



# MENU



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4460 BROADWAY  
NEW YORK, NY 10040  
646.4767488  
@LA.CANTINAHEIGHTS



## TO START

**GUACAMOLE & CHIPS \$ 14.00**

Homemade Guacamole & Tortillas Chips

**CEVICHE \$ 19.00**

Marinara & Chipotle Mayo Sauce

**THREE CHEESE MAC & CHEESE \$ 16.00**

Gruyere, White Cheddar, & Smoke Gouda  
Applewood Bacon \$17- Chicken \$ 18 - Lobster \$ 19

**BBQ OR BUFFALO HOT WINGS \$13.00**

Ranch or Blue Cheese Dipping Sauce

**DOMPLINES DE CHICKEN/PORK/ OR VEGETABLES \$ 15.00**

Served with soy sauce and guava sauce

**ELOTE \$ 13.00**

Roasted corn of the cob. Chipotle sauce, Cotija cheese and Chile Piquin. Spicy.

**SKEWERS KEBAB \$ 19.00**

Two chicken arrows and steak with mixed vegetables and chimichurri sauce

**FRIED CALAMARI \$ 17.00**

Marinara & Chipotle Mayo Sauce

**DOMINICAN SLIDER \$ 13.00**

Fried Plantain, Salami, Dominican Cheese w/ Spicy mayo, mixed green  
Add: Chicken \$ 4 - Steak \$ 5 - Shrimp \$ 6

**MOFONGUITO \$ 19.00**

3 Small Mashed Green Plantain deep Fried, Served w/  
Chicken \$ 2 - Steak \$ 5 - Shrimp \$ 6

**STUFFED CANOA \$ 20.00**

Sweet Plantain Stuffed Covered with Melted Cheddar, Monterrey Jack & Mozzarella Cheese topped  
Add: Chicken \$ 4 - Steak \$ 5 - Lobster \$ 6 - Shrimp \$ 6

**CROQUETAS HAM OR CHICKEN \$ 12.00**

Ranch sauce or Chipotle Mayo Sauce

**FLAUTAS DE POLLO \$ 13.00**

Served with sourcream, special sauce and salad

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE





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## BURGERS

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**LA CANTINA BURGER \$ 15.50**

100% Prime Beef , Lettuce, Tomato,  
Chipotle Mayo & Pickle on Brioche,  
Cheddar / Smoke Gouda

**THREE BEEF SLIDERS \$ 18.50**

100% Prime Beef, Cheddar, Lettuce &  
Tomato on Brioche

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## SALADS

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**CANTINA HOUSE SALAD \$ 13.00**

Served in a Tortilla bowl Mixed Greens,  
Mandarin, Mango, cherry Tomatoes w/  
Italian Dressing

Add: Chicken \$ 4 - Steak \$ 5 - Shrimp \$ 6

**CAESAR SALAD \$ 14.50**

Fresh Organic Romaine topped with our  
Homemade Caesar Dressing & Croutons

Add: Chicken \$ 4 - Steak \$ 5

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## SIDES

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<b>FRENCH FRIES</b>	<b>\$ 8.00</b>
<b>YUCA FRIES</b>	<b>\$ 8.00</b>
<b>GARLIC MASHED POTATOES</b>	<b>\$ 8.00</b>
<b>SLICED AVOCADO</b>	<b>\$ 8.00</b>
<b>WHITE RICE</b>	<b>\$ 8.00</b>
<b>TOSTONES</b>	<b>\$ 8.00</b>

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## TACOS & MORE

### TACOS LA CANTINA

Three Soft Corn Tortillas, Pico de Gallo, Feta Cheese and Choice of Meat

**Chicken \$ 13.50 - Ground Beef \$ 14.50 - Shrimp \$ 18.00**

### BIRRIA TACOS **\$18.00**

Beef Birria, Three Soft Corn Tortillas, Queso Oaxaca, Cilantro, Onions, Consume, Radish

### ENCHILADAS VERDE **\$15.00**

Chicken or Beef, Corn Tortillas Filled with Rice, Beans, Crema, Lettuce & Avocado.

