

EL
Original
TX·MX

735 10th Ave
New York, NY 10019



OUR
TORTILLAS
are
HECHO BY
HAND

Flour tortillas are soft
and tender and made
with Dickson's
Farmstand lard.

Corn tortillas are made
from nixtamalized corn
and are vegan and
gluten free.

Executive Chef
John Cordova



APPETIZERS

Chile con Queso(s) \$7 (L) \$11

Classic homemade blend of melted cheese, green chiles and pico de gallo.

Queso El Original(s) \$12 (L) \$18

Our chile con queso topped with guacamole, black beans and picadillo beef.

Guacamole(s) \$8 (L) \$12

A blend of smashed avocados, jalapeños, garlic, cilantro and lime.

El-O Nachos\$12

Individual tostada chips layered with refried beans, a blend of cheddar and Monterey Jack cheeses, and pickled jalapeños. Served with guacamole, sour cream and pico de gallo.

Add picadillo beef or chorizo \$4
Add beef fajita, chicken fajita or shrimp \$6

El-O Quesadillas\$11

Handmade flour tortillas stuffed with cheese, green chiles and onion. Served with guacamole, sour cream and pico de gallo.

Add picadillo beef or chorizo \$4
Add beef fajita, chicken fajita or shrimp \$6

Armadillo Eggs\$8

Jalapeño peppers stuffed with cheddar cheese and cream cheese, wrapped in our breakfast sausage, breaded and fried. Served with green chile buttermilk dressing.

Frito Pie\$12

A tangle of Fritos topped with our award-winning Texas red chili, cheese, onions and pickled jalapeños. Served at all the finest Friday-night football games in Texas.

Campechana de Mariscos\$15

Seafood cocktail with shrimp, crab, bay scallops, avocado and pico de gallo.

El-O Botanas Fiesta\$15

Big enough for two, though you might not want to share. Includes nachos, an armadillo egg, a quesadilla, guacamole and chile con queso.

SOPAS Y ENSALADAS

Tortilla Soup(Cup) \$7 (Bowl) \$9

Slow cooked red-chile broth with hand-pulled chicken, topped with cilantro, avocado, tortilla strips and queso fresco.

Texas Red Chili(Cup) \$11 (Bowl) \$18

The state dish of Texas. Tender, slowly stewed beef with red chiles, topped with cheese, onions and pickled jalapeños. No beans.

Tex-Mex Wedge\$7

Iceberg lettuce, green chile buttermilk dressing, pico de gallo and bacon.

Taco Salad\$9

Mixed green salad, tomatoes, cheese, black beans, guacamole, crispy corn tortilla strips and ancho vinaigrette.

Add picadillo beef or chorizo \$4
Add beef fajita, chicken fajita or shrimp \$6

EL ORIGINAL FAVORITOS

EL ORIGINAL Numero Uno\$22

The quintessential Tex-Mex combo plate: a picadillo beef crispy taco, one cheese enchilada with chili gravy, one beef tamale, a chile con queso tostada, guacamole, rice and choice of beans.

Add shredded beef or shredded chicken to enchilada \$3

EL ORIGINAL Numero Dos\$22

Two bean and cheese nachos, one chicken enchilada smothered in salsa verde, one chicken flauta, guacamole, rice and choice of beans.

The Pablo Deluxe\$22

Two beef enchiladas, one picadillo beef puffy taco, a chile con queso tostada, rice and choice of beans.

El Miguelito Fuerte\$20

One cheese enchilada with chili gravy, one picadillo beef crispy taco, guacamole, rice and choice of beans.

Add shredded beef or shredded chicken to enchilada \$3

Lady Bird Special\$17

Chalupa, a chile con queso tostada, guacamole, rice and choice of beans.

The Panhandle\$22

Texas style chicken fried steak. Pounded top round, breaded and fried, served with black pepper cream gravy, smashed potatoes and sautéed spinach.

The Tampiqueña\$25

Skirt steak, topped with grilled onion. Served with a cheese enchilada, guacamole, rice and choice of beans.

Los Niños\$5

(children under 12)
Choice of either a crispy taco, enchilada or tamale. Served with rice and choice of beans.

TACOS

All plates come with two tacos, Spanish rice and your choice of beans.

Black Bean Soft Tacos\$14

Corn or handmade flour tortillas, black beans, guacamole and pico de gallo.

