



2025 Washington Ave.
Phila PA 19146
www.cafeynez.com
[@cafeynez](https://twitter.com/cafeynez)

We bring Mexico City to Philadelphia! Immerse yourself with authentic Mexican dishes in our casual, diner-style restaurant. BYO

"The flavors are a direct homage to the authentic flavors of Mexico City, where chef Juan Carlos "JC" Piña grew up." - Craig LaBan (philly.com)

Have your Fiesta with us!

Capacity: 32 seated, 50 for socializing and networking events.

We have full-room rentals and large-party dining on-site, plus large- and small-catering for breakfast, lunch, dinner, & appetizers.

Food offerings from build-your-own burrito or taco bars to gourmet entrées, *a la carte* menus to 4-course *prix fixe* meals.

We are BYO. Bring your own bottles for our drink mixers!

Dining Hours: M-Th: 9-9
F-Sa: 9-10
Su: 9-4

For reservations: 215-278-7579
For catering, large parties, & private events:
267-455-0104, Qamara@cafeynez.com

CAFE Ynez





CATERING TRAYS (SERVES 10)

ENSALADAS

Ensalada Verde \$55

Mixed greens, Tomato, Cucumbers, Red Onions, Balsamic Vinaigrette

Ensalada Ynez \$90

Chopped Romaine, Tomato, Red Onion, Avocado, Tortilla Chips, Queso Fresco, Chipotle Ranch Dressing

Ensalada Caesar \$70

Romaine, Tomato, Red Onion, Parmesan, Brioche Crouton, Caesar Dressing

Burritos, Tacos, Enchiladas, Quesadillas

Vegetarian Enchiladas \$80

Corn Tortillas stuffed w/Guacamole, Queso Fresco, Red Onion, topped w/ Sour Cream, Red Guajillo Sauce

Chicken Enchiladas \$90

Corn Tortillas stuffed w/Pulled Chicken topped w/Red Guajillo Sauce, Queso Fresco, Sour Cream

Chicken Quesadillas \$95

Chicken with Spinach, Corn, Grilled Onions & Peppers, Cheddar Cheese in a Flour Tortilla

Shrimp Quesadillas \$100

Shrimp with Spinach, Corn, Grilled Onions & Peppers, Cheddar Cheese in a Flour Tortilla

Veggie Quesadillas \$80

Sautéed Spinach w/ Garlic, Lettuce, Corn, Roasted Peppers, Caramelized Onions, Pico de Gallo, Sour Cream, & Cheddar in a Flour Tortilla

Molettes w/ Ham \$80 OR w/ Steak \$90

Ciabatta Bread topped w/ Mozzarella Cheese, Pico de Gallo, & Refried Beans

Vegetarian Burritos \$100

Garlic, Shallots, Corn, Whole Black Beans, Spinach, Pico de Gallo, Avocado Quinoa in Wheat Flour Tortilla

Tinga Burritos \$110

Pulled Chicken in Chipotle Sauce w/Onions, Cheddar, Lettuce, Rice, Refried Beans, Sour Cream in Flour Tortilla

Carnitas Burritos \$110

Pulled Pork, Queso Fresco, Pico de Gallo, Lettuce, Rice, Refried Beans, Sour Cream in Flour Tortilla

Make Your Own Burrito Bar \$180

Choice of protein – chicken, pork, or veggies - side of rice, refried black beans, pico de gallo, lettuce, sour cream and queso fresco.

*Additional proteins \$25/each

Make Your Own Taco Bar \$175

Choice of protein – chicken, pork, or veggies - side of pico de gallo, lettuce, and queso fresco

*Additional proteins \$25/each

SIDES

Guacamole & Chips \$100

Pico de Gallo & Chips \$60

Frijoles (refried beans) \$45

Arroz (Rice) \$60



PRIX FIXE MENUS

BREAKFAST MENU \$20/person (Add fresh cocktail mixers for \$5/pp)

First Course (choice of)

Granola de Miel plain yogurt, honey, granola, and fresh seasonal berries

Fruta Fresca rotating selection of fresh, seasonal fruits topped with tajin spice

Second Course

Sopa del Dia soup of the day

Third Course (choice of)

Breakfast Burrito scrambled eggs, refried beans, rice, guacamole, queso fresco, lettuce, sour cream in a wheat tortilla served w/a side salad.

Torrejas brioche French toast with seasonal toppings

Huevos Rancheros breakfast potatoes, refried black beans, fried egg topped w/2 taquitos carnitas, jalapeño salsa, drunken salsa, sour cream, and cotija cheese

Omelette spinach, ham, oaxaca queso served w/breakfast potatoes and a side salad

LUNCH MENU \$22/person (Add fresh cocktail mixers for \$5/pp)

First Course

Pico de Gallo & Corn Tortilla Chips

Second Course

Ensalada Ynez romaine, grape tomatoes, red onion, avocado, corn tortilla strips, queso fresco, chipotle ranch dressing

Third Course (choice of)

Steak Burrito flank steak, manchego cheese, pico de gallo, avocado, refried black beans, chipotle ranch dressing in wheat flour tortilla with side of Mexican rice & beans

Pollo Tinga Burrito pulled chicken in chipotle tomato sauce w/onions, cheddar, lettuce, rice, refried black beans, sour cream in wheat flour tortilla with side of Mexican rice & beans

Vegetarian Burrito garlic, shallots, corn, whole black beans, spinach, pico de gallo, avocado, quinoa in wheat flour tortilla with side of Mexican rice & beans



PRIX FIXE MENUS

DINNER MENU UNO \$28/person
(Add fresh cocktail mixers for \$5/pp)

First Course

*Guacamole AND Pico de Gallo w/
Corn Tortilla Chips
Vegetarian Quesadillas*

Second Course

Ensalada Caesar

Third Course (choice of)

*Taco de Pescado (3)
½ Oven Roasted Chicken
Steak Burrito
Veggie Burrito*

DINNER MENU DOS \$31/person
(Add fresh cocktail mixers for \$5/pp)

First Course

*Guacamole AND Pico de Gallo w/
Corn Tortilla Chips
Chicken & Vegetarian Quesadillas*

Second Course

Ensalada Caesar

Third Course (choice of)

Pescado del Dia fish of the day
Pollo Mole
Steak Fajitas
Vegetarian Burrito

DINNER MENU TRES \$37/person (Add fresh cocktail mixers for \$5/pp)

First Course

*Guacamole & Pico de Gallo w/ Corn Tortilla Chips
Chicken & Vegetarian Quesadillas*

Second Course (choice of)

Sopa del Dia (soup of the day)
Ensalada Ynez
Ensalada Caesar

Third Course (choice of)

Pescado del Dia
Lomo de Tanera
Pollo Mole
Vegetarian Burrito

MIXERS

Michelada Add beer for a traditional Mexican cocktail with lime!

Blood-Orange Margarita

Blackberry Thyme

Mango Mint