### AWESOME NACHOS **\$ 17.00**

Homemade Tortilla Chips Served with Pico de Gallo, Black Beans, Sour Cream, Guacamole & Jalapeños  
Add: Chicken or Ground Beef \$ 22.00

### FAJITAS

Tender and Juicy Fajitas Served Sizzling w/ White Rice, Homemade Guacamole, Pico de Gallo & Flour Tortillas.

**Chicken \$ 27.00 - Steak \$ 34.00 - Shrimp \$36**  
(Veggie Fajitas are also Available Upon Request)

### FISH TACOS **\$ 17.50**

Beer Battered Fish, Grilled Tortilla, Guacamole, Cheddar Cheese & Chipotle Mayo

### CARNE ASADA TACOS **\$15.00**

Beef, Three Soft Corn Tortilla, Onions, Cilantro, Radish

### TOSTADAS **\$15.00**

Chicken Or Beef, Fried Tortillas Lettuce, Pico De Gallo, Crema, Avocado

### BURRITO **\$15.00**

Chicken Or Beef  
Flour Tortilla stuffed with Rice, Beans Lettuce, Crema, Pink Sauce

### QUESADILLA

Two Flour Tortillas Filled with Monterrey Jack Cheese and Choice of Meat  
**Chicken \$ 15.00 - Ground Beef \$ 16.00 - Shrimp \$ 18.00**

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## ENTREES

**CAMARONES AL AJILLO** \$ 27  
Sautéed Gulf Shrimp in Garlic Sauce served with Tostones

**MAR Y TIERRA** \$ 45  
Grilled Steak & Lobster Tail served with Mashed Potatoes & Steamed Vegetables Topped with Shrimp Bisque and Mushroom Sauce

**GRILLED SALMON** \$32  
Grilled Salmon Topped with Shrimp Bisque Sauce, served with Steamed Vegetables & Garlic Mashed Potatoes

**NEW YORK STEAK** \$ 36  
Served with Steamed Vegetables, Topped with Mushroom Sauce, Chimichurri Sauce & a Choice of Side

**PENNE A LA VODKA** \$ 21  
Penne Pasta served with Pink Vodka Sauce  
Add: Chicken \$24 - Shrimp \$26

**RIB EYE STEAK** \$ 33  
With chimichurri sauce and a side

**FILET MIGNON** \$ 34  
Served with mushroom sauce and chimichurri on the side

**RED SNAPPER** \$ 30  
**WITH MARISCOS** \$ 36  
Choose a side

**CAMARONES A LA DIABLA** \$29  
Sautéed Gulf Shrimp Sautéed with Homemade Mexican Red'n'hot Sauce, served with Tostones.

**LEMON CHICKEN BREAST** \$27  
Organic Chicken Breast in Lemon Sauce served with Steamed Vegetables

**CHURRASCO A LA CANTINA** \$33  
Skirt Steak Topped with our Homemade Mushroom Sauce or Chimichurri Sauce served with Steamed Vegetables and Yuca Fries

**CHICHARRON DE POLLO** \$ 25  
Deep Fried Breaded Boneless Chicken Strips Served With Tostones

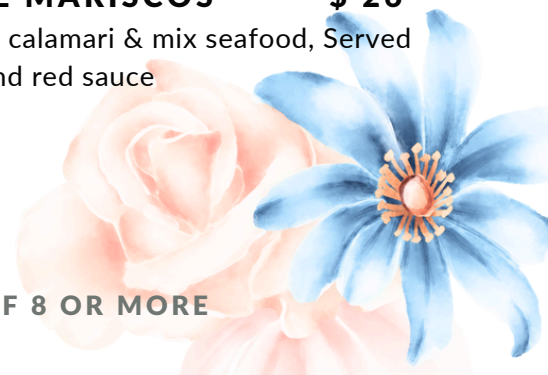
**FETUCCHINI ALFREDO** \$ 17.50  
Fetucchini Pasta with Alfredo Sauce  
Add: Chicken \$23 - Shrimp \$24

