

## APERITIVOS (APPETIZERS)

<b>Sorullitos de Maíz</b> <i>Cornmeal Fritters</i>	\$ 5.95
<b>Bolitas de Risotto</b> <i>Risotto Rice Balls</i>	\$ 6.95
<b>Croquetas de Bacalao o Jamón</b> <i>Codfish or Ham Croquettes</i>	\$ 6.95
<b>Frituras de Malanga</b> <i>Taro Root Fritters</i>	\$ 6.95
<b>Papas Fritas en esencia de trufas</b> <i>Fries with Truffle oil</i>	\$ 12.95
<b>Empanadillitas de Carne (3)</b> <i>Mini Meat Turnovers (3)</i>	\$ 7.95
<b>Escargots al Ajillo</b> <i>Escargots in Garlic Sauce</i>	\$ 10.95
<b>Risotto de Chicharrón</b> <i>Pork Rind Risotto</i>	\$ 8.95
<b>Chicharrones o Carne Frita con Tostones Peseteros</b>	\$ 8.95
<i>Crispy Fried Chicken Chunks or Fried Pork Chunks with Fried Green Plantains</i>	
<b>Empanadillitas de Camarones (3)</b> <i>Mini Shrimp Turnovers (3)</i>	\$ 9.95
<b>Mofonguitos Rellenos de Ropa Vieja</b>	\$ 9.95
<i>Plantain Fritters Filled with Shredded Flank Steak</i>	
<b>Camarones al Ajillo</b> <i>Shrimp in Garlic Sauce</i>	\$ 10.95
<b>Churrasco Marinado en Jengibre y Salsa Soya</b>	\$ 10.95
<i>Grilled Skirt Steak Marinated in Ginger and soy Sauce</i>	
<b>Coronas de Calamares</b> <i>Calamari Rings</i>	\$ 10.95
<b>Risotto de Longaniza</b> <i>Spanish sausage Risotto</i>	\$ 12.95
<b>Variedad de la Casa</b> <i>House Sampler</i>	\$ 14.95
<b>Ceviche del día</b> <i>Ceviche of the day</i>	\$ 9.95
<b>Masitas de Mero</b> <i>Fried grouper chunks</i>	\$ 9.95
<b>Ensalada de Pulpo fresca servida con tostones</b> <i>Fresh octopus salad served with fried plantains</i>	\$ 18.95
<b>Cóctel de camarón</b> <i>Shrimp cocktail</i>	\$ 14.95
<b>Media docena de Ostras frescas (6)</b> <i>Fresh oyster on the shell</i>	\$ 15.99
<b>Docena de Ostras frescas (12)</b> <i>Fresh oyster on the shell</i>	\$ 31.95
<b>Ostras Rockefeller (6)</b> <i>Oysters Rockefeller</i>	\$ 22.95

## SOPAS (SOUPS)

<b>Sopa de Frijoles Negros</b> (servida con Arroz Blanco y Cebolla) <i>Black Bean Soup (served with White Rice and Onions)</i>	\$ 6.95
<b>Sopa de Cebolla</b> <i>(Onion Soup)</i>	\$ 6.95

## ENSALADAS (SALADS)

<b>Ensalada de la Casa</b> <i>House Salad</i>	\$ 7.95
<b>Ensalada César</b> <i>Caesar Salad (add chicken \$5.00)</i>	\$ 8.95
<b>Ensalada de Espinaca</b> <i>Spinach Salad</i>	\$ 10.95

## ARROCES (RICE)

<b>Arroz con Longaniza</b> <i>Rice with Spanish Sausage</i>	\$ 14.95
<b>Arroz con Pollo</b> <i>Rice with Chicken</i>	\$ 14.95
<b>Arroz con Calamares</b> <i>Rice with Squid</i>	\$ 18.95
<b>Arroz con Bacalao</b> <i>Rice with Codfish</i>	\$ 19.95
<b>Risotto de Frijoles Negros con Puntas de Filete</b> <i>Black Bean Risotto with Fillet Mignon Tips</i>	\$ 23.95
<b>Risotto de Camarones</b> <i>Shrimp Risotto</i>	\$ 24.95
<b>Paella Marinera (Servicio para 2/45 min. Preparación)</b> <i>Seafood Paella (Service for 2/45 min. Preparation time)</i>	\$ 45.95

## PASTAS

<b>Penne Asada de Pollo o Carne</b> <i>Baked penne pasta with beef or chicken</i>	\$ 14.95
<b>Fettuccini primavera en salsa cremosa de vodka</b> <i>Fettuccine with creamy vodka sauce</i>	\$ 14.95
<b>Gnocchi</b> <i>Gnocchi</i>	\$ 14.95

## POLLO (CHICKEN)

<b>Chicharrones de Pollo</b> <i>Crispy Fried Chicken Pieces</i>	\$ 11.95
<b>Pechuga a la Parrilla con Chipotle Aioli</b> <i>Grilled Chicken Breast with Chipotle Aioli</i>	\$ 15.95
<b>Pechuga a la Plancha con Salsa de Ajo</b> <i>Pan Seared Chicken Breast with Garlic Sauce</i>	\$ 15.95
<b>Pechuga a la Milanese</b> <i>Milanese Chicken Breast</i>	\$ 15.95
<b>Pechuga Empanada</b> <i>Breaded Chicken Breast</i>	\$ 15.95
<b>Pechuga Rellena de Chorizo y Queso</b> <i>Chicken Roulade with Chorizo and Cheese</i>	\$ 16.95
<b>Canoas de Pollo Gratinadas</b> <i>Chicken Stuffed Sweet Plantain Au Gratin</i>	\$ 16.95

