LA NOVENA®
CANTINA MODERNA

Appetizers
HOUSE SPECIALTIES

Mexican-style refried beans
Refried pinto beans, topped with melted Manchego cheese and served with avocado, Mexican crema, verdolagas (purslane) and cilantro.

Grilled panela cheese
Grilled panela cheese served over a bed of green tomatillo and chipotle salsa, with grilled cactus.

Battered pork trotter
Battered and fried pork trotter, served with fried tomato salsa.

Pickled pork skin
Pickled pork skin, served with pickled vegetables.

Pickled pork trotters
Pickled pork trotters, served with marinated vegetables.

Tableside guacamole
Grasshoppers (chapulines)
Shrimp
Pork cracklings
Ribeye beef cracklings

Mexican melted cheese
Chistorra
Grasshoppers (chapulines)
Skirt steak

Grilled artisanal mexican sausage
A selection of grilled artisanal Mexican sausages, served with pickled red onion, avocado and grilled sour orange.

Grilled sweetbreads
Grilled sweetbreads marinated in traditional Yucatecan red recado, served with avocado, pickled onion, sour orange and habanero pepper.

La Novena pork cracklings
Crispy pork belly (castacán) and pork rind, served with guacamole and pico de gallo.

Cravings

Beef barbacoa-stuffed pibitos (4 pcs.)
Traditional corn masa pockets filled with slow-cooked beef barbacoa, served with green salsa and cilantro.

Quesabirria (1 pc.)
Corn tortilla filled with beef barbacoa and melted cheese, served with a side of consommé.

Beef barbacoa flautas (3 pcs.)
Crispy rolled corn tortillas filled with beef barbacoa, served over green and morita chili salsa, topped with fresh cheese, Mexican crema and lettuce.

Quesadillas & sopes (per piece)
Oaxaca cheese
Chicken with mole
Pressed pork cracklings

Enchiladas suizas (4 pcs.)
Corn tortillas filled with chicken, topped with creamy sauce and melted Manchego cheese, served with fresh cheese, Mexican crema and onion.

Green or mole enchiladas (4 pcs.)
Corn tortillas filled with chicken and topped with your choice of green salsa or mole sauce, served with fresh cheese, Mexican crema, red onion, cilantro and avocado.

Enfrijoladas (4 pcs.)
Corn tortillas filled with chicken and topped with a rich bean sauce, served with fresh cheese, Mexican crema, red onion, avocado and cilantro.

Tacos
(PER PIECE)

Campechano
Suadero and chorizo with grilled spring onions.

Cecina with nopales
Served with pico de gallo and pork cracklings

Ensenada-style fish taco
Dark beer-battered fish, pickled red cabbage, chipotle mayonnaise, pico de gallo and cilantro.

Skirt steak
Served with refried beans, grilled onions and avocado. Chistorra

Cheese-crusted smoked marlin taco
Roasted güero pepper stuffed with smoked marlin, wrapped in a Manchego cheese crust and chipotle mayonnaise.

Villamelón
Skirt steak, chorizo and pork cracklings with refried beans.

Sirloin gaoneras
Served on corn tortillas with pickled onion, avocado, cilantro, radish and french fries.

Stuffed chile güero & barbacoa taco
Güero pepper stuffed with beef barbacoa, wrapped in a cheese crust, with avocado mousse and grilled spring onions.

Ribeye vampirito
Melted cheese, pico de gallo, chiltomate salsa and grilled spring onions.

Beef tongue tacos (3 pcs.)
Slow-cooked beef tongue (8 hours), served with handmade tortillas, cilantro, onion, avocado and green salsa.

FOR Sharing

Cantina-style molcajete
Skirt steak, pork cracklings, chorizo, cactus, panela cheese, grilled spring onions and morita green salsa.

Fish cracklings with morita chili sauce
Crispy fried fish cubes, served with xnipec salsa, grilled sour orange, guacamole, green salsa and tortillas.

Cantina-style pork shank
Slow-cooked for 12 hours in its own juices.

Soups

Charro beans

Tlalpeño soup
Tomato broth with crispy tortilla strips, panela cheese, Mexican crema, avocado and cilantro.

Classic beef broth

Red pozole
Chili-based broth with pork, onion, oregano, ground chili, avocado and lettuce.

LOS IMPERDIBLES
RECOMENDADOS POR NUESTRO CHEF.

LA NOVENA®
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THE Legendaries

Ancho chili stuffed with beans and chorizo
Served over tomato and chipotle sauce, topped with melted Manchego cheese and avocado.

Elephant ear milanesa
Breaded beef milanesa topped with morita chili sauce and melted cheese.

