

## LOS CRUDOS

- CHARRED & RAW SCALLOP (V) .....15  
Manchego gratin, ponzu marinated greens  
truffled sabayon, crispy quinoa
- CEVICHE MIXTO (V) (GF).....16  
Shrimp, east coast scallop, squid, cucumber,  
avocado, cilantro, aji amarillo leche de tigre
- VERRINE DE CAMARON (V) .....15  
Fresh hearts of palms, tomatoes, pickled red  
onion and poached florida sun shrimp,  
avocado, spicy aji amarillo mayoketchup
- EL SALMON BRULEE (V) (GF) .....14  
Verlasso Salmon tartar, fromage brulee,  
strawberry & ginger leche de tigre,  
micro bull blood greens
- CRUDO TASTING (V) .....29  
Chef's selection of three from above

## PARA COMPARTIR

- EL GUACAMOLE (V) (VE) (GF) .....12  
Hass avocado, pico de gallo, cotija cheese, herbs,  
corn tortilla chips
- QUESO FUNDIDO.....11..add lobster...16  
Chihuahua cheese, spanish chorizo, caramelized  
onions, grilled bread
- BARBACOA DE PACU PACU (V).....25  
Grilled Brazilian fish ribs, house made orange  
chipotle BBQ sauce
- TAQUITOS DE LANGOSTA (4).....19  
Crispy wonton shells, Maine lobster, grilled pineapple,  
avocado cream, spicy Kewpie mayo

## SMALL PLATES

- LOBSTER & BAKED EGG (V) (GF) .....19  
Fresh Maine lobster, frame baked egg, herbs, crema de  
blue cheese, fresh cream, truffled scented grilled bread
- GRILLED CAESAR SALAD (V) .....13  
Grilled romaine, tomato confit, Dominican fried cheese  
croutons, pickled radishes, house made Caesar  
dressing, anchovy salt
- FALL SALAD (V) (GF) .....14  
French lentils, roasted butternut squash, beets  
parsnips, mango, feta cheese, maple orange vinaigrette
- ALBONDIGAS DE CORDERO (GF).....18  
Crispy lamb meatballs, creamy manchego polenta,  
grilled mushroom ceviche, coconut crema
- BUTTERNUT SQUASH & RICOTTA GNOCCHI (V) ....17/25  
Crab, sage, spinach, citrus brown butter, truffle scent
- PAPARDELLE DE COSTILLA Y CHOCOLATE.....15/23  
Black pepper papardelle, Malbec & Venezuelan cocoa  
"Short Rib Ragout", fresh herbs, grana padano

FROM  
**THE SEA**

OYSTERS COAST TO COAST

\$3 each

OYSTER SHOOTERS

add pisco or tequila \$3

ALASKAN KING CRAB LEG \$29

JUMBO SHRIMP COCKTAIL \$5 each

### SEAFOOD TOWER

4 Jumbo shrimp, 24 raw oysters

1 1/4 lbs lobster, Alaskan king crab leg,

4 oyster shooters, crudo trio tasting

COCKTAIL SAUCE | MIGNONETTE | CLARIFIED BUTTER

## ESPECIALIDADES

MOQUECA MIXTA

BRAZILIAN STYLE STEW (GF) 30

\*Traditional seafood stew from the north of Brazil  
where all fresh seafood is simmer in coconut milk,  
seasoned with salted cod (Bacalao) & finish with  
dende oil (red palm oil) to bring the rich  
and exotic flavors from brazil.

Squid, shrimp, mussels, white fish, scallops,  
soy beans, spanish chorizo, bacalao,  
green coconut rice, dende oil

\*\*KIDS ARE PEOPLE TOO!\*\*

Ask your Server for Todays Kids Menu Options

## LAS TABLAS

At La Pulperia, and unique to NYC, perfectly  
grilled proteins are accompanied by 5 seasonal  
variety of "cazuelitas" tasting

- HANGER STEAK 12oz.....27
- RIBEYE BONE IN 14oz.....36
- VERLASSO SALMON.....26
- LOBSTER 1 1/4 lbs.....M/P
- FISH OF THE DAY.....M/P

### CAZUELITAS

EGGPLANT CHAMBOTA | CURRIED PICKLED CAULIFLOWER

CELERY ROOT GRATIN | GRILLED BROCCOLI RABE

CHIMICHURRI SAUCE

(V) VEGETARIAN PESCETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food  
from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

NO SUBSTITUTIONS

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED

## EMPANADAS

two per order

- DE CARNE.....9  
Argentinean style ground beef, hard boiled eggs  
hidrated golden raisings, cumin, chimichurri
- DE MAIZ (V) .....9  
creamy corn, Manchego cheese
- JAMON Y QUESO.....8  
Virginia ham, white cheddar, tarragon, parsley
- FUGAZZETA (V) .....8  
caramelized maui onions, oregano, red pepper  
flakes, sharp porvolone
- DE CALABAZA (V).....9  
roasted butternut squash, huitalcoche mushroom,  
taleggio cheese, white truffle oil

