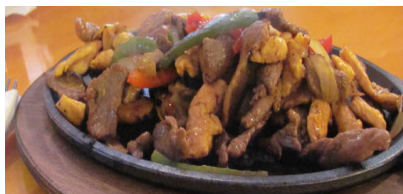


COMBINATIONS

Fajitas \$13.99

USDA Beef and Chicken Breast cut into strips grilled w/onions green and red peppers served with tortillas, white rice, and pinto beans. Add shrimps \$5.00



Bandeja Paisa \$10.99

A combo of marinated tender top sirloin, Colombian sausage, fried pork belly and one sunny side up egg, served white rice, pinto beans, arepa (corn cake), tostones and sweet plantains.

Picada Criolla \$19.99

Chopped pan fried top sirloin beef, chicken, pork loin, pork belly, Colombian sausage, black sausage, arepa, tostones, imported andean potatoes, and French Fries.



CHICKEN

Pollo a la Plancha \$9.69

Chicken Breast seasoned with lemon pepper cooked on flat topped to perfection served with white rice, pinto beans, and sweet plantains.

Milanesa de Pollo \$11.99

Breaded Chicken Breast flash fried topped with a touch of our Latin inspired tomato sauce, and smother with Swiss cheese served with white rice and pinto beans.

Arroz con Pollo \$9.99

Shredded chicken with yellow rice & mix-vegetables served with house salad and sweet plantains.



Pollo Empanizado \$9.99

Breaded Chicken Breast fried to a perfect crisp golden brown served with white rice, pinto beans, and fried sweet plantains.

PORK

Chuleta Caleña \$9.99

Breaded Pork Loin fried to a golden brown served with white rice, pinto beans, and sweet plantains.

Chuleta en Salsa \$10.49

Pork Chop pan fried finished up in our homemade sauce with potatoe and yucca served white rice, and pinto beans.

Chuleta Frita \$9.69

Pork Chop deep fried to a perfect crisp golden brown served with white rice, pinto beans, and sweet plantains.
Small medium large

Lomo a la Plancha \$9.69

Pork Loin pan grilled to perfection served with white rice, pinto beans, and sweet plantains.

BEEF

New York Steak \$15.49

12-oz choice grilled strip steak served with steam mix vegetables and yellow rice.

Churrasco \$12.99

10-oz USDA choice Skirt Steak grilled topped with our chimichurri sauce served with white rice, pinto beans, and sweet plantains.



Carne Asada \$9.89

USDA Choice Sirloin marinated thin Steak then sautéed served with white rice, pinto beans and sweet plantains.

Higado Encebollado \$8.99

USDA Beef Liver lightly sautéed topped with onions served with white rice and pinto beans.

Chile Relleno \$11.99

Fresh pepper stuffed with Shredded beef and mix vegetables served with homemade sauce, white rice and black beans



Lengua en Salsa \$11.99

Beef Tong slow braised in our tomato veggie based homemade sauce with potatoes and yucca served white rice & pinto beans

Ropa Vieja \$11.99

Shredded flank meat mixed with carrots, peas, red bell peppers and yellow onions served with white rice and pinto beans.

SEAFOOD

Cola de Langosta \$26.49

2-5onz Lobster tails served with yellow rice and vegetables



Filete de Tilapia \$11.99

Breaded or Sautéed Tilapia Filets served with white rice, pinto beans, and fried sweet plantains.

Salmon \$14.99

Sautéed Chilean Salmon filet served with steam mix vegetables and yellow rice.

Paella \$14.99

Mix Seafood, Colombian sausage, peppers, onions with yellow rice and vegetables.



Camarones al Ajillo o Empanizado \$12.99

Breaded or Sautéed shrimps in garlic sauce served with white rice pinto beans, pinto beans, and fried sweet plantains.

Pargo Rojo: M \$16.99 or L \$18.99

Whole Red Snapper fried to a perfect crisp golden brown served with white rice, pinto beans and tostones.

The consumption of raw/under cooked meat, poultry, seafood and/or egg can be a hazard to your health

Party of 6 or more gratuity of 18% will be added to your check / Mesa de 5 clientes o mas se le incluye 18% de propina