



GINA
MEXICANA

Monday to Sunday 4pm to 10pm

Delivery / Takeout 212.527.3700

- 145 E 61ST ST, New York, NY 10065 -

www.ginany.com

IG: @ginamexicana

◆ TO START ◆

GUACA GUACA MOLE \$17
 Made fresh to order. Choose: Mild, Spicy, Inferno w/ Homemade Tortilla Chips. Skinny Guacamole w/ Crudite +\$5

NACHOS \$19
 Homemade Corn Tortillas w/ Melted Cheddar Cheese, Fresh Pico de Gallo, Organic Beans topped w/ Mild Guacamole and Crema Mexicana
 Add Chicken/Pork+\$6, Beef+\$8, Shrimp+\$9

Tres quesos quesadilla \$16
 Oaxaca, Chihuahua, Cheddar
 Add Chicken/Pork+\$6, Beef+\$8, Shrimp+\$9

☀️ Taco Boom - Boom ☀️

Chicken Adobo \$20
 Shredded Chicken Marinated in Adobo Sauce w/ Onion & Cilantro

Carne Asada \$22
 Beef a la Plancha w/ Onion & Cilantro

Pastor \$21
 Shredded Pork Marinated in four different Spices, Pineapple w/ Onion & Cilantro

Shrimp \$23
 Shrimp a la Plancha w/ Garlic, Onion, Cilantro and Fresh Lime

Red Snapper \$24
 Lime-Marinated, Seared a la Plancha w/ Sauteed Cabbage, Crema and a slice of Avocado

🌸 Soup & Salad 🌸

Tostada Salad \$18
 Organic Kale, Pinto Beans, Fresh Corn, Avocado, Tomato, Cotija Cheese & Crema on a Crispy Tortilla w/ Lemon Dressing
 Add Chicken, Pork or Beef +\$5, Shrimp +\$8

Mexicana Chicken Salad \$21
 Grilled Organic Chicken Breast, Marinated w/ Chile, Romaine, Radish, Avocado, Tomato, Pomegranate Dressing, Coconut Flakes

Burritos

\$20

Pork
 Spicy Marinated Carnitas, Cilantro, Sour Cream & Onion

Chicken
 Organic Adobo Chicken, Cilantro, Sour Cream & Onion

Sizzling Fajitas

Made w/ Yellow and Red Peppers, Onion and Cilantro
 Served w/ Corn Tortillas, Rice & Beans

◆ Chicken \$20 | Beef \$22 ◆
 Shrimp \$25 | Mix \$26

Enchiladas

Chicken Verde \$23
 Soft Corn Tortilla w/ Chicken, Romaine, Sour Cream, Cotija Cheese, Salsa Verde

🌀 SIDE PLATES \$11 🌀

Elote corn on the cobb
 With Cotija Cheese

Kale inferno
 Sautéed with Really Spicy Chili

Rice and Beans
 Yellow Mexican Rice and Pinto Beans

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

ESPUMOSOS

Prosecco 13/46

BLANCOS

Pinot Grigio 13/48
Sauvignon Blanc 14/52
Chardonnay 16/60

ROSADOS

Rose, Cote de Provence 14/52

ROJAS

Pinot Noir 14/52
Malbec 13/46
Carbernet Sauvignon 14/52

sangria OF THE DAY

glass 14

pitcher 46

Cerveza Bottle

\$10

Draft

Pacifico

Bottled

Pacifico
Corona
Modelo
Negra Modelo
Lagunitas IPA

MARGARITA

\$16

◆ ON THE ROCKS ◆

Jalapeno
Skinny

◆ Rocks or frozen ◆

Classic Lime
Passion Fruit
Strawberry
Mango
Cadillac

hecho en mexico \$7

Jarritos

Lime, Tamarindo, Grapefruit,
Pineapple, Mandarin

Mexican

coca cola

Sprite

beverages

Iced Tea & Lemonade \$5
Soft Drinks \$4.50

sister restaurant

Gina La Fornarina, 26 E 91st Street, 212.828.6800

IG: @ginalafornarina

DRINKS

MARGARITA

\$16

◆ ON THE ROCKS ◆

Jalapeno
Skinny

◆ Rocks or frozen ◆

Classic Lime
Passion Fruit

Strawberry
Mango

Cadillac

sangria OF THE DAY

glass 14

pitcher 46

MARGARITA TOWERS

Serves Six

All Cocktails (Bloom Bloom + 16)

80

Cocktails

Grand 75 Grand Marnier, Lemon Juice & Sparkling Wine	\$17	Mamasita Pineapple & Chipotle infused Espolon Blanco Tequila, Montebolos Mezcal Joven, Lime Juice & Strawberry Syrup	\$17
Gina's Mule Choice of Sky Vodka, Espolon Blanco Tequila, Montebolos Mezcal Joven or Wild Turkey Bourbon	\$17	Spicy Paloma Espolon Blanco Tequila, Spicy Chili Pepper infused Tequila, Lime Juice, Grapefruit Juice & Soda	\$17
Gina's Margarita Espolon Blanco Tequila, Grand Marnier Cordon Rouge & Lime Juice	\$17	Oaxaca Old Fashioned Espolon Reposado Tequila, Montelobos Mezcal Joven, Agave Syrup & Angostura Bitters	\$17
Bloom Bloom Margarita Espolon Reposado Tequila, Grand Marnier Louis Alexandre & Lime Juice	\$20		

—Mocktails \$10—

VIRGIN MULE
Ginger Syrup, Lime Juice & Club Soda

Strawberry Limonate
Strawberry Syrup, Lime Juice & Club Soda

Tequila is a spirit distilled from Agave Tequiliana Weber Azul, also known as Blue Agave. Tequila must be made in Mexico, within the Denomination of Origin consisting of Jalisco, Guanajuato, Michoacán, Narayrit & Tamaulipas.

Blanco
Reposado
Añejo

TEQUILA

ArtaNOM 1414		22	
ArtaNOM 1579	18		
Avión	16	20	24
Casamigos	16	18	22
Casa Noble	15	16	17
Cenote	17		
Chinaco		18	
Clase Azul	23	38	75
Corralejo Triple Distilled		16	
Deleon		26	
Don Julio	16	18	22
Don Julio 1942			44
El Tesoro			19
Espolòn	14	16	
Herradura	14	16	17
Hornitos			
Milagro	14		
Olmecca Altos	11	14	16
Partida	14	16	17
Patron	14	16	17
Patron Gran Platinum	47		
Riazul	18		
Sauza Tres Generaciones		16	

Blanco:

Unaged or mellowed up to 59 days in barrels

Reposado:

Rested 2-12 months in barrels

Añejo:

Aged 1 year up to 3 years in barrels

Mezcal

El Buho	13
Illegal Joven	16
Illegal Reposado	18
Los Amantes Joven	15
Los Amantes Reposado	17
Montelobos oven Espadin	15

Las Cervezas Mexicanas \$10

Corona	Pacifico
Dos Equis Amber	Sierra Nevada PA
Lagunitas IPA	Sol
Modelo	Tecate
Negra Modelo	Victoria