## SMALL PLATES

- GRILLED CAESAR SALAD (V) .....13  
Grilled romaine, tomato confit, Dominican fried cheese  
croutons, pickled radishes, house made Caesar  
dressing, anchovy salt
- FALL SALAD (V) (GF) .....14  
French lentils, roasted butternut squash, beets  
parsnips, mango, feta cheese, maple orange vinaigrette
- EMPANADAS CRIOLLAS.....9  
choice of: beef - corn with Manchego cheese

## BRUNCH SPECIALS

- LOBSTER & BAKED EGG (V) (GF) .....19  
Fresh Maine lobster, frame baked egg, herbs, crema de  
blue cheese, fresh cream, truffled scented grilled bread
- LA PULPERIA OMELETTE (GF) .....14  
caramilzed onions, mushrooms, tomato confit,  
chihuahua cheese, home fries, house salad
- EGGS BENEDICTS.....17  
two poached eggs, sangria braised sort ribs  
aji amarillo hollandaise sauce
- TORTILLA ESPAÑOLA (V) (GF) .....12  
green salad, paprika aioli Cheese...2 | Chorizo....4
- GRILLED BURGER.....15  
choice of cheddar or blue cheese, caramilzed onions,  
lettuce, tomatoes, fried egg, brioche bun, herb fries
- TOSTADAS.....14  
pull pork, Mexican chorizo, black beans, crispy corn  
tortilla, two eggs over easy, guacamole, crema,  
roasted tomato-chipotle sauce
- STEAK & EGGS.....19  
grilled skirt steak, eggs, salad, provenzal fries

### FROM THE SEA

#### OYSTERS COAST TO COAST

\$3 each

#### OYSTER SHOOTERS

add pisco or tequila \$3

ALASKAN KING CRAB LEG \$29

JUMBO SHRIMP COCKTAIL \$5 each

### SEAFOOD TOWER

4 Jumbo shrimp, 24 raw oysters

1 1/4 lbs lobster, Alaskan king crab leg,

4 oyster shooters, crudo trio tasting

COCKTAIL SAUCE | MIGNONETTE | CLARIFIED BUTTER

## PARA LA MESA

- TRADITIONAL GUACAMOLE (V) (GF) (VE).....12  
avocado, onion, cilantro, tomato
- QUESO FUNDIDO.....11  
Chihuahua cheese, spanish chorizo, caramelized  
onions, grilled bread
- TAQUITOS DE LANGOSTA.....19  
Crispy wonton shells, Maine lobster, grilled  
pineapple, avocado cream, spicy Kewpie mayo

## UNLIMITED COCKTAILS

\$20 per two hours 11:00am - 3:00pm

MIMOSA | BLOODY MARRY  
SCREWDRIVER | RED & WHITE SANGRIA

### ADD \$5

VAMPIRO  
"Latin Bloody Mary" la pitaya silver tequila,  
spicy Sangrita, lime

LA LOCA  
Crystal Colombian liqueur passion fruit,  
agave nectar, Tajin, lime

EL CHILANGO  
La Pitaya by Riazul tequila, Cointreau,  
tamarind, La Pulperia's spicy salsa

(V) VEGETARIAN PESCETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos & Lucas' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

NO SUBSTITUTIONS

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED

**EMPANADAS**

two per order

**DE CARNE 9**

Argentinean style ground beef, hard boiled eggs  
hidrated golden rasising, cumin, chimichurri

**DE MAIZ 9 (V)**

creamy corn, Manchego cheese

**JAMON Y QUESO 8**

Virginia ham, white cheddar, tarragon, parsley

**FUGAZZETA 8 (V)**

caramelized maui onions, oregano, red pepper  
flakes, sharp porvolone

**RANCHERA 9**

braised pork, black beans, cotija cheese,  
chipotle peppers, roasted corn, cilantro

**SEASHORE 12**

creamy spinach, Maryland lump crabmeat

**DE CALABAZA 9 (V)**

roasted butternut squash, huitalcoche mushroom,  
taleggio cheese, white truffle oil

**(V) VEGETARIAN**

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.



CHEF: CARLOS BARROZ

**EMPANADAS**

two per order

**DE CARNE 9**

Argentinean style ground beef, hard boiled eggs  
hidrated golden rasising, cumin, chimichurri

**DE MAIZ 9 (V)**

creamy corn, Manchego cheese

**JAMON Y QUESO 8**

Virginia ham, white cheddar, tarragon, parsley

**FUGAZZETA 8 (V)**

caramelized maui onions, oregano, red pepper  
flakes, sharp porvolone

**RANCHERA 9**

braised pork, black beans, cotija cheese,  
chipotle peppers, roasted corn, cilantro

**SEASHORE 12**

creamy spinach, Maryland lump crabmeat

**DE CALABAZA 9 (V)**

roasted butternut squash, huitalcoche mushroom,  
taleggio cheese, white truffle oil

**(V) VEGETARIAN**

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.



