

SIDES

ELOTES CALLEJEROS	5	PLATANOS DULCES	5
CORN ON THE COB		PLANTAINS	
FRIJOLES BORRACHOS	5	PETITE ABEILLE	
REFRIED BEANS		BELGIAN FRIES	5
ARROZ CON FRIJOLES	5	PICO DE GALLO	3
RICE AND BEANS		AVOCADO	4
CHORIZO MASH	5		



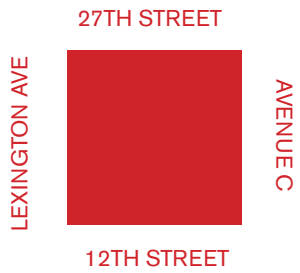
TAKE-OUT MENU

PHONE. 212 358 7730

DELIEVERY HOURS 5 TO 11PM
MINIMUM ORDER 15

CALL US AND WE'LL DELIVER FOR ALL YOUR SPECIAL EVENTS: BUSINESS MEETINGS, SPORTS NIGHTS, BIRTHDAY PARTIES...

DELIVERY AREA:



STUYVESANT TOWN. PETER COOPER VILLAGE. GRAMERCY. WE ALSO DELIVER TO WATER PLAZA.



348 FIRST AVENUE, NYC 10010
BTW 20TH & 21ST STREETS
PHONE 212.358.7800 WWW.VAMOSNYC.COM



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TACOS

APPETIZER: 2 TACOS 9

MAIN COURSE: 3 TACOS

SERVED WITH PLANTAINS, CORN ON THE COB, RICE, BEANS, CHEESE OR CHORIZO MASH **17**

TACOS DE CAMARONES FRITOS*

CRISPY SHRIMP WITH CILANTRO, TOMATOES, AND CHIPOTLE MAYO

TACOS DE SALMON*

GRILLED SALMON TOPPED WITH MANGO SERRANO SALSA, CHIPOTLE MAYO AND PICKLED ONIONS

TACOS DE POLLO*

HARD SHELL CHICKEN TACOS WITH QUESO FRESCO AND TOMATO-CUCUMBER SALSA

TACOS DE COCHINITA*

SLOW ROASTED ACHIOTE-MARINATED PORK WITH PICKLED ONIONS AND CILANTRO

TACOS DE CORDERO

LAMB WITH SALSA VERDE AND QUESO FRESCO

TACOS DE CARNE ASADA*

GRILLED MARINATED SKIRT STEAK WITH ONIONS, SALSA RANCHERA AND GUACAMOLE

TACOS VEGETARIANOS*

MIX SEASONAL VEGGIES LIGHTLY SAUTEED, QUESO FRESCO AND SALSA RANCHERA

TACOS DE PESCADO FRITO BAJA STYLE*

BEER BATTERED FRIED FISH WITH PICKLED ONIONS AND CHIPOTLE MAYO

TACOS AL PASTOR*

ROASTED PORK AND PINEAPPLE, ONIONS AND CILANTRO

TACOS CAMPECHANOS

SKIRT STEAK AND CHORIZO, ONIONS, CILANTRO AND SALSA RANCHERA

* SPICY ITEMS

SPECIALS

MONDAY - \$22

ALL YOU CAN EAT TACOS AND ONE FROZEN MARGARITA

BRUNCH

ADD \$7 TO ANY ENTREE FOR ALL YOU DRINK FROZEN MARGARITA

*MAXIMUM 90 MINUTES

APPETIZERS

HOMEMADE GUACAMOLE 9.95

MADE TO ORDER AND SERVED WITH CHIPS AND SALSA

ASK YOUR WAITER FOR TODAY'S SPECIAL GUACAMOLE

SOPA DEL DIA 7

ASK YOUR WAITER FOR TODAY'S SOUP

ENSALADA MIXTA 8

MIX OF GREENS, CORN, JICAMA, CARROTS, AVOCADO, QUESO FRESCO AND VAMOS DRESSING

COCKTAIL DE CAMARONES 12

SHRIMP COCKTAIL WITH AVOCADO, CILANTRO, ONIONS, TOMATO JUICE AND SPICY VINEGAR

CALAMARI FRITO 9.50

FRIED CALAMARI WITH CHIPOTLE MAYO

JALAPENOS RELLENOS* 9

STUFFED JALAPENOS WITH SHRIMP, CHORIZO, CILANTRO AND CREAM CHEESE

QUESO FUNDIDO 9

MELTED CHEESE WITH OPTION OF: CHORIZO - MUSHROOMS - POBLANO PEPPERS SERVED WITH SOFT CORN TORTILLAS

QUESADILLAS DE HONGOS MIXTOS 10

WILD MUSHROOM QUESADILLA DRIZZLED WITH TRUFFLE OIL AND SALSA VERDE

QUESADILLAS SENCILLAS 9

