



Los Feliz

Chef: Julieta Ballesteros

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NO SE PERMITEN SUSTITUCIONES



PARA EMPEZAR

GUACAMOLE 10

*add adobo chicken (5) pork belly (6) or ribeye (6)

SALSA SAMPLER 8

Salsa de chipotle, roasted arbol chile salsa, salsa verde, salsa de pepita

ENSALADAS

CÉSAR A LA MEXICANA 12 ^{GF}

creamy serrano chile dressing, avocado, Cotija cheese, pico de gallo, crispy capers

ARUGULA CON PEPITA DE CALABAZA 12

baby arugula, frizzled tortillas, avocado, pomegranets,
crispy panela cheese, sesame seeds, croutons

*add chicken (6) shrimp, steak or salmon (7) or tuna (7) to any salad

CEVICHE

CEVICHE FLIGHT 16

ceviche sampler: sal y limon, atun and pulpo y camarón,
presented on one of our beautifully custom-made Los Feliz flight trays

SAL Y LIMÓN 13

red grouper, cilantro, red onion, orange, lime, pico de gallo, avocado

ATÚN 14

Mexican style tuna tartare, habanero, soy sauce, lemon-lime marinade,
cucumber-ginger pico de gallo, sesame seeds, avocado, sorbet

PULPO Y CAMARON 14

grilled octopus, pickled onions, citrus-chili marinade, shrimp,
avocado, sorbet, mango relish

QUESADILLAS

HUITLACOCHÉ 14

Mexican black truffle, corn, Chihuahua cheese, crema

QUESADILLA DE FLOR DE CALABAZA 16

sautéed squash blossom, corn, portabello mushrooms, gruyère cheese, truffle aioli

POLLO 12

pulled chicken breast, red and green salsa, corn, roasted onions,
Chihuahua cheese, crema

CHORIZO CON PAPA 12

Mexican chorizo, spicy potatoes, black beans, Chihuahua cheese, crema

PARA ACOMPAÑAR 6

PLATANOS MACHOS

YUCA FRITA

CORN ON THE COB

FRIJOLES NEGRO

SAUTEED SPINACH

ARROZ VERDE



ESPECIALES DE LA CASA

BURRITO VEGETARIANO 15

flour tortilla, grilled portabello, rajas poblano, black beans, chipotle potatoes, avocado, cotija cheese, plantains, cilantro rice

FLAUTAS DE POLLO EN MOLE POBLANO 16

crispy corn tortillas with chicken breast topped with mole poblano

QUESO CON TODO 16 ^{GF}

baked cheese casserole with chicken, huitlacoche and chorizo served with a side of guacamole, crema and corn tortillas

CAZUELAS (FOR 2) 25

a sampler of chef's favorites served on a platter with tortillas; comes with Chicharrón de pescado (seabass crackling), barbacoa (braised beef cheek), sautéed veggies with a side of Mexican cream and guacamole

BURRITO DE ATÚN 19

pan-seared big eye tuna wrapped in flour tortilla, avocado, jicama slaw, avocado pasilla sesame sauce

LOS TRES AMIGOS 20 ^{GF}

pan-seared sesame tuna, grilled chicken breast, Adobo skirt steak over a black bean jicama salad, with corn, pico de gallo, cilantro/cumin vinaigrette, chipotle crema, avocado

TACOS

CHAMPIÑONES 11 ^{GF}

portobello mushrooms, whole black beans, pan-seared cheese, guacamole, red onion, cilantro

TACOS DE CONEJO 13

grilled home-made rabbit sausage, rosemary aioli, panko crusted avocado fries, crispy panela cheese, roasted tomatoes

MAHI MAHI 13 ^{GF}

grilled mahi mahi, terriyaki ginger glaze, apple coleslaw, avocado

BAN BAN CALAMAR TACOS \$12 ^{GF}

buttermilk fried calamari, Sriracha sweet chili sauce, agave, sesame, guacamole

PANCITA CON PULPO 13 ^{GF}

adobo-spiced pork belly, poached octopus, chili paste, pickled cabbage, pineapple

CHICHARRÓN DE POLLO 12 ^{GF}

adobo chicken crackling, guacamole, grilled pineapple, red chili aioli, Cotija cheese