**PULPO A LA BRASA** \$ 37.50  
Served with sauteed potatoes and chorizo

**CHOFAN DOMINICANO** \$ 21  
Steak, chicken, ham Served with eggs

**CAZUELA DE MARISCOS** \$ 26  
Lobster, shrimp, calamari & mix seafood, Served with Tostones and red sauce

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## PLATTERS

(SERVES 3-4 PEOPLE)

### PARRILLADA PLATTER \$55

Longaniza, Skirt Steak & Grilled Chicken  
Served With Guacamole, Pico De Gallo, Sour  
Cream, Corn Tortillas, Mexican Rice & Beans.

### LA CANTINA SAMPLER \$46

Quesadilla Queso, Mozzarella Sticks,  
Chicken Wings, Fried Calamari, Ground  
Beef Tacos

## CANTINA BOXES

### BOX 1 \$34

Churrasco, Salmon Served W/ French  
Fries, Salad & Vegetables

### BOX 2 \$34

Churrasco, Grilled Shrimp Served W/ Yuca  
Fries, Tostones & Vegetables

### BOX 3 \$29.50

Churrasco, Grilled Chicken Served W/  
Mash Potatoes, Tostones & Vegetables

## FOR THE KIDS \$12

### CHICKEN FINGERS

3 Chicken Strips Served With French  
Fries

### CHEESY QUESADILLA

Flour Tortilla Stuffed With Monterrey  
Jack, Mozzarella & Cheddar Cheese  
Served With Fries

### MOZZARELLA STICKS

Marinara Sauce & Fries

## DESSERT \$8.50

*All Homemade*

### FLAN

Caramel Custard from Mama's Cocina

### CHEESECAKE

Topped with Strawberry Syrup

### CARAMEL TRES LECHES

A Traditional White Cake Made with  
Four Different Types of Milk, Very  
Moist, Topped with Caramel Coat

### LAVA CAKE WITH ICE CREAM

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# DRINKS



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4460 BROADWAY  
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646.918.7503  
@LA.CANTINAHEIGHTS



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## FROZEN

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### DRINKS

	12OZ	16OZ
FROZEN SANGRIA	\$14.00	\$17.00
HYPNOTIQ LEMONADE	\$16.00	\$18.25
HENNY COLADA	\$14.00	\$17.00
PINA COLADA	\$13.50	\$17.00
JACK'S PUNCH	\$16.00	\$17.50
MOJITOS		\$19.00
MOJITO SABORES		\$18.25
LYCHEE MARTINI	\$17.00	

### MARGARITAS

	12OZ	16OZ
STRAWBERRY	\$14.00	\$17.00
PASSION FRUIT	\$14.00	\$17.00
MANGO	\$14.00	\$17.00
REGULAR	\$13.25	\$17.00
RAINBOW	\$15.00	\$17.75
MAKE YOUR OWN MIX	\$15.00	\$18.00

PATRON MARGARITA	\$42.00
RAINBOW MARGARITA W/ MINI CORONA	\$46.00

**ANY 32OZ**

**ONLY \$35.00**





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## SIGNATURES COCKTAILS

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### **CANTINFLAS \$18**

ZACAPA RUM, PINEAPPLE JUICE, COCONUT CREAM,  
BLUE CURACAO, LIME JUICE  
& ORANGE BITTERS

### **CAIPIRINHA CANTINA \$15**

CACHACA, LEMON, SIMPLE SYRUP

### **RED LIPS \$14**

BACARDI RUM, STRAWBERRY, LIME JUICE, SIMPLE SYRUP

### **MORIR SONANDO \$16**

HENNESSY VS, COINTREAU, PASSION FRUIT, COCONUT CREAM

### **LA CANTINA MARGARITA (SPICY) \$18**

MEZCAL, TEQUILA, COINTREAU, LIME JUICE, HOT SAUCE, (FLAVOR)

