

LA PULPERIA

COCKTELERIA & RUSTIC LATIN CUISINE



NYC RESTAURANT WEEK SUMMER 2024
\$60PP

STARTERS

Select one

YELLOWFIN TUNA TOSTADA

Fresh avocado, red onions, chives shichimi, togarashi, crispy kale

GUACAMOLE

Hass avocado, tomatoes, red onions, jalapeños, cilantro, lime juice

EMPANADAS

Choice of: Beef | Corn & Cheese | Blue Crab

SUMMER SALAD

Red onions, feta cheese, roasted pine nuts, citrus vinaigrette

MAINS

Select one

MURRAY ROASTED CHICKEN

Poblano pepper mash potatoes, broccoli rabe, lime, shallot caper sauce

OCEAN TROUT

Golden Yukon potato puree with white truffle oil, grana padano cheese, sautéed broccolini, red endive

PAELLA - FOR TWO

Spanish chorizo, mussels, manilla clams, nora sofrito, edamames, fish fumet, piquillo aioli

VEGAN ROASTED CAULIFLOWER

Sunflower seeds, afilia crees salad, crispy red quinoa, smoke piquillo pepper romesco sauce

DESSERT

CHURROS | CHEESECAKE BRULEE