Crispy Tacos\$15

Fried corn tortillas, lettuce, tomatoes, a blend of cheddar and Monterey Jack cheeses, and your choice of picadillo beef, shredded chicken or black beans.

Puffy Tacos\$15

Puffy fried corn tortillas, lettuce, tomatoes, a blend of cheddar and Monterey Jack cheeses, and your choice of picadillo beef, shredded chicken or black beans.

SIZZLING FAJITAS

All plates served with handmade flour tortillas, sautéed onions and peppers, guacamole, sour cream, pico de gallo, rice and beans.

Chicken

1/2 pound\$22
1 pound\$33

Beef & Chicken

1/2 pound\$24
1 pound\$38

Shrimp

1/2 pound\$27
1 pound\$48

Beef

1/2 pound\$25
1 pound\$40

Fish

1/2 pound\$24
1 pound\$35

Vegetable

(portobello mushrooms & seasonal vegetables)
1/2 pound\$18
1 pound\$32

Chicken Soft Tacos\$16

Corn or handmade flour tortillas, shredded chicken, salsa verde, cilantro and a blend of cheddar and Monterey Jack cheeses.

Beef Soft Tacos\$17

Corn or handmade flour tortillas, shredded beef, chili gravy, cilantro, onions and a blend of cheddar and Monterey Jack cheeses.

Tacos Al Carbón\$18

Handmade flour tortillas, beef or chicken fajita meat, and guacamole.

Fish Tacos\$18

Corn tortillas, grilled fish, avocado, cabbage and green chile buttermilk dressing.

Shrimp Tacos\$18

Handmade flour tortillas, shrimp, pico de gallo and queso fresco.

TRADITIONAL TEX-MEX PLATES

All plates served with Spanish rice and your choice of beans.

Cheese Enchiladas.....\$14

Corn tortillas filled with a blend of cheddar and Monterey Jack cheeses, topped with chili gravy, onions and even more cheese.

Spinach & Mushroom Enchiladas.....\$14

Corn tortillas filled with spinach, mushrooms, salsa verde and a blend of cheddar and Monterey Jack cheeses.

Beef Tamale Dinner.....\$17

Two shredded beef tamales, topped with chili gravy and queso fresco.

Chicken Tamale Dinner.....\$16

Two chicken tamales, topped with salsa verde and queso fresco.

Rajas Tamale Dinner.....\$15

Two cheese and green chile tamales, topped with salsa verde and queso fresco.

Flautas.....\$16

Three crispy rolled corn tortillas stuffed with chicken, topped with salsa verde and queso fresco. Served with guacamole and sour cream.

ENCHILADAS

All plates come with two enchiladas, Spanish rice and your choice of beans. Add a fried egg \$2

Chicken Enchiladas.....\$16

Corn tortillas filled with shredded chicken, topped with salsa verde and a blend of cheddar and Monterey Jack cheeses.

Carne Guisada.....\$18

Chuck roast stewed in a thick, peppery sauce, served with handmade flour tortillas.

Chile Rellenos.....\$15

A battered and fried poblano pepper stuffed with a blend of cheddar and Monterey Jack cheeses, topped with ranchero salsa.

Add picadillo beef or chorizo \$4
Add beef fajita, chicken fajita or shrimp \$6

Chalupas.....\$15

Two crispy flat corn tortillas topped with refried beans, a blend of cheddar and Monterey Jack cheeses, lettuce and tomato.

Add picadillo beef or chorizo \$4
Add beef fajita, chicken fajita or shrimp \$6

Sour Cream Enchiladas.....\$17

Corn tortillas filled with shredded chicken or black beans, topped with sour cream sauce and a blend of cheddar and Monterey Jack cheeses.

Beef Enchiladas.....\$17

Corn tortillas filled with shredded beef, topped with chili gravy, onions and a blend of cheddar and Monterey Jack cheeses.

Tres Leches Cake.....\$7

Vanilla sponge cake soaked with rum and a mix of three milks, topped with lightly sweetened crema fresca and hibiscus soaked cherries.

Sopapillas.....\$6

Puffed and doughy, sprinkled with cinnamon and honey.

Flan.....\$7

Traditional vanilla or Mexican chocolate.

Pralines.....\$6

North Texas style pralines made with pecans, buttermilk and brown butter.

DESSERT

About OUR INGREDIENTS

- MEATS -

Picadillo is ground beef cooked with chiles, spices and tomatoes.

Shredded chicken is slow-cooked chicken, tossed with tomatillo salsa.

