

## APPETIZERS

**Shrimp Ceviche** in coconut milk, mango concousse & malanga root batonetts 11.

**Crab Cakes** breaded in a plantain crust with an orange tartar sauce & tomato-cilantro mayonnaise 11.

**Fried Calamari** with a Caribbean tomato sauce 11.

**Sizzling Pot** of shrimp, calamari & mushrooms in a white wine sauce 13.

**Fish Bites** a la Francesa with an orange tartar sauce & tomato-cilantro mayonnaise 9.

**Caribbean Seafood Platter** Crab Cakes, Calamari a la Francesa & Fish Bites a la Francesa 20.

### Tostones Rellenos

Fried Stuffed Plantains (3) Chicken 8. Shrimp 10. Crab 10. Seafood 11.

## SALADS

### Mezclum

Mixed variety of lettuce & homemade croutons served with a Citrus Mango Emulsion 8.

### Spinach

Served warm with bacon bits, hard-boiled egg slices, mushrooms, goat cheese, orange wedges & garbanzo croutons served with a Passion Fruit & Ginger Emulsion 9.

Marinated Grilled Chicken Breast—ADD 2.

Marinated Grilled Shrimp—ADD 4.

## SOUP

### Sopa de pollo con fideo

Chicken fideo

Cup 3.

Bowl 5.





## ENTRÉES

**Pechuga Asada** grilled chicken breast with your choice of sauce: guava rum or oriental.

Served with a bouquetire of fresh vegetables & a Caribbean root puree 15.

**Fricase de Pollo, Arroz Blanco y Habichuelas y Tostones**

Hearty chicken stew served with white rice, red beans & fried green plantains 15.

**Salmon** pan seared with oriental sauce.

Served with a bouquetire of fresh vegetables & a Caribbean root puree 20.

**Chillo Empanado/Red Snapper** breaded in a plantain crust with a mango gran marnier

& guava rum sauce. Served with a bouquetire of fresh vegetables & a Caribbean root puree 23.

**Pernil, Arroz con Gandules y Pastel**

Oven roasted pork, rice with pigeon peas & pastel—Puerto Rican version of a tamal—green banana & green plantain “dough” filled with pork wrapped in a plantain leaf & boiled 16.

**Bistec Encebollado, Arroz Blanco y Habichuelas y Tostones**

Thin sliced top sirloin sautéed with onions. Served with white rice, red beans & fried green plantains 17.

**Churrasco/Skirt Steak** cooked to order & with your choice of sauce: chimichurri,

guava rum or oriental. Served with homemade julienne fries & tomato al pesto 20.

### Volcano

Churrasco/Skirt Steak formed into a “volcano” set on top of a Caribbean root puree, filled with sautéed shrimp & mushrooms in a white wine sauce 27.

**Arroz Pescador/Fisherman's Rice**

Rice with mussels, scallops, shrimp, lobster, calamari & fresh fish in a brandy sauce with onions, peppers, mushrooms & bacon 26.

### Paella

Spanish rice with seafood: mussels, scallops, shrimp, lobster, calamari & fresh fish

(1) 23. (2) 40.



18% gratuity will be added to a party of 6 or more

## MOFONGO

Mashed, fried green plantains seasoned with fresh garlic, olive oil & pork cracklings

Regular 9.

Pollo—grilled chicken with Caribbean Sauce 17.

Chicharrón de Pollo—fried chicken pieces 15.

Carne Frita—fried pork pieces 15.

Camarón—shrimp with Caribbean Sauce 20.

Churrasco—skirt steak 22.

Marisco—lobster, shrimp, scallops, calamari, mussels, fish with Caribbean Sauce 24.

## SIDES

Arroz con Gandules

Rice with Pigeon Peas 4.

Arroz Blanco y Habichuelas

White Rice & Red Beans 4.

Tostones—Fried Green Plantains 4.

Maduros/Amarillos—Ripe Plantains 4.

Yuca al Mojo o Frita—Cassava with onions or fried 4.

Viandas Majadas—Caribbean Root Purée 4.

Papas Fritas—French Fries 3.

Pan con Ajo—Garlic Bread 2.

(First garlic bread basket is complimentary)





## DESSERTS

Tembleque - Coconut Pudding 6.

Flan - Vanilla or Chocolate 6.

Crepe Brulee 8.

## DESSERT DRINKS

Coquito 5.

Sweet Ginger Wine 4.25

Old San Juan Coffee 6.

## BEVERAGES

Coco Rico 2. Cola Champagne 2.

Malta 2.50 Milk 1.50

Fountain Drinks 2.50

Iced Tea 2.50 Coffee 2.

Jugos Naturales 3.

Guanabana - Naranja - Parcha

Complimentary refills on fountain drinks, coffee & iced tea.

## HAPPY HOUR

Tuesday-Friday 3-7 pm

## GIFT CARDS

CATERING AVAILABLE

