



DINNER

⇨ **sinigual** ⇨
MEXICAN CUISINE

NYC July 21-Aug 31
RESTAURANT
WEEK®

🌿 3-course dinner | \$45 per person 🌿

FOR THE TABLE

housemade flour tortillas with honey butter

FIRST COURSE, STARTER

CHICKEN TORTILLA SOUP BOWL

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

ROMAINE SALAD

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps tossed with house-made creamy cilantro-pepita dressing™

GRILLED CHICKEN TOSTADA

chipotle-tamarind chicken breast, romaine, black beans, jicama, tomatoes, jack cheese, tortilla crisps with quemada-barbecue ranch

TABLESIDE GUACAMOLE

prepared tableside with avocados, serrano chiles, tomatoes, red onions, cilantro and lime

SECOND COURSE, ENTRÉE

TACOS VAMPIROS

skirt steak* or chicken, choice of two handmade flour or corn tortillas grilled with jack cheese; topped with guacamole, serrano chiles, salsa quemada, pico de gallo, cilantro & cotija cheese. served with cilantro pasilla rice, new mexico frijoles and sweet corn cake

CARNITAS YUCATÁN

slow-roasted citrus marinated pork, garlic, achote, red onions, new mexico frijoles, cilantro-pasilla rice, avocado relish, sweet corn cake

FLAMED-GRILLED FRESH VEGETABLE FAJITAS

vegetables, cotija cheese, onions, bell peppers, pasilla chiles, new mexico frijoles, avocado relish, pico de gallo, handmade flour or corn tortillas

FLAMED-GRILLED MEXICAN SHRIMP FAJITAS

chile de arbol shrimp, onions, bell peppers, pasilla chiles, new mexico frijoles, avocado relish, pico de gallo, handmade flour or corn tortillas

CARNE ASADA Y CHIMICHURRI

marinated and skirt steak*, vegetables, corn, chimichurri salsa, citrus-habanero red onions

THIRD COURSE, DESSERT

BERRY TOSTADA

berries, mango ice cream, almond tostada, whipped cream and chambord

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream

DEEP FRIED ICE CREAM

dulce de leche ice cream, corn flake crust, cinnamon sugar coating, chipotle-chocolate sauce, whipped cream and patrón xo

COCKTAILS

sold separately

WATERMELON MARGARITA 18

herradura silver tequila, muddled watermelon, lime juice

CADILLAC MARGARITA 18

lunazul tequila, house-made sweet & sour,
side shot of cointreau noir

CUCUMBER JALAPEÑO MARGARITA 17

cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar

PINEAPPLE SERRANO MARGARITA 18

corralejo blanco tequila, muddled pineapple,
lime juice, serrano chile

THE MEZCALERO 18

del maguey vida mezcal shaken with passion fruit, guava
& lime served in a chile salt rimmed glass

CLASSIC PALOMA 17

el jimador silver, grapefruit juice, lime juice
and agave nectar with a tajin chile rim

BERRIES & BLOOMS 21

código 1530 tequila rosa blanco, raspberries, honey,
aperol aperitivo, lime juice

LA BUENA SUERTE

our take on the classic old fashioned with your choice of liquor

chamucos extra añejo tequila 40

selvarey owner's reserve rum 39

angel's envy rye whiskey 27

COLD BRUNO 17

selvarey chocolate rum, cold brew, coffee liqueur

MARTINI DE SINIGUAL 18

grey goose vodka, lemon juice, elderflower liqueur, honey



*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