QUESADILLA WITH CORN AND SALSA FRESCA

QUESADILLAS DE CHORIZO 9

SPICY MEXICAN SAUSAGE QUESADILLA WITH A BLACK BEAN-PINEAPPLE SALSA

QUESADILLAS DE POLLO 12

CHICKEN QUESADILLA WITH SALSA FRESCA

QUESADILLAS DE CAMARONES 11

CHIPOTLE MARINATED SHRIMP QUESADILLA WITH TOMATILLO-AVOCADO SALSA

QUESADILLA DE VEGETALES 9

MIXED OF VEGGIES QUESADILLA WITH SALSA VERDE

NACHOS VAMOS 9.5

TORTILLA CHIPS WITH CHORIZO, MONTERREY CHEESE SERVED WITH BLACK BEANS, PICO DE GALLO, GUACAMOLE AND SOUR CREAM. ADD CHICKEN OR STEAK 3

FLAUTAS 8.50

CRISP FRIED ROLLED CORN TORTILLA FILLED WITH CHICKEN, OAXACAN CHEESE SERVED WITH SALSA VERDE, SOUR CREAM AND PICO DE GALLO

TAQUITOS DORADOS 8.50

FRIED TACOS WITH POTATO AND CHORIZO WITH AVOCADO SAUCE, SOUR CREAM & QUESO FRESCO

TAMALES DE POLLO 9*

CHICKEN MEXICAN TAMALES WITH GREEN SAUCE OR RED SAUCE

TOSTADA DE TINGA 8.50

CRISP FLAT CORN TORTILLA WITH SHREDDED CHICKEN WITH ONIONS, REFRIED BEANS, LETTUCE, SOUR CREAM AND CHEESE

* SPICY ITEMS

MAIN COURSE

VAMOS SALAD 13

MIX OF GREENS, CORN, JICAMA, CARROTS, AVOCADO, QUESO FRESCO AND VAMOS DRESSING IN A TORTILLA BASKET
ADD SHRIMP 5 - ADD STEAK 4 - ADD CHICKEN 4

ENCHILADAS VERDES 17.50

SOFT CORN TORTILLAS FILLED WITH CHICKEN OR PORK, TOMATILLO, SALSA VERDE AND QUESO FRESCO SERVED WITH RICE AND BEANS OR CHORIZO MASH

ENCHILADAS DE MOLE POBLANO 18

SOFT CORN TORTILLAS FILLED WITH CHICKEN OR PORK, MOLE, SOUR CREAM, RED ONIONS, QUESO FRESCO. AND SESAME SEEDS SERVED WITH RICE AND BEANS OR CHORIZO MASH

ARRACHERA STEAK 22

GRILLED MARINATED SKIRT STEAK, ROASTED TOMATO CHIPOTLE SALSA, SERVED WITH GUACAMOLE. SERVED WITH RICE AND BEANS OR CHORIZO MASH

COCHINITA PIBIL 19.50

SLOW ROASTED ACHIOTE-MARINATED PORK WITH HABANERO PICKLED ONIONS AND PLANTAINS SERVED OVER RICE

BROCHETA NORTENA

SHRIMP 23 - STEAK 21

GRILLED SKEWERS WITH PEPPERS, ONIONS, ZUCCHINI AND MUSHROOMS. SERVED WITH RICE AND BEANS OR CHORIZO MASH

SALMON SURENO 21

PAN SEARED PECAN CRUSTED SALMON WITH A CORN RELISH AND GRILLED ASPARAGUS

VAMOS FAJITAS

SHRIMP 22 - STEAK 20 - CHICKEN 19 - VEGGIES 17

SERVED ON A SIZZLING IRON SKILLET WITH SOUR CREAM, GUACAMOLE AND PICO DE GALLO SERVED WITH RICE AND BEANS OR CHORIZO MASH

VAMOS BURRITO

STEAK 19 - CHICKEN 17 - VEGGIES 15 - PORK 17 - LAMB 19 WITH SALSA VERDE, PICO DE GALLO, QUESO FRESCO AND SOUR CREAM

POLLO CON MOLE POBLANO 20

BONELESS ROASTED CHICKEN WITH MOLE POBLANO AND SESAME SEEDS SERVED WITH RICE AND SALAD.

* SPICY ITEMS

DESSERTS

CHURROS 6

MEXICAN DONUT WITH CHOCOLATE SAUCE
A LA MODE ADD \$2

ARROZ CON LECHE 7

CINNAMON RICE PUDDING

FLAN DE VANILLA 7

MEXICAN VANILLA FLAN

PASTEL DE TRES LECHES 7

THE THREE MILK CAKE

PAY DE LIMON 7

LEMON PIE