

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	

EMPANADAS

two per order

DE CARNE 9

Argentinean style ground beef, hard boiled eggs, hidrated golden raisings, cumin, chimichurri

DE MAIZ 9 (V)

creamy corn, Manchego cheese

RANCHERA 9

braised pork, black beans, cotija cheese, chipotle peppers, roasted corn, cilantro

SEASHORE 12

creamy spinach, Maryland lump crabmeat

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	

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	

LUNCH SANDWICHES

Choice of house fries or salad

CHORIPAN.....	12
home made chorizo, caramilzed onions, lettuce, chimichurri (french bread)	
MILANESA.....	13
Latin style country fried steak, lettuce, tomatoes, onions, avocado-jalapeno aioli (ciabatta bread)	
EGGPLANT (V).....	12
Mozzarella cheese, caramelized onions, roasted red peppers, chipotle mayo (french bread)	
GRILLED SALMON.....	15
Verlasso Salmon, lettuce, tomato confit, onions. chipotle mayo (7 grain bread)	
POLLO.....	13
Chicken breast, pickle red onion, mozzarella cheese lettuce, tomato, lemon lime mayonnaise	

MAIN SELECTION

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

MUSSELS 25

Corn on the cob, hard boiled egg, chorizo, garlic potato wedges, cilantro, white wine and tomatoes

SIDES 8

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

LAS TABLAS

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

HANGER STEAK 12oz.....	27
VERLASSO SALMON.....	26
RIBE EYE 10oz.....	35

CAZUELITAS

EGGPLANT CHAMBOTA | CURRIED PICKLED CAULIFLOWER
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.