Pork cracklings in green salsa
Served with beans, rice and cactus.

Skillet beef steak
Beef steak in tomato sauce with potatoes, served with beans, rice and cactus.

Skirt steak with chilaquiles
Served with your choice of green or red salsa and refried beans.

Cecina with enchiladas
Served with green enchiladas topped with cheese and refried beans.

Grilled sirloin
Sirloin with roasted morita chili salsa, roasted beets with herb dressing and crispy fries.

Skirt steak
Served with garlic baby potatoes, grilled spring onions and grilled chili peppers.

Chinchulines
Served over guacamole with corn tortillas and taco salsa.

Veracruz-style beef tongue
Beef tongue, slow-cooked for 12 hours, served with Veracruz-style sauce and olives.

Beef birria with consommé
Marinated in dried chilies, spices and herbs, slow-cooked and served with onion, cilantro and tortillas.

Beef barbacoa
Marinated with salt, bay leaves and spices, wrapped in banana leaves and slow-cooked. Served with cilantro, onion and radish.

Ribeye with three-chili sauce
Grilled ribeye with pasilla, mulato and ancho chili sauce, served with roasted plantain purée, grilled onions and potatoes.

Desserts

Neapolitan Flan
Seasonal Ice Cream
Buñuelo with Sevillanas Ice Cream
Chocolate Cake
Three Milks Cake with Coconut and White Chocolate

CANTINA Seafood

Tempura shrimp tostada
With chipotle mayonnaise, pico de gallo, avocado and cilantro.

Smoked marlin, skirt steak & cheese tostada
Smoked marlin in chili sauce, skirt steak, Manchego cheese, fried onion, avocado and pico de gallo.

Shrimp quesadilla with chili sauce
Garlic shrimp, melted cheese blend and cilantro.

Spicy creamy shrimp
Shrimp in a creamy spicy adobo sauce with white wine, red onion and corn.

La Novena oysters (6 pcs.)
Fresh or shaved.

House black aguachile
Shrimp marinated in roasted black salsa, cucumber, avocado, red onion, cilantro and radish.

Chiltepin shrimp tower
Raw and cooked shrimp with avocado, cucumber, red onion, jicama and radish, topped with crispy fried leek and chiltepin seafood sauce.

Beer

Sol
Superior
Tecate Light
XX Lager
XX Ultra
Heineken Cero
Indio
XX Ámbar
Amstel Ultra
Heineken
Bohemia Oscura
Bohemia Clara
Miller

Draft Beer 355 ml
• Light, dark and mixed.

Draft Beer 1 L
• Light, dark and mixed.

Chelada
Michelada
Ojo Rojo

Flavored michelada with popsicle
Flavors: strawberry, mango, tamarind and chiltepín.

BEER BUCKETS

5 X $200
10 X $350
20 X $600

Choose from: Sol, Superior, Tecate Light y XX Lager.

LOS IMPERDIBLES
RECOMENDADOS POR NUESTRO CHEF.

CLASSIC Cocktails

Clamato natural
Martini de manzana
Martini espresso
Cosmopolitan
Daiquiri (fresa, limón)
Margarita clásica
Martini seco
Martini dulce
Mojito
Negroni
Old fashioned
Piña colada
Manhattan
Aperol Spritz
43 Spritz
Alfonso XIII
Bloody Mary
Clericot
Long Island
Sangría
Tinto de verano
Tom Collins
St Germain Spritz

Whisky

Etiqueta Roja
Bushmills Black Bush
Jack Daniel's
Bushmills Single Malt 10 años
Buchanan's 12 años
Etiqueta Negra
Chivas Regal 12 años
Old Parr 12 años
Glenfiddich 12 años
Macallan 12 años
Buchanan's 18 años
Etiqueta Azul
Macallan Rare Cask

Mezcal

400 Conejos Espadín
Amarás Espadín
Garra Negra
Amarás Espadín Reposado
Creyente Joven
Creyente Tobalá
Creyente Cristalino
400 Conejos Reposado
400 Conejos Cristalino
Montelobos Ensamble

Ginebra

Bombay
Tanqueray
Ginebra Seca Gi
Tanqueray No. Ten
Hendricks

Liquors & CREAMS

Chinchón Dulce
Chinchón Seco
Campari
Xtabentún D'Aristi
Amaretto Disaronno
Aperol
Baileys
Frangelico
Kahlúa
Licor 43
Oporto Ferreira Tawny
St-Germain
Vaccari Blanco
Vaccari Negro
Carajillo de la casa
Chartreuse Amarillo
Chartreuse Verde
Carajillo 43
Carajillo Baileys