Shredded beef is slow-cooked chuck, tossed with chili gravy.

Chorizo is ground pork, mixed with red chiles and spices.

- BEANS -

Refried beans are smashed pinto beans fried in lard.

Charra beans are whole pinto beans, stewed with jalapeños, tomatoes and bacon.

Black beans are whole black beans, stewed with onions, garlic and jalapeños.

- GRAVIES & SALSAS -

Chili gravy is a soulful blend of red chiles and spices. It is the essence of Tex-Mex.

Salsa verde is a blend of tangy tomatillos, green chiles, and aromatics.

Ranchero salsa is a light blend of tomatoes, green chiles, and aromatics.

Sour cream sauce is a creamy blend of chicken broth, lively tomatillos, green chiles, and sour cream.



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DRINKS

COCKTAILS

El-O Margarita \$ 10

100% agave blanco tequila, orange curacao, fresh lime, coarse salt.

El-O Chilly \$ 10

El-O frozen Margarita.

El-O Fresa Frozenita \$ 11

Frozen strawberry-cinnamon Margarita w/cinnamon ancho salt.

Mexican Martini \$ 13

Pueblo Viejo blanco tequila, fresh lime, Combier orange liqueur, olive juice, Fire and Damnation Habanero bitters, Serrano olives, sweet hot salt.

Poblanita \$ 12

Our house Margarita with Excellia tequila, Poblano and green habaneros and cilantro.

Crying Dove \$ 12

A spicy variation of the beloved Paloma. Cabeza blanco tequila, fresh lime, Jarritos grapefruit soda, chile , cumin salt.

Baby Dizzy \$ 13

Del Maguey Vida mezcal, Lucano amaro, fresh lemon and grapefruit, chile, ginger beer.

Nasty Old West \$ 13

Medley Bros. bourbon, El Buho mezcal, Mr. Katz's rock and rye, Suze, BBQ bitters.

Michelada \$ 9

Maggi, Worcestershire, Pacifico beer, a trio of hot sauces, lime, salt.

Bloody Maria \$ 11

100% agave blanco tequila, Powell and Mahoney Chipotle, lime, salt, El Original Escabeche.

El Gato con Boots \$ 12

Dulce Vida blanco tequila, Montenegro Amaro, fresh lime, fresh canteloupe, Jarritos Mandarina soda

Not-So Prickly \$ 12

Hornitos Reposado tequila, spiced pear syrup, red wine, Tex Mex salt

La Playa'rita \$ 20

Casamigos Blanco, Grand Marnier 100th Anniversary, fresh lime.

Star 22 \$ 12

Bourbon whisky, Ancho liqueur, fresh lemon, Negra Modelo, coffee salt.

San Antone Sangria \$ 10

Red wine, pisco, sweet tea, muchas frutas.

Metalbelly Negroni \$ 13

Fidencio Clasico mezcal, Campari, sweet vermouht, Fire and Damnation bitters.

TEQUILAS & MEZCAL

BLANCO

SHOT

Arette Blanco.....	\$ 17.5
Avion.....	\$ 16
Casa Noble.....	\$ 15
Casamigos Blanco.....	\$ 13.5
Cazadores Blanco.....	\$ 10
Corazon Blanco.....	\$ 10.5
Chinaco Blanco.....	\$ 14
Clase Azul Blanco.....	\$ 27
Don Julio Blanco.....	\$ 16
Dulce Vida Blanco.....	\$ 10
El Jimador Blanco.....	\$ 9
El Tesoro Blanco.....	\$ 13
Espolon Blanco.....	\$ 12
Excellia Blanco.....	\$ 15
Herradura B.....	\$ 10
Hornitos Blanco.....	\$ 9.5
Milagro B	\$ 9
Olmeca los Altos Blanco.....	\$ 9
Partida Blanco.....	\$ 15
Pueblo Viejo Blanco.....	\$ 9
Roka Patron.....	\$ 21.5
Sieta Leguas Blanco.....	\$ 14
Tapatio 110 Blanco.....	\$ 12
Tres Generaciones Blanco.....	\$ 14
Lunazul.....	\$ 9
Siembra Azul Blanco.....	\$ 9
San Matias Orgullo.....	\$ 9