### **CANTINA IMPERIAL \$25**

NECTAR DE FRUTAS & MINI MOET

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## COCKTAILS

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AMARETTO SOUR	\$ 14.00
APPLE MARTINI	\$ 14.00
BLUE HAWAIIAN	\$ 15.00
COSMOPOLITAN	\$ 14.00
CUBA LIBRE	\$ 14.00
LONG ISLAND	\$ 14.00
MALIBU BREEZE	\$ 14.00
MARTINI	\$ 14.00
SCREW DRIVE	\$ 14.00
TEQUILA SUNRISE	\$ 12.00
WHISKY SOUR	\$ 14.00
SEX ON THE BEACH	\$ 14.00

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## WINES GLASS 10 / BOTTLE 40

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### WHITE WINES

#### **BARON HERZOG SAUVIGNON BLANC**

*A fresh and lush mouthfeel, this is a subtle but delicious white with distinctive aromas of lychee, pear, apple and light green pepper. Light but full and wonderful fruit flavors follow with fresh quince, white peach, herbal notes and a long finish.*

#### **ALVERDI PINOT GRIGIO**

#### **CH CHARDONNAY**

#### **BARTENURA MOSCATO**

*Slightly effervescent or "frizzante" if you're fancy, with notes of wildflowers, ripe melons and honey followed by flavors of pear, nectarines and apricot.*

#### **WHITE SANGRIA**

*Mix sangria. combination of Passion Fruit, Mango, Coconut, Peach and a hint of Cinnamon*

### RED WINES

#### **LINEAGE PINOT NOIR( CALI)**

*Grown in Clarksburg, intense aromas of red cherry and chocolate. Soft notes of ripe black cherry and strawberry jam on the palate. A kiss of oak brings out hints of sandalwood and cinnamon to a smooth and lasting finish.*

#### **SFORNO MERLOT (ARGENTINA)**

*Beautifully balanced and smooth, with light tannins, loads of fruit, bold aromas of rich dark fruits and a pleasant round finish*

#### **DESTINO MALBEC (ARGENTINA)**

*Bracing fruit flavors are complemented by aromas of cherries and raspberries intermingling with the floral scents of violet and fresh notes of mint. A well-balanced and smooth wine, it has a sweet tannic structure with a long, pleasant finish.*

#### **YOGEV CABERNET SAUVIGNON**

*bold and rich structure with inviting red fruit aromas. Full-bodied, slightly herbal, fruity, blackberries on the palate. Long, smooth and elegant finish.*

#### **TWITCH CABERNET SAUVIGNON**

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A decorative illustration of two flowers is located in the bottom right corner of the page. One is a large, light pink rose, and the other is a smaller, bright blue flower with a yellow center.



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## WINES GLASS 10 / BOTTLE 40

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### RED SANGRIA

#### WINE INTUBE

*Refreshing and sweet drink , made from Tempranillo and Garnacha red wine varieties and extracts of natural Mediterranean fruit juices, citric aromas of orange, lemon and tropical fruit. 100% natural.*

### SPARKLING WINES

#### VERA WANG PROSECCO ( ITALY )

*Appealing aromas of apple and stone fruit. The palate has citrus notes and fresh acidity. Finish soft and fruity on the finish.*

#### LA LUCA PROSECCO ( ITALY )

*Italy- Defined and distinctive nose, offering up orchard fruits, crisp pears, and lemon curd, all of which come together in a rich, creamy off-dry style that is extremely appealing. The finish shows excellent length and fine overall balance.*

#### BARTENURA PROSECCO BRUT ( ITALY )

*This is a wonderful, slightly sparkling wine produced in the Veneto region of Italy. Its slightly fruity, creamy, dry quality make the perfect Prosecco.*

#### SARAO CAVA ( SPAIN)

*Bright gold. Subtle aromas of apple, pear and melon, with a gentle mineral undertone. Juicy, nicely concentrated orchard fruit and honeydew flavors are brightened by a hint of lemon pith. Finishes on a soft pear note, with good focus and length.*

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# LA CANTINA

HEIGHTS



**LA CANTINA**  
HEIGHTS



**WIFI**  
**Password**

**Cantina Guest**  
**cantina4460**

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