



Mañana[®]

MEXICAN RESTAURANT • LOUNGE

www.mananarestaurantnyc.com

APPETIZERS

CORN A LA MEXICANA "Elote"	8
Grilled corn on the cob topped with chipotle mayonnaise, queso cotija & chile piquin	
FRIED CALAMARI	9
Tossed over spicy cornmeal & Mexican chipotle oil	
FLAUTAS DE POLLO	10
Rolled crispy tacos filled with potato, chicken, topped with green sauce, red sauce & crema	
AVOCADO DE MAÑANA	10
Fried & served with chipotle molasa dipping sauce	
TOSTADA DE TINGA DE POLLO	11
Crispy tortilla with black beans puree, chicken sauteed in tomato chipotle sauce with lettuce & crema	
CHALUPA DE CAMARONES	12
Crispy tortilla with jumbo shrimp, avocado sauce, poblano pepper, red onion, cilantro & fresh radish	
NACHOS DE MAÑANA	12
Crispy corn tortilla home baked with re-fried beans & cheese. Served with Pico de Gallo, jalapeño, guacamole & crema. (Add: Chicken....\$2 Steak....\$3 Shrimp....\$4)	
ACAPULCO SHRIMP COCKTAIL	14
Shrimp with vidalia onions, cilantro, jalapenos with mildly spicy tomato sauce & lime juice	

GUACAMOLES

GUACAMOLE MOLCAJETE	12
Avocado, onion, jalapeño, cilantro & lime juice	

CEVICHE

CEVICHE DE CAMARONES	13
Jumbo shrimp, red onion, cilantro, serrano, avocado, orange & citrus juice	
CEVICHE DE TUNA	14
Yellow fish tuna, red onion, fresh radish, watermelon, soy sauce, orange & vinegar	
TROPICAL TUNA CEVICHE	14
Shrimp, calamari, yellowfin tuna, with cucumbers, mango, pomegranate, onion, cilantro, meyer lemon & passionfruit sauce	
CEVICHE VUELVE A LA VIDA	16
Shrimp, calamari, yellowfin tuna, mixed onion, cilantro, avocado mixed with roasted tomato sauce	

ENCHILADAS

ENCHILADAS DE POLLO	12
Pulled chicken in rolled tortilla with green tomatillo salsa, topped with queso fresco, crema & a mix of radish, red onion & cilantro	
ENCHILADAS DE MOLE POBLANO (Allergy Alert, Contains Peanuts).....	14
Shredded chicken in rolled tortilla with mole sauce, topped with lettuce, queso fresco, radishes & toasted sesame seeds	

ENSALADAS

CAESAR SALAD	8.50
Original from Mexico, chopped hearts of romaine, garlic, lemon, cotija dressing & telera crouton (Add: Chicken....\$2.50 Steak....\$5.50 Shrimp....\$6.50)	
ENSALADA DE LA CASA	9.50
House salad, organic baby greens with tomato, cucumber, pecorino cheese, balsamic shallots vinaigrette	
ENSALADA DE AVOCADO, RAVIOLI DE JICAMA	10
Avocado ravioli, mixed green, orange, fresh radish, jalapeño avocado dressing	
ENSALADA DE TORTILLA	12
Baby arugula, crispy tortilla strips, avocado, jicama, cucumber, queso fresco & tamarind vinaigrette	

TASTING MENU

A selection of our chef Fermin Ortega's favorites. Please ask your server for more info.....	45
--	----

EXECUTIVE CHEF: FERMIN ORTEGA

TACOS

TACOS DE VEGETALES	9
Zucchini, yellow squash, red pepper, mushroom & queso fresco	
TACOS AL PASTOR	10
Guajillo marinated pork grilled pineapple, chile costeno salsa	
TACOS DE POLLO	10
Chicken breast adobado with cheese & pico de gallo	
TACOS DE PESCADO	12
Tilapia fish with Mexican style coleslaw & guacamole	
TACOS DE COSTILLA	12
Short ribs with cilantro chimichurri & avocado	
TACOS DE CAMARONES	12
Sauteed jumbo shrimp, poblano pepper, red pepper with onion, cilantro & avocado sauce	
TACOS DE LANGOSTA	16
Sauteed lobster topped with Vidalia onions, cilantro, & costeno mayonnaise with a small side salad	

QUESADILLAS Home made tortilla served with green & red sauce, fresh cheese & cream

