

Appetizers

CARIBBEAN SAMPLER \$7.95
Carne Frita, Chicharrones de Pollo, Tostones and Maduros.

TOSTONES RELLENO \$7.95
Stuffed green plantains filled with your choice of Roast Pork, Mixed Seafood or Shrimp. Prepared with a sauteed Adobo garlic sauce.

FRIED CALMARES \$7.50
Tender rings of top quality squid battered and crispy fried to perfection, served with a light homemade marinara sauce.

MOZZARELLA STICKS \$6.95
Slivers of Mozzarella, breaded and fried until golden brown. Served with marinara sauce.

TOSTONES OR MADUROS (Sweet plantains) \$5.50
Green plantains deep fried, served with Homemade Ramirez garlic sauce.

HOUSE "SECRET RECIPE" WINGS (10 wings) \$7.50
Chef Ramirez famous authentic tropical recipe. Choose mild, hot or "smokin' hot" with celery and choice of blue cheese or ranch dressing.

NACHOS SUPREME \$6.95
Your choice of beef or chicken, beans, cheese, lettuce, tomatoes, Pico de Gallo, sour cream and guacamole.

EMPANADILLA \$2.95
Deep fried flour shell stuffed with sauteed lean ground beef.

QUESADILLA
Cheese \$5.95 Shrimp \$7.95
Beef or Chicken \$6.95
Flour tortilla stuffed with your choice of the above, served with sour cream.

FAJITA NACHOS \$9.95
Your choice of tender strips of sirloin steak or chicken, sauteed with onions, bell peppers, tomatoes and cilantro in authentic Caribbean seasoning with refried beans and cheese, served on top of crispy corn tortilla chips. Served with guacamole and sour cream.



Fajita Nachos



Seafood Salad



Tostones

Soups

MONDONGO Cup \$3.50 Bowl \$5.95
Spanish soup made with beef tripe in Caribbean seasoning, with diced potatoes and carrots, in a hint of tomato sauce.

CALDO GALLEGO Cup \$3.50 Bowl \$5.95
Ham and white bean soup, seasoned to perfection.

SOPA DE POLLO (Chicken Noodle Soup) Cup \$3.50 Bowl \$5.50
Select chicken with tender pasta prepared in a delicious Caribbean broth with carrots, potatoes and a hint of tomato sauce.

ASAPADO DE MARISCO (SEAFOOD SOUP) Bowl \$11.95
Fresh seafood in a light clear broth, featuring shrimp, mussels, clams, and calamari. Served with a side of tostones.

Salads

SEAFOOD SALAD \$8.95
Chef Ramirez's delicacy...a bed of crisp shredded lettuce topped with a mixture of fresh shrimp, calamari, octopus and conch meat, prepared in his special sauce and topped with fresh diced tomato, onions and peppers, tossed in a vinaigrette.

FAJITA SALAD Chicken \$8.95 Sirloin Steak \$9.95
Your choice of sirloin steak, chicken or shrimp with sauteed onions, bell peppers and tomatoes in Chef Ramirez authentic Caribbean fajita sauce, on top of a bed of fresh lettuce, served with pico de gallo, guacamole and sour cream.
Add Shrimp for \$2.00.

HOUSE SALAD \$6.95
Avocado, Spanish olives, cucumber, tomatoes, onions and carrots atop a bed of fresh crisp lettuce with your choice of dressing.

TACO SALAD \$5.95
Choice of chicken or beef cooked slow in one of our authentic sauces, then mixed with our special seasonings, beans, shredded lettuce, grated cheese and green onions. Served in a homemade tortilla bowl with salsa.

Homemade Mexican Dishes

All entrees served with yellow rice, refried beans, flour tortillas and pico de gallo.

FAJITA FIESTA!

We marinate and grill your choice of chicken breast, sirloin steak or shrimp, add Chef Ramirez's special seasonings, garlic, onion, bell peppers and tomatoes, served with a side of shredded cheese, fresh flour tortillas and homemade refried beans, sour cream and guacamole.

