

Tacos de Pescado	\$9.50
<i>Two Mabi Mabi tacos with fries</i>	
Grilled Lemon Pepper Catfish	\$11.99
<i>Served with rice and vegetables</i>	
Filet de Pescado Empanizado	\$11.99
<i>Breaded Catfish served with rice and salad</i>	
Grilled Ahi Tuna / Shrimp Tacos	\$10.99
<i>2 tacos with beans, grilled tuna and jumbo shrimp and slaw</i>	
Camarones al Mojo de Ajo	\$14.99
<i>Prawns in garlic butter sauce with rice and fries</i>	
Camarones a la Diabla	\$14.99
<i>Prawns in spicy sauce with fries and rice</i>	
Camarones Ranchero	\$14.99
<i>Prawns in Ranchero Sauce</i>	
Camarones Empanizados	\$14.99
<i>Breaded Shrimp with fries and salad</i>	
Camarones en Salsa Vodka	\$14.99
<i>Prawns in vodka sauce with mash potatoes</i>	
Salmon Frito	\$15.99
<i>Breaded salmon served on a bed of vegetables and mashed potatoes</i>	
Pescado Frito Estilo Tipitapa	Market Price
<i>Fried Red Snapper with Tipitapa sauce, rice, plantain, and salad</i>	
Grilled New York y Camaron	\$19.99
<i>Served with mash potatoes and salad</i>	
Pupusa con Carne Asada	\$12.99
<i>One pupusa with flank steak</i>	
Plato de taco y enchilada	\$11.99
<i>One taco and one enchilada served with rice & bean</i>	
Carne Asada con Camarón y Gallo Pinto	\$17.99
<i>Flap steak with shrimp and rice bean mixture</i>	
Tajadas Verde con Queso Frito y	
Ensalada de Repollo	\$5.00
<i>Green plantain, fried cheese and cabbage salad</i>	
Maduro con Queso Frito y	
Ensalada de Repollo	\$5.00
<i>Ripe plantain, fried cheese and cabbage salad</i>	
Tostones con Queso Frito y	
Ensalada de Repollo	\$5.00
<i>Ripe plantain, fried cheese and cabbage salad</i>	

Maduro	\$2.50
<i>Ripe plantain</i>	
Tajadas Verde	\$2.50
<i>Green plantain</i>	
Tostones	\$2.50
<i>Rounded green plantain</i>	
Pupusas	\$2.00
<i>Queso, mixed</i>	
Gallo Pinto o Arroz	\$2.00
<i>Rice bean mixture or white rice</i>	
Frijoles	\$2.00
<i>Pinto beans</i>	
Yuca Frita	\$2.50
<i>Fried yuca</i>	
Yucca	\$2.50
<i>Steamed Yuca</i>	
Papas Fritas	\$1.75
<i>French Fries</i>	
Queso Frito	\$1.75
<i>Fried cheese</i>	
Pupusas	
Queso	\$2.00
<i>cheese</i>	
Queso con Frijole	\$2.00
<i>cheese with beans</i>	
Queso con Lloroco	\$2.00
<i>cheese with flower</i>	
Queso con Zuquini	\$2.00
<i>cheese with zucchini</i>	
Revuelta	\$2.00
<i>pork and cheese</i>	
Revuelta con Frijole	\$2.00
<i>pork, cheese, bean</i>	
Helado	\$2.50
<i>Vanilla ice cream</i>	
Buñuelos	\$2.50
<i>Fried yuca with cheese served with cinnamon simple syrup</i>	
Flan	\$3.50
<i>Spanish custard with caramel sauce</i>	
Tres Leches	\$3.50
<i>Buttered cake soaked in three different milks</i>	



*Recipient of a 2009 - 2010
'San Mateo County As Fresh as it Gets'
Award*

Sunday, Monday, Wednesday Thursday
11:00am - 8:30pm
Friday, Saturday
11:00am - 9:30pm
Closed Tuesday