Ron

Bacardí Blanco
Captain Morgan Spiced
Appleton Estate
Flor de Caña 4 años Blanco
Flor de Caña 7 años
Havana Club 7 años
Matusalem Platino
Matusalem Clásico
Bacardí Solera
Mosquito Rum 3 años
Matusalem 15 años
Zacapa Centenario 23 años
Mosquito Rum 12 años
Zacapa Centenario XO

Sodas

Refresco mezclador 235 ml
Agua mineral 300 ml
Agua purificada Cristal 600 ml
Fuze Tea negro limón 453 ml
Ginger Ale 296 ml
Limonada
Limonada con soda
Naranjada
Naranjada con soda
Schweppes agua tónica 296 ml
Refresco embotellado 355 ml
Agua Perrier 330 ml
Agua Topo Chico 355 ml

Coffee

Espresso
Americano
Capuchino

Tequila

José Cuervo Tradicional
Herradura Blanco
Herradura Reposado
Dobel Blanco
Centenario Ultra Cristalino
1800 Blanco
1800 Reposado
Dobel Reposado
Dobel Tahona
Don Julio Blanco
Don Julio Reposado
Dobel Diamante
Dobel Añejo
1800 Cristalino
Don Julio 70
Siete Leguas Blanco
Casa Dragones Blanco
José Cuervo Reserva
de la Familia

Vodka

Absolut Azul
Smirnoff
Stolichnaya
Grey Goose

Brandy Y COGNAC

Terry
Torres 10
Hennessy VS

Bottles

Smirnoff 1 L
Absolut Azul 1 L
Stolichnaya 750 ml
Torres 10 750 ml
Matusalem Clásico 750 ml
Bacardí Blanco 980 ml
Havana Club 7 años 700 ml
Matusalem Platino 750 ml
José Cuervo Tradicional 950 ml
Don Julio Blanco 700 ml
Etiqueta Roja 1 L
Jack Daniel's 750 ml
1800 Blanco 700 ml
400 Conejos Espadín 700 ml
1800 Reposado 700 ml
Grey Goose 700 ml
Don Julio Reposado 700 ml
Herradura Reposado 950 ml
Herradura Blanco 950 ml
Maestro Dobel Diamante 700 ml
Tanqueray 750 ml
Hendrick's 750 ml
Buchanan's 12 años 750 ml
Don Julio 70 700 ml
Chivas Regal 12 años 750 ml
Etiqueta Negra 1 L
Buchanan's 18 años 750 ml

*Our spirits are served in 45 ml pours.
Mixers are not included.

*Cava Members receive 20% off bottles.
Mixers are not included.

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Mixology $125

Cantarito jalisco-style	Tequila with fresh natural citrus juices.
Daisy Novena	Passion fruit with tequila, rimmed with salt and piquín chili.
Mezcalita	Smoky mezcal with your choice of fresh flavors.
Sangría Novena	House wine with fresh orange.
Spicy watermelon	Macerated watermelon with a hint of smoky mezcal.
Red berry gin	Gin mixed with house red berries.
Chabela	Espadín mezcal mixed with mango and Miguelito chili seasoning.
Mosquito Fresco	Mango and passion fruit mixed with Mosquito Runner 3-Year-Old Rum.
Beer Spritz	Aperol with citrus flavors, topped with Amstel Ultra beer.
Mojito Colado	Choose from mango, coconut, pineapple or strawberry. Blended with a piña colada mix and Mosquito 3-Year-Old Rum.

Mocktails $65

Tamarind refreshment	A refreshing blend of tamarind with a hint of piquín chili.
Lime & strawberry	Citrus blend with strawberry.
Orange & cardamom	Strawberry with cardamom and orange.
Mango & coconut	A refreshing non-alcoholic blend of mango and coconut.
Pineapple & coconut	

Wines

RED

			GLASS	BOTTLE
Sanbravo 4 meses	Ensenada	Merlot		
Casa Madero 3V	Parras, Coahuila	Cabernet Sauvignon, Merlot		
Sanbravo 9 meses	Ensenada	Malbec		
Sanbravo Selección 9 meses	Ensenada	Nebbiolo, Cabernet Sauvignon		

WHITE

			GLASS	BOTTLE
Crabster	Valle de Guadalupe	Chardonnay		
Bacalauh	Ensenada	Sauvignon Blanc		
Acquarello	Venecia, Italia	Pinot Grigio		

ROSÉ

			GLASS	BOTTLE
L.A. Cetto	Valle de Guadalupe	Zinfandel		

SPARKLING

			BOTTLE
Moët & Chandon Brut	Épernay, Francia	Pinot Noir, Pinot Meunier, Chardonnay	
Prosecco Flumen Extra Dry	Véneto, Italia		