Beef or Chicken, \$9.95 Shrimp \$11.95
Combo \$12.95 Each additional meat add \$1.00

CHICKEN OR BEEF BURRITOS \$7.95

Giant flour tortilla stuffed with choice of chicken or beef, refried beans, yellow rice and cheese. Topped with enchilada sauce and melted white cheese, then served with shredded lettuce, sour cream, and pico de gallo.

BURRITOS BAJA CALIFORNIA \$10.95

A giant flour tortilla stuffed with your choice of chicken or beef fajita, served with yellow rice, refried beans, shredded lettuce, sour cream, guacamole, pico de gallo.

BURRITO AL PASTOR \$7.95

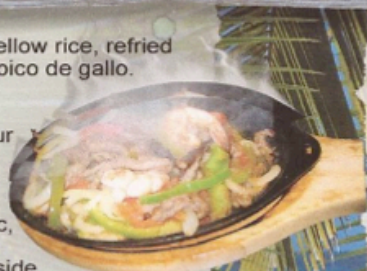
A giant flour tortilla stuffed with roast pork, refried beans, yellow rice and cheese. Topped with enchilada sauce and melted cheese, then served with shredded lettuce, sour cream, and pico de gallo.

CHIMICHANGAS

Chicken or Beef \$7.95, Combo \$8.95
If you like our burritos, you'll love our chimi! We use the same giant flour tortilla to wrap around your choice of chicken, beef or pork, stuffed with refried beans and cheese, then deep fry it to a golden brown. Served with shredded lettuce, sour cream, and pico de gallo.

BISTEC O POLLO RANCHERO \$11.95

Tender sirloin steak or chicken, marinated in our special Ranchero sauce. Topped off with sauteed onions and peppers and melted cheese.



CARNE ASADA \$10.95

Select thinly sliced sirloin steak, marinated in our Tex-Mex seasoning and grilled to your

CHULETA DE CERDO \$11.95

Two seasoned and grilled pork chops, topped with sauteed onions.

CARNITAS \$10.95

Michoacan-style braised pork shanks, topped with sauteed onions. A preferred Mexican dish!

CAMARONES AL MOJO DE AJO \$12.95

Sauteed fresh shrimp in garlic, butter and our Tex-Mex seasoning.

CAMARONES A LA DIABLA \$12.95

Sauteed, spicy fresh shrimp with garlic, onions, pepper and tomato, tossed in an enchilada salsa.

PLATILLO DE MAR \$

Tilapia fillet and fresh shrimp sauteed in garlic and butter, served in our special Ranchero sauce.



Combos

All combo platters are served with refried beans and rice.

One Beef Taco, Two Cheese Enchiladas \$6.95, Add Chicken or Beef .50

One Chicken Enchilada & One Chicken Taco \$5.95
Two Chicken Tacos & One Chicken Tostada \$6.95
Three Enchiladas: Cheese \$5.95
Chicken or Beef \$6.50, Combo \$6.95
One Beef Enchilada, One Mini Beef Burrito And One Beef Tostada \$7.95
One Chicken Mini Burrito, One Chicken Enchilada And One Chicken Taco \$7.95
One Chile Relleno And One Taco \$6.95
One Cheese Enchilada And One Tamale \$6.95, Add Chicken or Beef .50

CREATE YOUR OWN COMBO

Pick One \$5.95, Pick Two \$6.95
Pick Three \$7.95 Pick Four \$8.95
Beef or Chicken Tacos
Beef, Chicken or Bean & Cheese Mini Burritos
Pork Tamales
Beef, Chicken or Bean & Cheese Tostadas
Beef, Chicken or Cheese Enchiladas
Chile Relleno



Authentic Spanish Entrees

All entrees are served with Cuban Bread or Chips and Salsa. For both chips and salsa and Cuban bread, add \$1.50. Also served with our house salad as well as your choice of rice and beans or tostones. Sharing Charge - \$2.95. For parties of six or more, a 15% gratuity will be added to your bill. Ask your server for our daily specials.

MOFONGO RELLENO

Mashed green plantains prepared with bits of roast pork and fresh sauteed garlic served in Spanish Salsa then stuffed with your choice of:

Camarones (shrimp), \$11.95
Carrucho (conch), \$12.95
Pulpo (Octopus) \$11.95
Langosta (lobster) Market Trio \$15.95



ROPA VIEJA \$11.95

Shredded beef sauteed with garlic, onions, green peppers and Spanish tomato salsa, with a hint of our house seasoning served over white rice with a side of maduros.

CHURRASCO \$14.95

An favorite in Argetina! Grilled skirt steak topped with chimichurri sauce.

NEW YORK STRIP \$14.95

Select cut of Prime Angus beef, cooked to your liking, marinated in Caribbean seasoning. Topped with sauteed mushrooms onions and peppers.

BISTEC PALLOMILLA A LA PLANCHA \$10.95

Thinly sliced top sirloin steak sauteed in garlic sauce, topped with sauteed onions.

BISTEC O POLLO EMPANIZADO \$10.95

(Beef or Chicken) Thinly sliced sirloin steak or chicken, coated with Caribe seasoned breading and pan fried.

BISTEC O POLLO EN SALSA \$10.95

(Beef or Chicken) Thinly sliced top sirloin or chicken, marinated in a red salsa Hispanola with sauteed onion and green pepper.

CARNE FRITA CON MOFONGO \$12.95

Fried cubes of pork in our Caribe seasoning topped with sauteed onions, served with Mofongo and Spanish salsa.

CHULETA DE CERDO \$11.95

Tender Pork chops, marinated in a lime and garlic sauce with Caribbean seasoning, grilled or broiled to perfection, served with sauteed onions.

FRICASE DE CABRO \$12.95

Carefully selected goat meat set in a specially prepared salsa made of garlic, onion, pepper, cilantro, and white wine.

POLLO GUISADO \$9.95

A Caribbean Favorite! Assorted Bone-In chicken pieces, stewed in Caribbean salsa with carrots, potatoes and Spanish olives.

LOMO DE CERDO ENCEBOLLADO \$11.95

Pork tenderloin grilled to perfection served in a white wine and garlic-lemon sauce.

PICCADILLO HABANERO \$8.95

Original Cuban dish made with tangy lean ground beef, cooked with sofrito and Spanish olives, served over rice with sweet plantains.

ARROZ CON POLLO O CAMARONES

Chicken \$8.95, Shrimp \$10.95

Your choice of chicken breast or shrimp prepared with a homemade sofrito and our secret recipe of seasonings, mixed with yellow rice for that perfect taste!



TRILLO FRITA \$13.95

Whole Red Snapper dusted with our famous Caribbean seasonings, deep fried to a golden brown.

SALMON EN SALSA \$13.95

Fresh broiled salmon marinated in our Caribbean seasonings, topped with a garlic-lemon white wine sauce.

CAZUELLA DE MARISCO \$14.95

Flounder, Mussels, Clams and Shrimp
A medley of seafood in a sauteed sofrito, topped with a garlic-lemon white wine sauce.

CAMARONES AL AJILLO \$12.95

Fresh Shrimp sauteed in garlic, olive oil, lemon and white wine.

CAMARONES ENCHILADOS \$12.95

Fresh Shrimp sauteed with garlic, onions, bell peppers and tomatoes, served with our homemade Spanish salsa.

CAMARONES FRITO \$12.95

Lightly breaded shrimp fried and served with marinara sauce and french fries.



PAELLA VALENCIANA

Single \$21.95 Double \$34.95

A traditional dish from Spain with a new world taste, includes fresh shrimp, tender calamari, clams, mussels, chorizo and seasoned chicken, sauteed in a blend of onions, bell peppers, garlic and tomatoes with Spanish, olives slowly cooked in a flavored yellow rice to perfection. Additional servings \$10.00