TACOS DE FOIE GRAS 14 ^{GF}

pan seared grade A foie gras, guacomole, mango pico de gallo, balsamic habanero reduction

CARNE ASADA 13 ^{GF}

adobo marinated grilled skirt steak, avocado, black beans, pico de gallo, lime, grilled scallion

BARBACOA 12

beef cheek slow-cooked in banana leaf, Mexican beer, tequila, oregano, topped with lime roasted onions

TACOS DE SALMON 13

grilled wild king salmon, panko crusted avocado fries, roasted cornblack bean salsa, fennel aioli

TACOS DE FILET MIGNON 16

grilled filet mignon, wild mushrooms, squash blossom chipotle hollandaise sauce



DESSERTS

CHURROS 9

Mexican-style doughnut breadstick, cinnamon dust, semi-sweet chocolate, cajeta

TRES LECHES 9

Sponge cake soaked in three milks, dulce de leche, drizzled with cajeta

BROWNIE DE CHOCOLATE 9

Mexican chocolate, cajeta, pecans, vanilla ice cream

LOS FELIZ DESSERT TRIO 25

Assortment of Mexican Churros, Tres Leches, & Brownie de Chocolate

HOLY GRAIL 40

Giant martini glass filled with chocolate brownie balls, ice cream, sponge cake, fresh berries, nuts and whipped cream drizzled with chocolate, caramel and powdered sugar.

This delicious treat is the perfect finale for your special occasion!

MARGARITAS

LOS FELIZ CLASSIC 11/55

EL JIMADOR BLANCO, FRESH LIME JUICE, ORGANIC RAW AGAVE

HIBISCUS 12/60

MILAGRO SILVER, CHEF PREPARED HIBISCUS REDUCTION,
FRESH LIME JUICE, ORGANIC RAW AGAVE

WATERMELON MINT 13/65

CORRALEJO BLANCO, WATERMELON PURÉE, MINT LEAVES,
FRESH LIME JUICE, ORGANIC RAW AGAVE

EVERYONE LOVES A GINGER 13/65

MILAGRO BLANCO, STRAWBERRY PURÉE, GINGER SYRUP,
ORGANIC RAW AGAVE, FRESH LIME JUICE

SPICY MARGARITAS

SPICY CILANTRO 12/60

JALAPEÑO & HABANERO INFUSED EL JIMADOR BLANCO,
FRESH LIME JUICE, ORGANIC RAW AGAVE, CILANTRO

SPICY CUCUMBER 12/60

JALAPEÑO & HABANERO INFUSED EL JIMADOR BLANCO,
CUCUMBER WATER, FRESH LIME JUICE, ORGANIC RAW AGAVE

LOVE POTION 12/60

JALAPEÑO & HABANERO INFUSED EL JIMADOR BLANCO,
FRESH LIME JUICE, ORGANIC RAW AGAVE, GUAVA, PINEAPPLE

MEZCAL COCKTAILS

MEZCAL MARGARITA 12/60

ILEGAL JOVEN, FRESH LIME JUICE, ORGANIC RAW AGAVE

AÇAÍ SMOKE 14/70

ILEGAL JOVEN, CEDILLA AÇAÍ LIQUEUR, FRESH LIME JUICE, ORGANIC RAW AGAVE

SMOKE ONE 14/70

JALAPEÑO & HABANERO INFUSED EL JIMADOR BLANCO,
PINEAPPLE, FRESH LIME JUICE, TOPPED WITH MONTELOBOS MEZCAL

MEXICAN CLASSICS

PALOMA 12/60

TRADITIONAL MEXICAN COCKTAIL WITH CAZADORES REPOSADO & SQUIRT GRAPEFRUIT SOD

MICHELADA 11

CLASSIC MEXICAN BEER COCKTAIL, HOUSEMADE SANGRITA, FRESH LIME / MEZCAL FLOAT (+3)

SANGRIA 12/60

JALAPEÑO & HABANERO INFUSED EL JIMADOR BLANCO,
PINEAPPLE, FRESH LIME JUICE, TOPPED WITH MONTELOBOS MEZCAL

CERVEZAS 7

CORONA, CORONA LIGHT, DOS EQUIS, NEGRA MODELO, PACIFICO, TECATE (6)