

# NENO'S

\$45

## APPETIZER

### CLINTON TUNA TOSTADA

*Crispy Tostada layered with fresh guacamole, citrus cured raw tuna, toasted sesame, fresh cilantro, & salsa macha. Inspired by Mexican Brooklyn Heritage*

### CHICKEN MOLE FLAUTAS

*Hand rolled chicken flautas, finished with mole drizzle, crema mexicana, queso fresco, pickled onions, radish, & fresh cilantro*

### GOOD-BYE TO WINTER SALAD

*Tajin sprouted chickpeas, jicama, ripe peaches, watercress, cos lettuce, spring onions, cucumbers, toasted pumpkin seeds, with a lemon chili sumac vinaigrette*

## MAIN COURSE

### COSTILLAS BRAVA DEL NORTE

*Grilled bone-in short ribs served with crunchy mulitas & roasted chili potatoes*

### SALMON ALA PARRILLA

*Pan seared blackened salmon over velvety cauliflower purée, finished with sauteed kale and zucchini*

### POLLO ASADO DE RANCHO

*Half roasted chicken served with steamed basmati rice, fresh avocado salad, & guajillo-pinto bean sauce*

## DESSERT

### CHEESECAKE MANGO GUAVA

### PUDDING BREAD PEACH CRISP W/ICE CREAM

## DRINKS

### QUETZAL IN THE JUNGLE

*A smoky reinterpretation of the Jungle Bird, crafted with mezcal, Campari, fresh lime juice, pineapple juice, simple syrup, & Angostura bitters. Bold, tropical, and intriguingly complex.*

### MANGONADA MARGARITA

*A frozen mango margarita layered with chamoy and a tajín rim, offering vibrant citrus, and tropical sweetness. Expression of a Mexican classic.*

GLASS OF HOUSE WINE | CHARDONNAY OR PINOT NOIR

Please remember to tip 