



# ROPA VIEJA GRILL

EL AUTÉNTICO SABOR DE LA COMIDA CUBANA Y PUERTORRIQUEÑA

## Aperitivos (Appetizers)

<b>Variedad de la Casa</b> House Sampler	14.95
<b>Bolitas de Risotto</b> Risotto Rice Balls	6.95
<b>Croquetas de Bacalao o Jamón</b> Codfish or Ham Croquettes	6.95
<b>Frituras de Malanga</b> Taro Root Fritters	6.95
<b>Empanadillas Rellenas de Picadillo</b> Turnovers filled with Savory Ground Beef	6.95
<b>Buñuelos de Bacalao</b> Codfish Fritters	7.95
<b>Camarones al Ajillo</b> Shrimp in Garlic Sauce	10.95
<b>Setas al Ajillo</b> Mushrooms in Garlic Sauce	7.95
<b>Sepias al Ajillo</b> Cuttlefish in Garlic Sauce	10.95
<b>Chorizo a la Parrilla o al Vino</b> Spanish Sausage Grilled or in Wine Sauce	10.95
<b>Risotto de Frijoles Negros</b> Black Bean Risotto	9.95
<b>Risotto de Trufas</b> Truffle Risotto	14.95
<b>Risotto de Chicharrón</b> Pork Rind Risotto	8.95
<b>Risotto de Garbanzo, Chorizo y Azafrán</b> Chick Pea, Chorizo, and Saffron Risotto	11.95
<b>Churrasco Marinado en Jengibre y Salsa Soya</b> Grilled Skirt Steak Marinated in Ginger and Soy Sauce	10.95
<b>Mofonguitos Rellenos de Ropa Vieja</b> Plantain Fritters Filled with Shredded Flank Steak	9.95
<b>Tostones Rellenos de Salmorejo</b> Fried Plantain Filled with Crabmeat	10.95
<b>Quesadilla de Ropa Vieja o Pollo y Amarillos</b> Shredded Flank Steak or Chicken and Sweet Plantain Quesadilla	11.95
<b>Quesadillas Rellenas de Camarones con Aceite de Trufas</b> Quesadillas filled with Shrimp and Truffle Oil	13.95
<b>Gnocchi en Salsa de Albahaca o Marinera</b> Gnocchi in Basil or Seafood Sauce	11.95
<b>Coronas de Calamares</b> Calamari Rings	10.95
<b>Pulпитos al Ajillo</b> Octopus in Garlic Sauce	12.95
<b>Carne Frita con Tostones Peseteros</b> Fried Pork Chunks with Fried Green Plantains	8.95

## Sopas (Soup)

<b>Sopa de Frijoles</b> Black Bean Soup (Served with Rice and Onions)	6.95
<b>Sopa del Día</b> Soup of the Day	6.95

## Ensalada (Salads)

<b>Ensalada de la Casa</b> House Salad	7.95
<b>Ensalada César</b> Caesar Salad	8.95
<b>Ensalada de Queso de Cabra y Nueces</b> Goat Cheese Salad with Walnuts	10.95
<b>Ensalada César de Pollo</b> Chicken Caesar Salad	18.95
<b>Ensalada de Queso de Cabra, Fresa, Almendras, Pimiento Verde, Amarillo, Rojo y Queso Parmesano Rallado</b>	12.95
Salad with Goat Cheese, Strawberries, Almonds, Green, Yellow, and Red Peppers with Grated Parmesan Cheese	
*Aderezos: Piña, Reducción Balsámico, Arándanos, Aceite y Vinagre	
*Dressings: Pineapple, Balsamic Reduction, Cranberry, Oil & Vinegar	

## Arroces (Rice)

<b>Risotto de Frijoles Negros con Puntas de Filete</b> Black Bean Risotto with Fillet Mignon Tips	23.95
<b>Risotto de Camarones</b> Shrimp Risotto	24.95
<b>Arroz con Pollo</b> Rice with Chicken	16.95
<b>Paella Marinera (Servicio para 2/45 min. Preparación)</b> Seafood Paella (Service for 2/45 min. Preparation Time)	49.95
<b>Arroz con Calamares</b> Rice with Squid	18.95
<b>Risotto de Mariscos</b> Seafood Risotto	33.95
<b>Arroz con Bacalao</b> Rice with Codfish	19.95

## Pollo (Chicken)

<b>Pechuga a la Parrilla con Chipotle Aioli</b> Grilled Chicken Breast with Chipotle Aioli	16.95
<b>Pechuga a la Plancha Con Salsa de Ajo</b> Pan seared Chicken Breast with Garlic Sauce	16.95
<b>Chicharrones de Pollo</b> Crispy Fried Chicken Pieces	14.95
<b>Pechuga Empanada</b> Breaded Chicken Breast	17.95
<b>Pechuga a la Milanese</b> Milanese Chicken Breast	18.95

