

***Norteno 14** Chihuahua cheese baked casserole with northern-style chorizo served with corn tortillas with guacamole or salsa

A la Francesa 15 with gruyere and mushrooms.

Con Todo y Pollo 16 all of the above and chicken

Carne Asada Clásica 17

Adobo marinated grilled skirt steak with corn tortillas rice and beans

Para Acompañar 5

Frijoles Negros Refried black beans

Arroz a la Mexicana Mexican red rice

Vegetable of the day

Postres 10

Chocolate flan cake with pineapple

Tres Leches - sponge cake soaked in three types of milk with mango

crema

COCINA MEXICANA REFINADA

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(212) 691-4477

www.CremaRestaurante.com