

RAW BAR

HAMACHI TIRADITO (GF)	16
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa	
CEVICHE MIXTO (GF).....	15
Scallops, pulpo, squid, cucumber, avocado, cilantro, aji amarillo leche de tigre	
ESCABECHE DE PULPO (GF).....	17
Chorizo colorado, scallions, capers, cilantro, grape tomatoes, chipotle hummus	
EL SALMON BRULEE (GF)	16
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens	
TUNA TIRADITO	19
Pickled seaweed, mandarin segments, aji amarillo, mandarin bitters	
CRUDO TASTING.....	30
Chef's selection	

FROM THE SEA

OYSTERS COAST TO COAST

\$3 each

OYSTER SHOOTERS 6
add pisco or tequila \$3

ALASKAN KING CRAB LEG \$29
JUMBO SHRIMP COCKTAIL \$5 each

SEAFOOD TOWER

4 Jumbo Shrimp, 24 Raw Oysters
1 1/4 lbs Lobster, Alaskan King Crab Leg,
4 Oyster Shooters, Crudo Trio Tasting

COCKTAIL SAUCE | MIGNONETTE | CLARIFIED BUTTER



SUSTAINABILITY, QUALITY ASSURANCE, ECO FRIENDLY

SIGNATURE DISHES

BARBACOA DE PACU PACU 25
Grilled Brazilian fish ribs, house made orange chipotle BBQ sauce

MOQUECA MIXTA (Brazilian Style Stew) (GF) 33
Squid, shrimp, mussels, white fish, scallops, soy beans, spanish chorizo, bacalao, green coconut rice, dende oil

Add: Lobster MP

SIDES 8

GARLIC MASHED POTATO
FRENCH FRIES
RUSSIAN POTATO SALAD
GRILLED BROCCOLI RABE
COCONUT RICE

STARTERS

EL GUACAMOLE (V) (GF)	12
Hass avocado, tomato, onion, cilantro, cotija cheese and corn tortilla chips	
QUESO FUNDIDO.....	12..add lobster...16
Chihuahua cheese, spanish chorizo, caramelized onion, toasted bread	
EMPANADAS (two per order).....	10
Beef/corn & cheese/ranchera/crab & spinach	
TAQUITOS DE LANGOSTA (4).....	20
Crispy wonton shells, Maine lobster, grilled pineapple, avocado cream, spicy Kewpie mayo	
LOBSTER & BAKED EGG (GF).....	20
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread	
ALBONDIGAS DE CORDERO	18
Crispy lamb meatballs, garlic mashed potato, grilled red pepper ceviche, creamy chimichurri	

SALADS

Add: Chicken...6 | Salmon, Shrimp or Steak.....8

GRILLED CAESAR SALAD (V)...(GF).....	13
Grilled romaine, tomato confit, Dominican fried cheese, croutons pickled radishes, Caesar dressing, anchovy salt	
LA PULPERIA SALAD (V).....	15
Farro, parsnips, beets, feta cheese, cherry tomatoes butternut squash, orange maple vinaigrette	
BABY KALE SALAD	12
Carrots, beets, red onion, grilled corn, manchego cheese, deviled eggs, pomegranate molasses vinaigrette	
BURRATA	20
Spinach-jalapeno pesto, heirloom tomatoes, roasted garlic-saffron aioli	

MAIN SELECTION

MUSSELS	25
Corn on the cob, hard boiled egg, chorizo, garlic potato wedges, cilantro, white wine and tomatoes	
PULPO EN SU TINTA	33
Black ink risotto, green peas, cumin cream, pimenton	
BLACK SEAFOOD SPAGHETTI.....	18/29
Handmade spaghetti, mussels, clams, calamari, shrimp, tomato, green peas, spinach and truffle oil	
PAPARDELLE DE COSTILLA	17/25
Handmade black pepper papardelle, Sangria braised, short ribs, putanesca sauce, fresh herbs, grana padano, cheese	

LAS TABLAS

At La Pulperia, and unique to NYC, perfectly grilled proteins are accompanied by 5 seasonal variety of "cazuelitas" tasting (GF)

HANGER STEAK 12oz.....	29
Certified Black Angus, Domestic	
RIBE EYE 10oz.....	35
Grass fed, Uruguay	
VERLASSO SALMON.....	29
Patagonia, Chile	
WHOLE BRAZZINO.....	32
Farm Raised	
PULPO (Octopus).....	33
Spain	
LOBSTER 1 1/4 lbs.....	M/P
Maine	

CAZUELITAS

EGGPLANT CHAMBOTA | RUSSIAN POTATO SALAD | CELERY ROOT GRATIN | GRILLED BROCCOLI RABE | CHIMICHURRI SAUCE

(V) VEGETARIAN | (GF) GLUTEN FREE

Named after the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

==== CHEF: CARLOS BARROZ ====

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.