## Carnes (Meats)

<b>Rabo Encendido de Ternera "El Supersabroso"</b> Veal Tail in Cuban Sauce	21.95
<b>Bistec de Res al Mojo Isleño "Angus Beef"</b> Steak in our Exquisite House Sauce	18.95
<b>Bistec de Res al Mojo Crudo de Recao "Angus Beef"</b> Steak with fresh Coriander and Olive Oil Sauce	18.95
<b>Bolicho al Estilo Cubano "Angus Beef"</b> Eye of Round Meat with our Own special Cuban Sauce	17.95
<b>Ropa Vieja a la Cubana ¡Del Mejor Sastre! "Angus Beef"</b> Cuban Style Shredded Flank Steak	18.95
<b>Empanada de Res (Muy Sabrosa) "Angus Beef"</b> Breaded Steak	19.95
<b>Churrasco a la Parrilla "Angus Beef" 14oz.</b> Grilled Skirt Steak	24.95
<b>Churrasco al Mojo Crudo de Recao "Angus Beef"</b> Grilled Skirt Steak with Coriander and Olive Oil Sauce	24.95
<b>Delmonico "Angus Beef"</b> Ribeye Steak	34.95
<b>Ternera Asada Marinada en Romero</b> Roasted Veal Marinated in Rosemary	21.95
<b>Medallones de Filete en Salsa Roquefort "Angus Beef"</b> Fillet Medallions in Roquefort Cheese Sauce	31.95
<b>Canoas de Ropa Vieja "Angus Beef"</b> Sweet Plantain "Canoes" Filled with Shredded Flank Steak	18.95
<b>Filet Mignon en Salsa de Setas Shiitake "Angus Beef"</b> Fillet Mignon in Shiitake Mushroom Sauce	31.95
<b>Vaca Frita a la Cubana "Angus Beef"</b> Cuban Style Fried Shredded Flank Steak	20.95
<b>Picadillo Criollo "Angus Beef"</b> Ground Beef - Puerto Rican Style!	15.95
<b>Masitas de Cerdo al Estilo Oriental</b> Oriental Style Pork Chunks	15.95
<b>Lomo de Cerdo en Salsa de Frutas Secas</b> Pork Loin in Dried Fruit Sauce	17.95
<b>Chuletas de Cerdo</b> Pork Chops	15.95
<b>Filete de Cerdo Relleno de Espinaca y Crema con Salsa de Oporto</b> Pork Fillet Stuffed with Spinach and Cream in Oporto Sauce	17.95
<b>Costillas de Cordero con Frutas Secas</b> Rack of Lamb with Dried Fruits	28.95
<b>Cabrito Fresco Guisado (El Mejor del Mundo)</b> Fresh Stewed Goat Meat (Best in the World)	23.95

## Pescado (Fish)

<b>Bacalao en Papillote con Escabeche de Tomate y Cebolla</b> Codfish in Papillote with Pickled Tomato and Onion	26.95
<b>Bacalao en Sartén o en Salsa de Garbanzo y Chorizo</b> Pan Seared Codfish or in Chickpea and Sausage Sauce	26.95
<b>Dorado en Salsa de Pesto de Tomate</b> Mahi-Mahi in Pesto Tomato Sauce	22.95
<b>Salmón en Salsa de Alcaparras y Tamarindo</b> Salmon in Caper and Tamarind Sauce	23.95
<b>Lubina a la Plancha en Salsa Pesto y Pimiento Asado</b> Grilled Sea Bass in Pesto Sauce with Roasted Peppers	29.95
<b>Filete de Chillo Fresco a la Francesa o en Salsa de Cilantro</b> Fresh Red Snapper Fillet in French or Coriander Sauce	21.95

## Mariscos (Seafood)

<b>Camarones en Salsa Criolla</b> Shrimp in Puerto Rican Creole Sauce	23.95
<b>Camarones al Ajillo</b> Shrimp in Garlic Sauce	23.95
<b>Langostinos en Salsa Meuniere</b> Prawn in Meuniere Sauce	28.95
<b>Langosta a la Parrilla</b> Grilled Lobster	47.95

## Mofongos (Mashed Plantains)

<b>Relleno de Ropa Vieja (El más famoso de Puerto Rico)</b> Mashed Plantain Stuffed with Flank Steak	19.95
<b>Relleno de Churrasco</b> Mashed Plantain Stuffed with Grilled Skirt Steak	20.95
<b>Relleno de Pollo</b> Mashed Plantain Stuffed with Chicken	18.95
<b>Relleno de Camarones al Ajillo</b> Mashed Plantain Stuffed with Shrimp in Garlic Sauce	24.95
<b>Relleno de Langosta (9 oz)</b> Mashed Plantain Stuffed with Lobster	33.95

## Postres (Desserts)

<b>Creme Brulee (Vanilla)</b>	8.50
<b>Creme Brulee de Guayaba</b> (Guava)	8.95
<b>Creme Brulee de Chocolate</b> (Chocolate)	8.95
<b>Flan de Queso</b> (Cheese)	6.95
<b>Flan de Amaretto</b>	6.95
<b>Flan de Vainilla</b> (Vanilla)	6.95
<b>Tres Leches</b>	6.95
<b>Café Espresso</b>	3.00
<b>Cappuccino</b>	5.95

**Advertencia de Carnes Crudas:**  
Consumir carnes, aves, pescados, bivalvos o parcialmente cocidos puede aumentar el riesgo de contraer enfermedades causadas por alimentos, especialmente si usted tiene ciertas condiciones médicas.

### Raw Meat Warning:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illnesses, especially if you have certain medical conditions.

Todos nuestros platos (MENOS: Arroces, Mofongos) salen con 2 acompañantes. La Canoa sale con solo un acompañante.

### ACOMPAÑANTES:

Arroz con Habichuelas o Frijoles, Mamposteado, Congri, Papas Majadas, Vegetales Mixtos, Tostones, Yuca Frita y al Mojo, Amarillos, Ensalada.

\*Los mofongos no son acompañantes; tienen un costo de \$3.75 adicional.

ALL OF OUR DISHES ARE SERVED WITH 2 SIDE ORDERS:

Rice with Beans, Mamposteado, Congri, Mixed Vegetables, Mashed Potatoes, Fried Green Plantains, Cassava, Fried Yellow Plantains, Salad.

\*The mashed plantains (Mofongo) are not considered sides; they have an additional cost of \$3.75.