**7398 Mission St
Daly City, CA 94014
(650) 994-6142**

www.alfinrestaurant.com

prices subject to change without notice

Wonton Estilo Español	\$5.50	Chile Relleño	\$8.25	New York Steak	\$17.99
<i>Grilled chicken, cream cheese rolled in wonton wrapper</i>		<i>Stuffed Pasilla Pepper with cheese served with rice and beans</i>		<i>Grilled New York, mashed potatoes and steamed vegetables</i>	
Envolturas de Tomates Secos y Aguacate	\$5.75	Cheese Enchilada	\$8.25	Churrasco	\$20.99
<i>Sun-dried tomatoes and avocado egg roll</i>		<i>2 cheese enchilada with rice and beans</i>		<i>New York Steak in chimi churri sauce with tostones, gallo pinto and fried cheese</i>	
Quesadilla	\$4.00	<i>Beef or Chicken Enchilada</i>	\$9.99		
<i>Add Chicken or Steak</i>	\$6.50	Pupusas Plate	\$7.00		
Camarón a Corte de Mariposa	\$9.50	<i>2 pupusas served with rice and beans</i>			
<i>Breaded butterfly shrimp sauteed in garlic & cilantro</i>					
		Nacatamal	\$5.00	Pollo con Verduras	\$9.99
Sopa de Res	\$7.00	<i>Nicaraguan style tamale</i>		<i>Chicken thigh with vegetables in tomato sauce</i>	
<i>Beef soup</i>		Huevos Ranchero	\$7.99	Pollo Encebollado	\$9.99
Sopa de Pollo	\$7.00	<i>2 eggs served with rice, bean, and Ranchero sauce</i>		<i>Sautéed chicken thigh with onions bell peppers in tomato sauce</i>	
<i>Chicken soup</i>		Huevos Machaca	\$9.99	Pechuga de pollo en la Parrilla	\$10.99
Sopa de Tortilla	\$7.00	<i>Scramble eggs with shredded beef</i>		<i>Grilled chicken breast with mashed potatoes, and steamed vegetables</i>	
<i>cut up chicken, veggies, tortillas, cheese and sour cream</i>		Huevos con Chorizo	\$8.99	Pechuga de pollo con Salsa Vodka	\$10.99
Sopa de Mondongo	\$8.00	<i>Scramble egg with Mexican pork sausage</i>		<i>Sauteed chicken breast topped with Vodka Sauce, monterrey and cheddar cheese with rice and vegetables</i>	
<i>Beef tripe soup</i>		Omelete	\$8.99		
Sopa de Camarón o Pescado	\$9.00	<i>Choice of steak, chicken, sausage r vegetarian with home fries</i>			
<i>Shrimp soup or Fish soup</i>		Carne Asada con Huevos	\$9.99		
		<i>Two eggs served any style with flank steak</i>		Chancho con Yuca	\$8.99
Ensalada Mixta	\$6.00	Al Fin Breakfast Plate	\$8.99	<i>Seasond fried pork with steamed yuca</i>	
<i>Mixed green salad</i>		<i>Two eggs served any style with gallo pinto, ripe plantain, and fried cheese</i>		Chancho con Yuca Frita	\$8.99
Ensalada de Pollo	\$8.00			<i>Seasoned fried pork with fried yuca</i>	
<i>Grilled chicken salad</i>				Chuletas de Cerdo	\$9.99
Grilled Ahi Tuna, Shrimp Salad	\$9.50	Salpicon	\$10.99	<i>Breaded pork loin</i>	
<i>Grilled tuna and shrimp over lettuce anc cabbage</i>		<i>Chopped beef served cold</i>		Speciality Combos	
		Carne Desilachada	\$10.99	Chancho Asado	\$10.50
Taco Plate	\$8.00	<i>Shredded beef</i>		<i>Grilled pork served with gallopinto and plantain</i>	
<i>Two tacos choice os steak, chicken or pork</i>		Indio Viejo	\$10.99	Chancho Frito	\$11.50
Maduro, Gallo Pinto y Queso Frito	\$9.00	<i>Shredded Beef in corn meal mixed with mint</i>		<i>Seasoned fried pork, gallo pinto, plantain, queso frito</i>	
<i>Ripe plantain, rice bean mixture & fried cheese</i>		Lomo Saltado	\$10.99	Pollo en la Parilla	\$14.99
Verde, Gallo Pinto y Queso Frito	\$9.00	<i>Strips of flap steak, with onions, bell peppers, tomato, and french fries finished in soy sauce</i>		<i>Grilled chx thigh, gallopinto, plantain, fried cheese</i>	
<i>Green plantain, rice bean mixture & fried cheese</i>		Carne Asada	\$11.99	Carne Asada	\$15.99
Burrito	\$5.00	<i>Marinated sirloin flap steak</i>		<i>Grilled flap steak, gallopinto, plantain, fried cheese</i>	
<i>Rice, bean, hot sauce, pico de gallo</i>		Bistec Encebollado	\$11.99	Bistec Encebollado	\$15.99
<i>choice of steak, chicken or pork</i>		<i>Marinated flap steak with sautéed onions bell peppers in tomato sauce</i>		<i>Flap steak with grilled onions, bell pepprs in tomato sauce, gallopinto, plantain, fried chesse</i>	
Super Burrito	\$6.00			Lengua	\$16.99
<i>Rice, bean, hot sauce, pico de gallo, cheese, sour cream, guacamole.</i>		Steak Ranchero	\$11.99	<i>Beef tongue, gallopinto, plantain, fried cheese</i>	
<i>choice of steak, chicken or pork</i>		<i>Cut up flap steak in Ranchero sauce</i>			
Maduro, Frijoles y Crema	\$5.00				
<i>Ripe plantain, beans & sour cream</i>		Lengua en Salsa Roja	\$11.99		
Maduro, Frijoles, Queso Frito y Crema	\$6.00	<i>Beef tongue in spanish tomato sauce</i>			
<i>ripe plantain, beans and fried cheese</i>					