QUESADILLA DE VEGETALES	10
Grilled zucchini, mushroom, red pepper, potato & cheese	
QUESADILLA DE TINGA DE POLLO	12
Chicken breast marinated a with a tomato chipotle sauce & melted cheese	
QUESADILLA DE BISTEC	14
Grilled skirt steak with Oaxaca cheese & potatoes	
QUESADILLA DE CAMARONES	14
Sauteed jumbo shrimp with red peppers, melted cheese & potatoes	
QUESADILLA DE COSTILLA	14
Boemia braised beef (short ribs) with melted chihauha cheese & potatoe	

BURRITO DE MAÑANA	10
Flour tortilla served with Mexican rice & beans, lettuce, pico de gallo, chihauha cheese & sour cream with small side salad. Add Chicken 2Pork 3Steak 4Shrimp 5Combination 20	

MAIN COURSES "Platos Fuertes"

POBLANO PEPPER RELLENO "Vegetarian Dream"	18
Stuffed pepper with spinach, cheese & corn. Served with mixed rice, black beans, salsa veracruzana & topped cotija cheese, crema Mexicana	
MILANESA DE POLLO	20
Chicken Milanese, served with mashed potatoes, sautéed spinach & roasted poblano pepper tomato sauce	
FAJITA DE MANANA	20
Grilled mixed peppers & onions with special sauce with rice & beans, pico de gallo, sour cream & warm flour tortillas. Add Chicken \$2....Steak \$4....Shrimp \$5	
BARBECUE BABY BACK RIBS	24
Slow roasted, with smoky chipotle sauce. Served with mashed potatoes & Mexican coleslaw	
COSTILLA DE RES	24
Short ribs braised in red wine & Mexican spices, served with sweet mashed potatoes	
BISTEC A LA PARRILLA	25
Grilled sirloin steak, served with roasted poblano pepper mashed potatoes, & mushroom demi-glazed dijon mustard sauce	
ATLANTIC SALMON DE MAÑANA	25
Roasted with Brussels sprouts, butternut squash & tarragon Muscat wine	

SIDES

CHIPS & SALSA	3
SWEET PLANTAINS	6
FRENCH FRIES	6
RICE & BEANS	6
HOUSE VEGETABLES	6

RED WINES

MERLOT COLUMBIA CREST GRAND ESTATE Columbia Valley, Washington Estate, '05.....	11.....	43
CABERNET SAUVIGNON JAY LOHR California, '03.....	12.....	45
MALBEC TRAPICHE BROQUEL MENDOZA Argentina, '06.....	10.....	45
PETER LEHMANN SHIRAZ Napa Valley, California, '04.....	12.....	49
PINOT NOIR ORIEL Jasper Russian River Valley, California, '06.....	65
CHÂTEAUNEUF-DU-PAPE Domaine La Roquette, Rhône, France, '04.....	74
MERLOT L'ECOLE 41 Columbia Valley Washington State, '04.....	79
CABERNET SAUVIGNON STAGS LEAP Napa Valley, California, '04.....	125

WHITE WINES

PINOT GRIGIO CADONINI Veneto, Italy.....	10.....	39
CHARDONNAY ST. FRANCIS Sonoma Valley, California, '06.....	12.....	43
SAUVIGNON BLANC CROSSROAD Marlborough, New Zealand, '07.....	12.....	45
SANCERRE LA BOURGEOISE RESERVE Henri Bourgeois, Loire, France, '06.....	65
POUILLY FUMÉ LA DOUCETTE Domaine Baron de La Doucette, Loire, France, '05.....	75
MEURSAULT MAISON CHANSON Burgundy, France, '06.....	88
CHARDONNAY FAR NIENTE Napa Valley, California, '06.....	99

ROSÉ WINES

DOMAINE OTT CHÂTEAU DE SELLE Côtes de Provence, France, '07.....	75
--	-------	----

CHAMPAGNE

	Glass	Bottle	Magn	Bottle Magn
CHARLES LAFITE	10	45		
CHARLES LAFITE ROSÉ	11	49	290	
VEUVE CLICQUOT "YELLOW LABEL"	16	125	390	
VEUVE CLICQUOT RESERVE 1999	19	175		
VEUVE CLICQUOT ROSÉ 2000	190			
MOËT & CHANDON IMPERIAL ROSÉ	350	750		
DOM PÉRIGNON VINTAGE 1999				375
DOM PÉRIGNON ROSÉ 1996				550
LOUIS ROEDERER "CRISTAL" 2000		450	790	
KRUG "GRAND CUVÉE"				390
KRUG ROSÉ				590

TEQUILA & MEZCAL

Tequila is made only from Blue Agave plants from the town of tequila in Mexico. Tequila uses only the hearts, the pina, of five to ten years old Blue Agave plants baked in ovens & then double distilled in traditional copper stills. Mezcal is produced mostly in the state of Oaxaca & made from any variety of Agave plants. Pinas are baked over charcoal & covered with the palm fibers & earth, giving Mezcal a strong smoky flavor. Some Mezcal have a worm inside which the Aztecs used to believe granted aphrodisiac powers.

