

RAW BAR

- HAMACHI TIRADITO (GF)16
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa
- CEVICHE MIXTO(GF).....15
Scallops, octopus, squid, cucumber, avocado, cilantro, aji amarillo leche de tigre
- ESCABECHE DE PULPO (GF)17
Chorizo colorado, scallions, capers, cilantro, grape tomato, chipotle hummus
- EL SALMON BRULEE (GF)16
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens
- CRUDO TASTING.....30
Chef's selection of the last three from above

SALADS

- GRILLED CAESAR SALAD (V) (GF).....13
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, house made Caesar dressing, anchovy salt
Add: Salmon, Shrimp or Steak.....8
- LA PULPERIA SALAD (V).....15
Farro, parsnips, beets, feta cheese, cherry tomatoes butternut squash, orange maple vinaigrette
Add: Salmon, Shrimp or Steak.....8
- BURRATA20
Spinach-jalapeno pesto, heirloom tomatoes, roasted garlic-saffron aioli
- BABY KALE SALAD12
Carrots, beets, red onions, grilled corn, manchego cheese, deviled eggs, pomegranate mussels vinaigrette
Add: Salmon, Shrimp or Steak.....8

BRUNCH SPECIALS

- LOBSTER & BAKED EGG (GF)20
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread
- LA PULPERIA OMELETTE (GF)15
caramelized onion, roasted red peppers, 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)14
Spanish style omellete, potato confit, onions
Cheese...2 | Chorizo.....4
- MILANESA SANDWICH.....15
Latin style country crispy steak, lettuce, tomato, fried egg, onion, avocado-jalapeño crema ciabatta bread
- TOSTADA.....17
Pulled pork, Mexican chorizo, black beans, crispy corn tortilla, two eggs over easy, guacamole, crema, roasted tomato-chipotle sauce
- STEAK & EGGS.....20
grilled skirt steak, eggs, salad, provenzal fries

EMPANADAS

two per order

DE CARNE 9

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

DE MAIZ 9 (V)

creamy corn, Manchego cheese

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

STARTERS

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

UNLIMITED COCKTAILS

\$30 per person for two hours
from 12:00pm - 4:00pm

MIMOSA | BLOODY MARY
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 | (GF) GLUTEN FREE

Named after 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

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

HAND-CRAFTED

LA PULPERIA UES 14

Riazul Tequila, fresh pineapple, fresh cilantro, lime juice, Volcanic Lava Salt rim

EL CHILANGO 14

Rancho Alegre Tequila, Cointreau orange liquor, tamarind nectar, piquant Habanero & salt rim

UPPER EAST SIDE LADY 16

Strawberry infused gin, Elder Flower liquor, lavender nectar & Gold flakes

EL DESGRACIADO 14

Pisco 100, peach, ginger nectar, fresh lemon, ginger candy

LA PALOMA GUAVA 14

Tierras Tequila, guava, topped with grapefruit Jarritos Soda

COQUITO PASSION 14

Don Q Silver, Don Q Coconut Rum, passion fruit purée, agave nectar, fresh mint

TANGO MATE 14

Royal Élite Vodka, Yerba Mate tea, citrus juices, flamed orange peel

EL SEÑOR FASHIONED 20

Knob Creek Rye, orange bitters, old fashion bitters & French maple syrup served with smoking cinnamon

THE SMOKY ROOM 14

House mezcal & Milagro, passion fruit purée, fresh pomegranate juice, agave nectar

AÑEJO MARGARITA 16

Espolon Tequila Añejo, Cointreau Noir, Fresh lime juice & Nectar agave

SEASONAL: PULPERIA S'MORE 15

Dark Peruvian chocolate, milk, Rumchata, liquor 43, rimed with shredded roasted coconut, marshmallow on top
Our crafted cocktails are made with the finest spirits and local fresh seasonal ingredients

DRAFT BEERS 7

XX Lager Samuel Adams
Negra Modelo Ithaca Flower Power IPA

BEER BOTTLES 7

COLOMBIA Aguila
ARGENTINA Quilmes
PERU Cusqueña
COSTA RICA Imperial
MEXICO Pacifico | XX Lager | Victoria
Tecate | Modelo Especial

RED WINES BY THE GLASS

PINOT NOIR, LEYDA VALLEY 13
Maule Valley, Chile
CABERNET SAUVIGNON, BODEGA PRIVADA 12
Mendoza, Argentina
MALBEC, BODEGA PRIVADA 12
Mendoza, Argentina
CARMENERE, TERRA NOBLE 12
Maule Valley, Chile
MERLOT, PALMER VINEYARDS 12
Long Island, NY

FROZEN MARGARITAS 12

Passion Fruit, Strawberry or Sangria

SANGRIA 12

Red or white

MICHELADA 8

Tecate Beer, valentina-maggie sauce

WHITE WINES BY THE GLASS

SAUVIGNON BLANC, PAUL BUISSE 11
Touraine AOP, France
TORRONTES, LOCA LINDA 11
Uco Valley, Argentina
CHARDONNAY, HIDDEN CRUSH 12
Valle Central, USA
ALBARIÑO, PALMER VINEYARDS 12
Long Island, NY
ROSE, HECHT 13
Provence, France
PINOT BLANC, HUGEL 13
Alsace, France
SPARKLING
BRUT, CAVAS HILL, Spain 11

TEQUILA

RIAZUL SILVER 12
RIAZUL REPOSADO 14
RIAZUL AÑEJO 16
MILAGRO S.B.R SILVER 14
MILAGRO S.B.R REPOSADO 16
MILAGRO S.B.R AÑEJO 18
DON JULIO BLANCO 12
DON JULIO REPOSADO 14
DON JULIO AÑEJO 16
DON JULIO 1942 34
CASAMIGOS SILVER 12
CASAMIGOS REPOSADO 14
CASAMIGOS AÑEJO 16
D'LEON SILVER 12
D'LEON REPOSADO 14

MEZCAL

SAN LUIS DEL RIO 16
MINERO, DEL MAGUEY MEZCAL 16
CHICHICAPA, DEL MAGUEY MEZCAL 16
LOS AMANTES MEZCAL JOVEN 13
PIERDE ALMAS MEZCAL 15
ILEGAL MEZCAL JOVEN 14
EL BUHO MEZCAL 12
MONTELOBOS MEZCAL 14
RIAZULEÑO CLASICO 13
RIAZULEÑO CONTEMPORANEO 15

RUM

ZACAPA RUM 13
DON Q GRAN ANEJO 14
REAL MCCOY 12YRS 13
SANTA TERESA 1796 13

WHISKEY

THE BALVENIE 14YRS 18
LAGAVULIN 16YRS 18
GLENFIDDICH 15YRS 17
MACALLAN 12YRS 14
BUCHANAN'S 12 12
JAMESON 12
CHIVAS REGAL 12YRS 14

BOURBON

BASIL HAYDEN'S 14
WOODFORD RESERVE 14
MAKER'S MARK 13
JIM BEAM 12

PISCO

PISCO PORTON 12
PISCO 100 12
BARSOL PISCO 12