CHEF: CARLOS BARROZ



## HAPPY HOURS

Daily

Only at the bar 4pm - 7pm

HAPPY OYSTER

\$1

HAPPY SALMON TACO

\$2

HAPPY EMPANADA

\$4

HAPPY RED MALBEC WINE

\$5

HAPPY SAUVIGNON BLANC WINE

\$5

HAPPY PINT DRAFT BEER

\$5

HAPPY CHILANGO

\$7

HAPPY CARLOS GARDEL

\$7

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.



CHEF: CARLOS BARROZ



## HAPPY HOURS

Daily

Only at the bar 4pm - 7pm

HAPPY OYSTER

\$1

HAPPY SALMON TACO

\$2

HAPPY EMPANADA

\$4

HAPPY RED MALBEC WINE

\$5

HAPPY SAUVIGNON BLANC WINE

\$5

HAPPY PINT DRAFT BEER

\$5

HAPPY CHILANGO

\$7

HAPPY CARLOS GARDEL

\$7

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.



CHEF: CARLOS BARROZ



LOS CRUDOS

- HAMACHI TIRADITO (GF) .....16  
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa
- CEVICHE MIXTO (V) (GF) .....16  
Shrimp, pulpo, squid, cucumber, avocado, cilantro, ají amarillo leche de tigre
- VERRINE DE CAMARON (V) .....15  
Fresh hearts of palms, tomatoes, pickled red onion and poached florida sun shrimp, avocado, spicy ají amarillo mayoketchup
- EL SALMON BRULEE (V) (GF) .....14  
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens
- CRUDO TASTING (V) .....29  
Chef's selection of the last three from above

STARTER PLATES

- EMPANADAS CRIOLLAS .....9  
choice of: beef - corn with Manchego cheese(V) - fugazzetta(V) - calabaza(V) - jamon y queso - ranchera - seashore
- TAQUITOS DE LANGOSTA (4) .....19  
Crispy wonton shells, Maine lobster, grilled pineapple, avocado cream, spicy Kewpie mayo
- LOBSTER & BAKED EGG (V) (GF) .....19  
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented grilled bread
- GRILLED CAESAR SALAD (V) .....11  
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, house made Caesar dressing, anchovy salt  
**Add: Salmon, Shrimp or Steak.....8**
- SPRING SALAD (V) (GF) .....12  
Grilled asparagus, heirloom tomato, chickpeas, hearts of palm, fennel-tomato water, feta cheese, egg and wholegrain mustard sauce  
**Add: Salmon, Shrimp or Steak.....8**
- PAPARDELLE DE COSTILLA .....15/23  
Black pepper papardelle, Sangria braised short rib, Putanesca sauce, fresh herbs, grana padano cheese

**CHIPA**  
Cheesy Yuca Puffs  
strawberries-jalapeno jam and foie gras mousse (GF)  
\$12

---

**PASCUALINAS**  
South American Style Quiche  
Served With Our House Salad  
\$14

- \*CREAMY CORN & MANCHEGO CHEESE (V)
- \*RICOTTA AND SWISS CHARD (V)
- \*GRILL MUSHROOMS, PEPPERS AND CARAMELIZED ONIONS (V)

LUNCH SANDWICHES

Served with House Made Artisanal Breads  
Choice of House Fries or Salad

- CHORIPAN .....12  
home made chorizo, caramilzed onions, lettuce, chimichurri (french bread)
- MILANESA .....13  
Latin style country fried steak lettuce, tomatoes, onions, avocado-jalapeno aioli (pan de campo)
- GRILLED BURGER .....14  
choice of cheddar or blue cheese, caramilzed onions, lettuce, tomatoes, (figazza bun)
- GRILLED SALMON .....15  
Verlasso Slamon, lettuce, tomato confit, onions. chipotle mayo (pan negro)

PARA LA MESA

- TRADITIONAL GUACAMOLE (V) (GF) (VE) .....12  
avocado, onion, cilantro, tomato
- QUESO FUNDIDO .....11  
Chihuahua cheese, spanish chorizo, caramelized onions, grilled bread

**\*\*KIDS ARE PEOPLE TOO!\*\***

Ask your Server for Todays Kids Menu Options

LAS TABLAS

At La Pulperia, and unique to NYC, perfectly grilled proteins are accompanied by 5 seasonal variety of "cazuelitas" tasting

- HANGER STEAK 12oz .....27
- VERLASSO SALMON .....26

CAZUELITAS

- EGGPLANT CHAMBOTA | CURRIED PICKLED CAULIFLOWER
- CELERY ROOT GRATIN | GRILLED BROCCOLI RABE
- CHIMICHURRI SAUCE

(V) VEGETARIAN PESCETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos & Lucas' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

==== CHEF: CARLOS BARROZ & LUCAS MANTECA ==== NO SUBSTITUTIONS

BATHES OF 4 OR MORE 30% GRATUITY WILL BE ADDED