



CUERNO®

Menu made for sharing, honoring our family tradition

ENTRADAS

- Guacamole** 19
Fresh avocado from Michoacan, lime, cilantro, tomato, onion, chile serrano, salsa pasilla *vegan*
- Frijoles con Veneno** 18
Fried beans, “Asado de Boda” a rich northern-style pork stew
- Queso Fundido** 22
Blend of Chihuahua cheeses, local mushrooms, homemade Cadereyta-style chorizo
- Chicharrón de Pulpo** 32
Mayan octopus, avocado, lemon-garlic salsa
- Crudo de Hamachi** 26
Thinly-sliced yellowtail hamachi, chile chiltepin, salsa rasurada
- Ceviche Regio** 32
Fresh halibut, serrano, leche de tigre, agave honey, crispy chicharrón, charred tostadas
- Coliflor Trufa Habanero** 22
Charcoal-roasted cauliflower, pistachio, habanero-truffle emulsion, Grana Padano *vegetarian*
- Brócoli Asado** 19
Roasted broccoli, spiced herb emulsion, Grana Padano, salsa macha *vegetarian*

TACOS, TACOS, TACOS

- Taco Richi 1 pc** 12
Thinly sliced ribeye, chicharron en salsa verde, cheese crust, avocado - El taco más chingón de México
- Tacos Callejeros 4 pc** 32
Butcher's choice of premium cuts, fresh cilantro, onion, salsa verde - A street food classic done our way
- Tacos de Branzino 2 pc** 24
Baja-style fried branzino, chile seco emulsion, coleslaw, avocado
- Tacos de Carnitas 2 pc** 22
Crispy pork belly, pickled onion, squid ink tortilla, cremoso de aguacate
- Gringa de Portobello 1 pc** 15
Pastor-style portobello, Chihuahua cheese, jalapeño salsa *vegetarian / vegan**

- Taco Taquero** 42
Skirt steak, fire-roasted bone marrow - Prepared table-side

CARNE ASADA

USDA PRIME

- Rib Eye a la Sal 16 oz** 72
28 oz 124
Colima salt-crusted ribeye, roasted garlic
- Rib Eye con Tuétano 16 oz** 89
28 oz 139
Ribeye norteño-style, pepper, garlic, bone marrow, salsa piquín limón
- Corazón de Filete 8 oz** 55
Colima salt-crusted filet mignon, roasted garlic

- Arrachera Norteña 8 oz** 52
Norteño-style outside skirt steak, chiltepin butter, garlic chips, avocado salsa
- Tomahawk 52 oz** 188
Colima salt-crusted bone-in ribeye, roasted garlic
- Short Rib 15 oz** 58
12 hour slow roasted short rib, tamarind glaze, pickled onion

Our beef is exclusively grass-fed and aged for 24 days, sourced from small family ranches across South Dakota's pristine grasslands, where cattle are raised with generational care and traditional methods.

ESPECIALIDADES

- Pescado Zarandeado 20 oz** 59
Grilled whole branzino, red & green adobo, brussels sprouts, Mexican herbs
- Pulpo a las Brasas 8 oz** 56
Grilled Mayan octopus, heirloom potatoes, chipotle salsa
- Salmón con Esquites** 38
Grilled salmon, esquites, dried chili dressing

- Fideo de Poro Asado** 32
Overnight ash roasted leek "noodles", roasted corn, crema poblana *vegetarian / vegan**
- Barbacoa** 45
Nuevo León style traditional barbacoa, beef cheek and tongue, onion, cilantro, tortillas ribeteadas

ENSALADAS Y SOPAS

- Caldo de Pollo** 18
Chicken consommé, vegetables, rice, chipotle
- Sopa de Tortilla** 16
Tomato broth, tortilla strips, avocado, chipotle salsa
- Ensalada Cuerno** 21
Little gem lettuce, Oaxaca cheese, avocado, pepitas, habanero dressing *vegetarian / vegan**
- Ensalada César de Tijuana** 24
Romaine, Grana Padano, pork chicharrón croutons, homemade Caesar dressing
- + chicken 10

+ shrimp 15

SIDES

- Puré de Papa** 15
Potato, Grana Padano, truffle, crema de rancho *vegetarian*
- Verduras al Grill** 18
Charcoal-roasted seasonal vegetables, house dressing *vegetarian / vegan**
- Esquites** 15
Charcoal-grilled corn, olive oil, lemon, butter, grana padano *vegetarian*
- Papa Asada** 21
Fire-roasted potato, butter, farm-style sour cream with garlic, bacon, chile piquín, chives.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy.
Our house tortillas are handmade fresh daily. **C** corn tortilla **F** flour tortilla *vegan** can be modified to be vegan.



Mexican Steakhouse

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