BLANCO OR SILVER 5-10 yearis old hearts of agave plants are baked then distilled & bottled immediately. Pure, un-aged, Flowers, spice, pepper herbs.

EL JIMADOR -herbs, licorice.....	10
HERRADURA -smoky herb, tangerine.....	10
CORRALEJO -rich powerful, spearmint.....	11
EL TESORO -lime, essence of agave.....	11
CORAZON -battered popcorn, pineapple.....	11
CONQUISTADOR -fruity, citrus.....	11
MILAGRO -herbal, spice, pepper, citrus.....	12
PATRON SILVER -crisp, citrus, oak.....	13
DON JULIO -smooth, wildflowers, rich.....	13
GRAN CENTENARIO -herbal, citrus.....	13
1800 (limited edition) -clean, mint, spice.....	14
INNOCENTE TRIPLE DISTILLED -vanilla, ultra smooth, all natural.....	15
GRAN PATRON PLATINUM -triple distilled, spice, vanilla, sipping tequila.....	33

REPOSADO "A step up tequila", aged a year in new oak barrels... The color starts to take a gold flair... Hints of spice, vanilla & sweet oak.

EL JIMADOR -vanilla, smooth.....	10
SAUZA HORNITOS -sage, pepper.....	10
CHAMUCOS -smooth, vanilla, smoky.....	11
CORRALEJO -rich, powerful flavor.....	11
JOSE CUERVO -tradition herbal, smoky.....	11
HERRADURA -oak, honey, pepper.....	11
1800 -vanilla, caramel, smoky.....	12
EL TESORO -spicy, wood, smooth.....	12
CORAZON -silky agave, bell pepper.....	13
DON JULIO -pear, apple, vanilla, choco.....	13
MILAGRO -smooth, fruit, pepper.....	13
CAZADORES -coffee, fruit, pepper.....	13
PATRON -fresh, hints of oak.....	14
PARTIDA -herbal, caramel, vanilla.....	14
FRIDA KAHLO -licorice, buttery, clean.....	15
GRAN CENTENARIO -mild spice.....	15

ANEJO made from selected heart of agave plants. A superior tequila aged up to 3 years in oak barrels. Smooth, with smoky, woody notes & vanilla.

1800 -caramel, nut fudge, peppery.....	12
EL JIMADOR -butter, cinnamon.....	14
HERRADURA -rich fresh sage, oaky.....	14
FRIDA KAHLO -oak, honey, peppermint.....	15
CASADORES -smoked oak, caramel.....	15
MILAGRO -butterscotch, fruit, smooth.....	16
DON JULIO -rich wild honey, buttery.....	16
PARTIDA -vanilla, caramel.....	16
PATRON -smoky, smooth.....	16
GRAN CENTENARIO -oak, vanilla, velvet.....	16
TRES GENERACIONES -honey, well balanced.....	16
PORFIDIO -smoky, plum, extra smooth.....	25
EL TESORO PARADISO -aged cognac barrels.....	26

EXTRA ANEJO Aged more than 3 years in French oak barrels. A superlative product for connoisseurs... Beautiful gold color & distinctive sensual aromas... caramel, cinnamon, & tobacco.

RES. LA FAMILIA CUERVO -almonds, silky.....	25
DON JULIO 1942 -vanilla, pepper, smooth, elegant...29	29
DON JULIO REAL -delicate citrus, vanilla, oak.....	47
HERRADURA SEL SUPREMA -aged 5 years, tobacco, spice, very elegant finish.....	49

MEZCAL

MONTE ALBAN -(worm in the bottle) spice, wood.....	10
LOS DANZANTES REPOSADO -caramel.....	14
DEL MAGUEY SAN LUIS -spicy, fruity.....	16
SCORPION ANEJO -(scorpion in bottle) aged 3 years....	16
DEL MAGUEY TOBALA -mango, cinnamon.....	26

CERVEZAS	6
bohemia, corona, dos equis lager, negra modelo, sol, tecate	
MICHELADA beer, ice, lime juice, salted glass.....	7
SANGRIA with fresh fruit.....	10