



2025 Washington Ave.  
Phila PA 19146  
[www.cafeynez.com](http://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 dining in: 215-278-7579  
For catering and events: 267-455-0104,  
[Qamara@cafeynez.com](mailto: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 \$75

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

#### Chicken Enchiladas \$80

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

#### Chicken Quesadillas \$90

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

#### Tacos de Pescado \$110

Tilapia, Pineapple Habanero Salsa, Cotija Cheese, Lettuce, Sour Cream, Avocado, Soft Corn Tortilla.

#### Vegetarian Burritos \$80

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

#### Tinga Burritos \$90

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

#### Carnitas Burritos \$100

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

#### Make Your Own Burrito Bar \$160

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 \$140

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** \$17/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, oxaca queso served w/breakfast potatoes and a side salad

### **LUNCH MENU** \$19/person (Add fresh cocktail mixers for \$5/pp)

#### **First Course (choice of)**

**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 salad

**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 salad

**Vegetarian Burrito** garlic, shallots, corn, whole black beans, spinach, pico de gallo, avocado, quinoa in wheat flour tortilla with side salad



## PRIX FIXE MENUS

**DINNER MENU UNO** \$24/person  
(Add fresh cocktail mixers for \$5/pp)

**First Course**

*Guacamole AND Pico de Gallo with  
Corn Tortilla Chips  
Vegetarian Quesadillas*

**Second Course**

*Ensalada Caesar*

**Third Course (choice of)**

*Pescado del Dia* fish of the day  
*½ Oven Roasted Chicken*  
*Steak Burrito*

**DINNER MENU DOS** \$27/person  
(Add fresh cocktail mixers for \$5/pp)

**First Course**

*Guacamole AND Pico de Gallo with  
Corn Tortilla Chips  
Chicken AND Vegetarian Quesadillas*

**Second Course**

*Ensalada Caesar*

**Third Course (choice of)**

*Pescado del Dia* fish of the day  
*½ Oven Roasted Chicken*  
*Steak Burrito*  
*Vegetarian Burrito*

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**DINNER MENU TRES** \$34/person (Add fresh cocktail mixers for \$5/pp)

**First Course**

*Guacamole AND Pico de Gallo with Corn Tortilla Chips  
Chicken AND 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*