REPOSADO

SHOT

Avion Reposado.....	\$ 17
Casamigos Reposado.....	\$ 15
Dulce Vida Reposado.....	\$ 12
El Jimador Reposado.....	\$ 10
El Tesoro Reposado.....	\$ 14
Espolon Reposado.....	\$ 13
Excellia Reposado.....	\$ 16
Hornitos Reposado	\$ 11
Ocho Vintage 2010.....	\$ 15
Partida Reposado.....	\$ 16
Sieta Leguas	\$ 15
Reposado	
Tres Generaciones	\$ 16
Reposado	

MEZCAL

Del Maguey Chichicapa.....	\$ 18
Del Maguey Minero.....	\$ 18
Del Maguey Tobala.....	\$ 35
Del Maguay Vida.....	\$ 10
El Buho.....	\$ 10
El Jolgorio Arroqueno.....	\$ 45
Fidencio Clasico.....	\$ 10
Fidencio Tepestate.....	\$ 35
Montelobos.....	\$ 10
Sombra.....	\$ 12
Del Maguey Pechuga.....	\$ 50

AÑEJO

Casa Noble Anejo.....	\$ 19
Cuervo Reserva de la Familia Anejo	\$ 50
Don Julio 1942.....	\$ 35
Dulce Vida Anejo.....	\$ 15
El Tesoro Anejo.....	\$ 15
Partida Anejo.....	\$ 17
Sieta Leguas Anejo.....	\$ 17
Tres Generaciones Anejo.....	\$ 17

EXTRA AÑEJO

San Matias Rey Sol.....	\$ 60
Herradura Seleccion..... Suprema	\$ 60
Siete Leguas Dantano.....	\$ 40
Deleon.....	\$ 60
Paradiso, El Tesoro.....	\$ 25
Partida Elegante.....	\$ 65



WHITE

GLASS / BOTTLE

Mount Riley.....	\$ 8/31
Sauvignon Blanc, Marlborough, New Zealand	
San Giorgio.....	\$ 6/23
Pinot Grigio, Treviso, Veneto, Italy	
Robin K	\$ 11/42
Chardonnay, Russian River, California	

RED

GLASS / BOTTLE

Broadside	\$ 10/39
Cabernet Sauvignon, 'Margarita Vineyard', Paso Robles, California	
Taymente	\$ 8/31
Malbec, Mendoza, Argentina	
San Pietro	\$ 10.5/40
Pinot Noir, Trentino, Alto Adige, Italy	

ROSE

Bonny Doon.....	\$ 10/38
Vin Gris de Cigare, Central Coast, California	

SPARKLING

Gruet Gold Label.....	\$ 9/43
New Mexico	
Treviso Prosecco.....	\$ 8/38
della Contessa	

BEER

DRAFT

Dos Equis Lager.....	\$ 6
Braven (White IPA).....	\$ 7
Brooklyn Lager.....	\$ 7
Finback (IPA).....	\$ 7
Greenport (Black Duck Porter).....	\$ 7
Greenport (Pale Ale).....	\$ 7
Radiant Pig (Red Ale).....	\$ 8
SingleCut (Pilsner).....	\$ 7
Finback (Wit).....	\$ 8
SingleCut (ESB).....	\$ 8

BOTTLE

Bohemia.....	\$ 6
Corona.....	\$ 6
Day of the Dead (hefeweizen).....	\$ 7
Day of the Dead (Pale Ale).....	\$ 7
Lone Star.....	\$ 5
McKenzies Cider.....	\$ 7
Miller Lite.....	\$ 5
Modelo Especial (can).....	\$ 6
Negra Modelo.....	\$ 6
Pacifico.....	\$ 6
Shiner Bock.....	\$ 6
Tecate (can).....	\$ 5
Victoria.....	\$ 6
Victory IPA.....	\$ 6



AGUAS
Frescas

***Jamaica** \$ 6
Hibiscus flower, sugar,
lime and water.

***Horchata** \$ 6
Rice, milk, cinnamon,
deliciousness.

COFFEE & TEA

Cold-brew iced coffee*.....	\$ 4.5
Hot coffee.....	\$ 3.5
Unsweetened iced tea.....	\$ 3

BOTTLED SODA*..... \$ 4

- Jarritos Toronja
- Jarritos Mandarin
- Jarritos Mexican Cola
- Jarritos Tamarind
- Barrett's Ginger Beer

FOUNTAIN SODA \$ 3.5

- Coca Cola
- Diet Coca Cola
- Sprite
- Dr. Pepper
- Ginger Ale

* PER SERVING