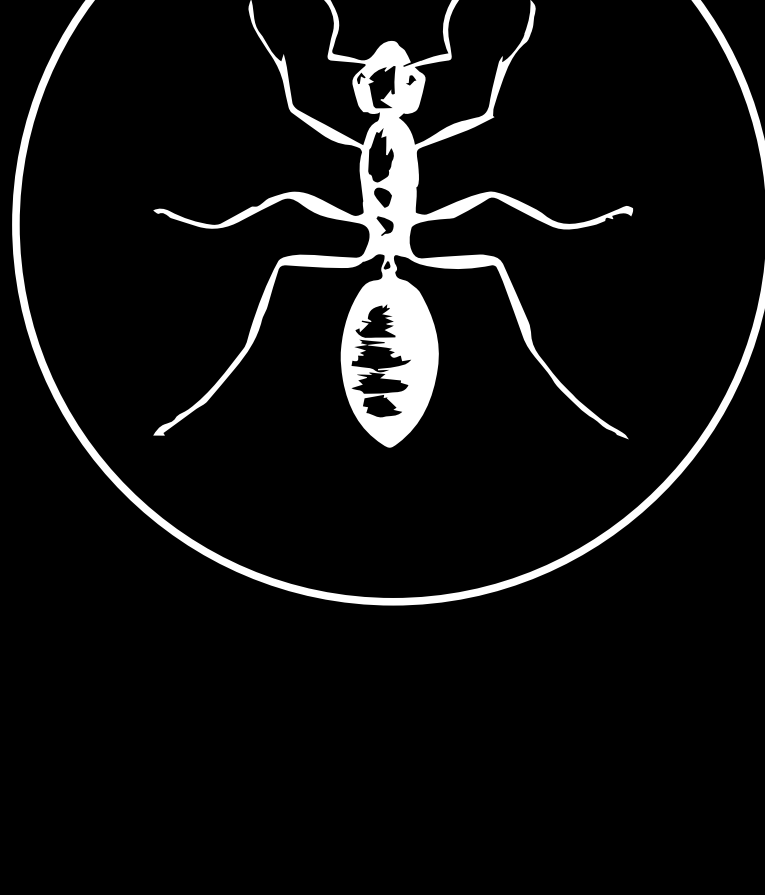


ANTMAZING DISHES

the most surreal place in town



a surreal eating experience

DINNER

NEW YORK CITY

SUITABLE FOR

Vegan

Vegetarian

ALLERGY WARNING

SPECIAL INGREDIENT

Gluten

Garlic

Egg

Shellfish

Dairy

Nuts

Pork

PARA COMPARTIR

BLACK ANT GUACAMOLE \$18

Avocado, onion, cilantro, pickled jalapeño, black ant salt.



ESQUITES \$16

Corn off the cob, cream corn stew, lime aioli, queso cotija.



AGUACHILE ROJO \$21

Guajillo lime base, shrimp, red onion, cucumber, avocado.



may contain: sesame seeds, avocado.

CROQUETAS \$18

Manchego grasshopper fried croquettes, salsa tatemada, black garlic aioli.



may contain: seeds.

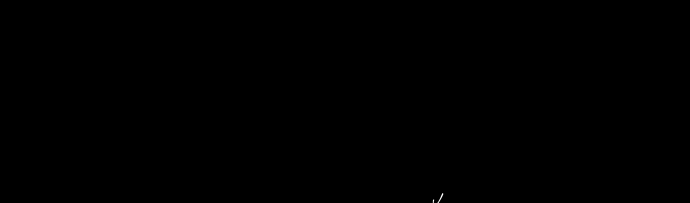
ENSALADA DE TOMATE \$16

Heirloom tomatoes, chili lime vinaigrette, watercress, queso fresco.



TLAYUDA \$21

Grasshopper aciento, bean puree, Oaxaca cheese, quelites, salsa macha, grasshoppers.



TACOS

TACOS DE PESCADO \$18

Baja style fried fish, cabbage slaw, jalapeño aioli, salsa morita.



TACOS DE HONGOS \$16

Mushrooms, oxaca cheese, avocado, salsa verde.

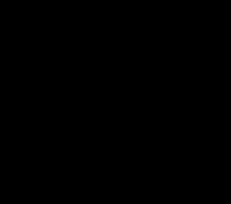


TACOS AL PASTOR \$18

Roasted chicken pastor, pineapple, pickled onion, guacachile.

CARNITAS DE PATO \$19

Duck carnitas confit, mango-habanero salsa, pickled onion, chicharrón.



PLATOS FUERTES

ENCHILADAS DE CONEJO \$26

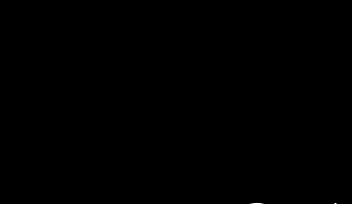
Braised rabbit, Oaxaca cheese, chileajo, quelites.



may contain: sesame seeds.

POLLO EN MOLE \$28

Roasted chicken breast, mole Oaxaqueño, aji risotto, tortillas.



may contain: seeds.

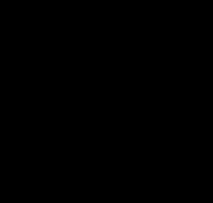
PULPO A LA DIABLA \$24

Octopus, salsa diablo, pico de gallo, celery root puree.



CARNE ASADA \$32

NY steak Tampiqueña style, cheese enchilada, bean-pasilla sauce, guacamole.



SIDES

ARROZ & FRIJOL \$10

Yellow creamy rice, pinto pasilla beans.



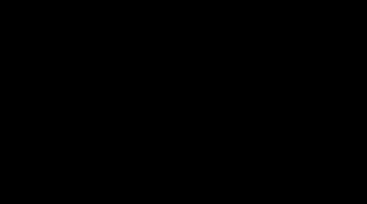
SHISHITOS \$10

Shishitos toreados, lime aioli.



CHIPS AND SALSA \$10

Roasted salsa, chips.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness