



Vejigantes
RESTAURANT

LA HISTORIA

The story of the Vejigante is as rich a tapestry as the island of Puerto Rico itself. Legend has it that Santiago Apóstol (St. James the Apostle) appeared as a ferocious knight on a white horse to lead the discouraged Catholic troops of King Ramiro I to battle against the Moors during the Spanish Reconquista. The victorious knight became known as Santiago Matamoros (St. James the Moor Slayer) and the Spaniards carried him as symbol of their victory to the New World to aid in the conquest of the native people.

The vejigante appeared as part of the cast of characters that feature in the celebrations of the Feast of Santiago Apóstol, and depicts the Moors that were defeated in battle. The frightfully horned and toothed masks and bat-winged costumes were meant to terrify sinners into going back to church by reminding them of the fate of the infidels, by chasing them and hitting them with inflated cow bladders (vejigas). As the symbol of evil, the vejigante makes an appearance in the classic novel Don Quixote written by Miguel de Cervantes Saavedra in 1605.

In Puerto Rico, the symbolisms would soon become mixed, and the tradition that continued was no longer defined by the Spaniards. As the newly conquered looked for ways to cope, they embraced the image of St. James as a symbol of defiance in the face of oppression. Our Puerto Rican community is steeped in tradition, and this celebration is uniquely ours in the way it blends the influences of our African, Spanish and Taíno ancestors. During the carnival celebrations in Loíza and Ponce, the vejigantes roam the streets in groups to the merriment of the crowd, and we are honored to share with you the rich legacy of our people with one of its most nuanced characters.

Written by Paola Ferrer

TOCO-TOCO-TOCO-TOCO,
¡ vejigante come coco !



ENTRADITAS APPETIZERS

Alcapurrias	<i>Grouns Beef filled fritters</i>	\$5.00
Arañitas de Plátanos de Doña Felita Oyola	<i>Doña Felita Oyola's Shredded Green Plantain Fritters</i>	\$5.00
Yuca Frita con Mojo Isleño	<i>Fried Cassava with Mojo Isleño</i>	\$5.00
Pinchos de Pollo	<i>Grilled Chicken Kabobs w/ Vejigantes BBQ Sauce</i>	\$5.00
Bacalaitos Fritos	<i>Codfish Fritters</i>	\$4.00
Pastellillos de Pollo o Res.	<i>Chicken or Beef Empanadas</i>	\$4.00
Pastelillos de Jueyes	<i>Crabmeat Empanadas</i>	\$5.00
Guineitos en Escabeche	<i>Green Bananas w/ Garlic and Onions</i>	\$5.00
Ceviche de Mero	<i>Grouper Ceviche</i>	\$8.00
Tostones Tostaditos con Salmorejo de Jueyes	<i>Crunchy Green Plantains topped w/ Crabmeat Stew</i>	\$9.00
Ensalada de Carrucho	<i>Conch Meat Salad</i>	\$9.00
Ensalada de Pulpo	<i>Octopus Salad</i>	\$9.00
Ensalada Verde con Aguacate	<i>Garden Salad with Avocado</i>	\$5.00
Ajili Mojili Ensalada de Pollo a la Plancha	<i>Ajili Mojili Grilled Chicken Salad</i>	\$9.00

Variedad de Luquillo *Luquillo Varieties* \$21.00

*Bacalaitos, Bolitas de Mofongo, Surullitos, Tostones de Panapén y Alcapurrias.
Codfish Fritters, Mini Mashed Plantains, Cornmeal Sticks, Breadfruit Chips, and Alcapurrias
(Ground beef filled fritters made from a mixture of taro root and green banana)*

SOPAS TRADICIONALES TRADITIONAL SOUPS

Crema de Plátano de Doña Carmen	<i>Doña Carmen's Special Recipe Cream of Plantains</i>	\$6.00
Sopa del Día	<i>Soup of the Day</i>	\$9.00
Sopa o Asopao de Camarones	<i>Traditional Shrimp Soup or Gumbo</i>	\$18.00
Sopa o Asopao de Langosta	<i>Traditional Lobster Soup or Gumbo</i>	\$20.00
Sopa o Asopao de Mariscos		\$22.00
<i>Traditional Seafood Soup or Gumbo w/ Lobster, Shrimps, Calamari, Octopus, and Clams</i>		

Authentic Puerto Rican Cuisine

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ATENCION: CONSUMIR CARNES, AVES, MARISCOS, O HUEVOS NO COCIDOS COMPLETAMENTE PUEDE AUMENTAR EL RIESGO DE INTOXICACION.

ALLERGY WARNING: BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN PARTY HAS ANY FOOD ALLERGIES.

VILLA VICTORIA

In 1968, predominately low –income Puerto Rican community activists successfully stared down the bulldozers of urban renewal and strategically organized to gain control over the development of their neighborhood. These actions, which led to the formation of the Villa Victoria community are seminal moments in the history of affordable housing, civil rights, community organizing and Latinos in the City of Boston. Social historians recently have stressed the importance of documenting the history of marginalized groups in mainstream histories that have often excluded them. Boston’s history as “the cradle of liberty” is incomplete without the full inclusion of the history of Latinos in the city and the formation of Villa Victoria is central to that history.

The struggle to build Villa Victoria did not start with a pure focus on building a Villa Victoria community. Observers of history, however, have idealized this community process and have reached numerous incorrect conclusions. Speaking with the history-makers, the community’s activism focused on eliminating a dumping yard that was creating a nuisance in their neighborhood. Uniting with a broader community to meet a community-wide goal, the organizers claim that they had inadvertently laid the foundation for the coalition that would eventually be needed to gain control of a parcel of land and ultimately transform it from blight into what is now Villa Victoria. What has resulted today is a community with a strong fabric, a model for others, a focal point of pride in Boston’s disenfranchised Latino community, and a catalyst of new innovation.

Parcel 19 in the late 1960s



DEL HUERTO de "CHICO"

FOR THE VEGETABLE LOVERS

Chayote con Berenjena Guisada	<i>Eggplant Stew over Chayote Squash topped with Watercress</i>	\$13.00
Quimbombo Empanizado en Salsa Criolla	<i>Breaded Quimbombo in Vejigantes' Creole Sauce</i>	\$10.00
Berenjena Empanizada con Salsa Chimichurri	<i>Breaded Eggplant topped with Chimichurri Sauce</i>	\$11.00

DE LA FINCA

FROM THE FARM

Churrasco con Salsa Chimichurri	<i>Grilled Skirt Steak w/ Chimichurri Sauce</i>	\$14.00
Bistec a la Jardinera	<i>Thin Cut Marinated Steak Topped w/ Onions and Peppers</i>	\$12.00
Bistec Empanizado	<i>Breaded Thin Cut Steak</i>	\$13.00
Chuletas de Cerdo Frita	<i>Center Cut Fried Pork Chops</i>	\$12.00
Chuletas Encebolladas o a la Jardinera	<i>Center Cut Pork Chops Topped w/ Onions or "Jardinera"</i>	\$13.00
Chicharrón de Cerdo	<i>Fried Pork Skins</i>	\$12.00
Masitas de Cerdo Encebolladas	<i>Boneless Fried Pork Loin Topped w/ Onions</i>	\$13.00
Chicharrón de Pollo	<i>Fried Breaded Chicken Chunks</i>	\$13.00
Pollo Frito	<i>Fried Chicken Chunks</i>	\$12.00
Pechuga a la Mojo Isleño	<i>Boneless Grilled Chicken Breast with Mojo Isleño</i>	\$13.00

DE LA FINCA & DEL HUERTO de "CHICO"

Acompañado por uno de los siguientes: Tostones, Maduros, Pure de Malanga, Yuquitas Fritas, o un tipo de Arroz.
(Accompanied with one choice of: Sweet or Green Plantains, Malanga puree, Cassava Fries, or one type of Rice)

Acompañante no es incluido con el Mofongo. (Side order not included with Mashed Plantains)

Añadele Mofongo por \$5.00 adicional. (Add Mashed Plantains for \$5.00 extra)

Acompañante no es incluido con el Mofongo. (Side order not included with Mashed Plantains)

DEL PILÓN

FROM THE MORTAR

Mofongo Tradicional de Plátano	<i>Traditional Mashed Plantains w/ Pork or Chicken inside</i>	\$8.00
Mofongo de Yuca	<i>Traditional Mashed Cassava w/ Pork or Chicken inside</i>	\$9.00
Trifongo de Platano Verde, Maduro y Yuca	<i>Traditional Mashed Plantains (Green and Sweet) and Cassava</i>	\$10.00

Mofongo: Mashed Plantains (or Cassava) with Pork or Chicken inside, accompanied with our house Chicken Broth

Authentic Puerto Rican Cuisine

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Especialidades de la casa

VEJIGANTES' HOUSE SPECIALS

Paella Marinera Tradicional	<i>Traditional Lobster, Shrimp, Calamari and Clam Seafood Paella</i>	\$25.00
Paella Valenciana	<i>Chicken and Spanish Chorizo Paella</i>	\$22.00

Paella Marinera Artesanal	<i>Lobster, Shrimp, Calamari and Clam Artisan Paella (2 people minimum)</i>	\$45.00
Paella Valenciana Artesanal	<i>Chicken and Spanish Chorizo Artisan Paella (2 people minimum)</i>	\$42.00

Caserola de Mariscos		\$27.00
<i>Seafood Casserole with Lobster, Shrimp, Calamari, Baby Octopus, and Clams served with Green Plantains</i>		

Chillo Entero Emperrao'		\$25.00
<i>Whole Red Snapper with Shrimp cooked with "Mojo Isleño" served with Malanga puree</i>		

Cola de Langosta a la Parrilla con Mofongo de Yuca		\$23.00
<i>Grilled Lobster Tail accompanied with Mashed Cassava</i>		

DESDE BOQUERÓN

FROM BOQUERÓN, PUERTO RICO

Camarones en Salsa Criolla Vejigantes o al Ajillo	<i>Shrimp in Vejigante Creole Sauce or Garlic Sauce</i>	\$18.00
Masa de Langosta en Salsa Criolla Vejigantes o al Ajillo		\$23.00
<i>Lobster Meat in Vejigante Creole Sauce or Garlic Sauce</i>		
Filete de Chillo a la Parrilla	<i>Grilled Red Snapper Filet in a light Garlic and Parsley Sauce *</i>	\$19.00
Filete de Dorado a la Parrilla	<i>Grilled Mahi-Mahi Filet in a light Garlic and Parsley Sauce *</i>	\$19.00
Filete de Salmón al Sartén	<i>Pan Seared Salmon Filet with a Garlic Rosemary Oil</i>	\$20.00

Acompañado por uno de los siguientes: Tostones, Maduros, Pure de Malanga, Yuquitas Fritas, o un tipo de Arroz.
(Accompanied with one choice of: Sweet or Green Plantains, Malanga puree, Cassava Fries, or one type of Rice)

Acompañante no es incluido con el Mofongo. (Side order not included with Mashed Plantains)

Añadele Mofongo por \$5.00 adicional. (Add Mashed Plantains for \$5.00 extra)

Acompañante no es incluido con el Mofongo. (Side order not included with Mashed Plantains)

* Preparado en Salsa Criolla Vejigante o Mojo Isleño por \$1.50
(Prepared in Vejigantes' Criolla Sauce or Mojo Isleño for \$1.50)

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NO ME DEJES SOLO

DON'T LEAVE ME ALONE (SIDES)

Tostones de Panapén	<i>Breadfruit Plantains (Seasonal)</i>	\$4.00
Tostones de Plátanos	<i>Traditional Green Plantains</i>	\$4.00
Maduros Tradicionales	<i>Sweet Plantains</i>	\$4.00
Yuquitas Fritas	<i>Cassava Fries</i>	\$4.00
Papas Fritas	<i>French Fries</i>	\$4.00
Puré de Malanga	<i>Malanga Puree</i>	\$5.00
Arroz Blanco y Habichuelas	<i>White Rice and Beans</i>	\$4.00
Arroz con Gandules	<i>Spanish Rice with Green Pigeon Peas</i>	\$3.00

ALGO DULCE

SOMETHING SWEET

Flan de Frieda	<i>House Special: Frieda's Custard Pie</i>	\$5.00
Casquitos de Guayaba con Queso	<i>Bites of Guava Paste with White Cheese</i>	\$5.00
Tres Leches	<i>Three Milks Cake</i>	\$5.00
Helado de Coco	<i>Coconut Sorbet</i>	\$5.00
Delicias De la Isla	<i>Pastry dough fill with Guava, Cream Cheese, and Coconut kisses and Pastries</i>	\$5.00

BEBIDAS

DRINKS

Agua de Coco	<i>Coconut Water</i>	\$4.00
Malta	<i>Carbonated Malt Beverage</i>	\$3.00
Cola Champagne	<i>Fruit Flavored Alcohol Free Soft Drink</i>	\$2.00
Sodas	<i>Coke, Diet Coke, Sprite, Ginger Ale</i>	\$2.00
Sparkling Mineral Water		\$3.00
Agua Embotellada	<i>Bottled Water</i>	\$2.00
Jugos Naturales	<i>Natural Juices: China (Orange), Parcha (Passion Fruit), Limonada (Lemonade)</i>	\$4.00
Batidos de Frutas	<i>Fruit Shakes</i>	Virgin \$4.00 Daiquiri \$8.00
<i>Fresa (Strawberry), Parcha (Passion Fruit), Guineo (Banana), Piña Colada, Guayaba (Guava) & Mango</i>		
Café Negro	<i>Black Coffee</i>	\$3.00
Café con Leche	<i>Coffee with Milk</i>	\$3.00
Capuchino	<i>Cappuccino</i>	\$4.00
Cervezas Domésticas o Importadas		\$5.00
<i>Budweiser, Bud Light, Coors, Samuel Adams, Presidente, Corona, Heneiken & Heneiken Light, Stella, Amstel Light</i>		

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