## PESCADO (FISH)

<b>Tacos de Pescado:</b> \$3.50 c/u or 3 x \$9.95 <b>Fish Tacos</b> \$3.50 ea. or 3 for \$9.95	
<b>Filete de Tilapia en Salsa Criolla</b> <i>Tilapia Fillet in Creole Sauce</i>	\$ 12.95
<b>Filete de Chillo</b> <i>Red Snapper Fillet</i>	\$ 17.95
<b>Dorado en salsa de mantequilla y limón</b> <i>Mahi-Mahi in a buttery and lemon sauce</i>	\$ 27.50
<b>Salmón en Salsa de Alcaparras y Tamarindo</b> <i>Salmon in Caper and Tamarind Sauce</i>	\$ 22.95
<b>Trucha Deshuesada al Ajillo o Rellena de Espinaca y Crema</b>	\$ 23.95

Deboned Trout in Garlic Sauce or Stuffed with Spinach and Cream

**Bacalao en Papillote con Escabeche de Tomate y Cebolla**

\$ 26.95

Codfish in Papillote with Pickled Tomato and Onion

**Bacalao en Sartén o en Salsa de Garbanzos**

\$ 26.95

Pan Seared Codfish or in Chickpeas and Chorizo Sauce

**Lubina a la Plancha en Salsa Pesto y Pimiento Asado**

\$ 31.95

Grilled Sea Bass in Pesto Sauce with Roasted Peppers

**Filete de Mero Basa Rebosado en Salsa Menier**

\$ 14.95

Lightly Breaded Grouper Fillet in Meunier Sauce

## MARISCOS (SEAFOOD)

**Camarones en Salsa Criolla** Shrimp in Puerto Rican Creole Sauce

\$ 19.95

**Camarones al Ajillo** Shrimp in Garlic Sauce

\$ 19.95

**Langostinos en Salsa Meuniere** Prawns in Meuniere Sauce

\$ 28.95

**Langosta a la Parrilla** Grilled Lobster

\$ 47.95

## MOFONGOS (MASHED PLANTAIN)

**Relleno de Punta de Filete** Mashed Plantain Stuffed with Tip Steak

\$ 18.95

**Relleno de Ropa Vieja (El más famoso de Puerto Rico)**

\$ 19.95

Mashed Plantain Stuffed with Shredded Flank Steak

**Relleno de Pollo** Mashed Plantain Stuffed with Chicken

\$ 16.95

**Relleno de Churrasco** Mashed Plantain Stuffed with Grilled Skirt Steak

\$ 22.95

**Relleno de Camarones al Ajillo** Mashed Plantain Stuffed with Shrimp in Garlic Sauce

\$ 22.95

**Relleno de Langosta (9 oz.)** Mashed Plantain Stuffed with Lobster (9 oz.)

\$ 33.95

## CARNES (MEATS)

**Picadillo Criollo** Puertorrican Style "Angus" Ground Beef

\$ 10.95

**Chuletas de Cerdo (1 Lb.)** Pork Chops

\$ 13.95

**Costillas "St. Louis" con Salsa BBQ Jack Daniels (1 Lb.)** St. Louis Ribs w/ Jack Daniels BBQ Sauce

\$ 13.95

**Punta de Filete Encebollado "USDA Choice"** Tip Steak with Sauteed Onions

\$ 16.95

**Bolicho al Estilo Cubano "Angus Beef"** Eye of Round with our Own Special Cuban Sauce

\$ 17.95

**Filete de Cerdo Relleno de Espinaca y Crema con Salsa de Oporto**

\$ 17.95

Spinach Stuffed Pork Fillet in Cream and Port Sauce

**Bistec de Res al Mojo Isleño o al Mojo de Recao "Angus Beef"** Steak in our Exquisite House Sauce

\$ 18.95

**Ropa Vieja a la cubana ¡Del Mejor Sastre!** "Angus Beef" Cuban Style Shredded Flank Steak

\$ 18.95

**Canoas de Ropa Vieja "Angus Beef"** Sweet Plantain Stuffed with Shredded Flank Steak

\$ 19.95

**Vaca Frita a la Cubana** Cuban Style Fried Shredded "Angus Beef" Flank Steak

\$ 20.95

**Cabrito Fresco Guisado (El Mejor del Mundo)** Fresh Stewed Goat Meat (Best in the World)

\$ 23.95

**Churrasco a la Parrilla y chimichurri de la casa "USDA Prime"**

\$ 26.95

Grilled Steak with house chimichurri "USDA Prime"

**Medallones de Filete en Salsa Roquefort "USDA Prime"**

\$ 35.95

Fillet Medallions in Roquefort Cheese Sauce "USDA Prime"

**Filet Mignon en Salsa de Setas Shitake "USDA Prime"**

\$ 35.95

Fillet Mignon in Shitake Mushroom Sauce "USDA Prime"

**Chuleta kan-kan** Kan Kan Style pork chops

\$ 16.95

**Rabo Encendido de Ternera** Veal tail

\$ 23.95

**Masitas de cerdo** Pork Chunks

\$ 13.95

**Ribeye "USDA Prime"** Ribeye Steak "USDA Prime" 14oz

\$ 29.95

**Advertencia de Carnes Crudas:** Consumir carnes, aves, pescados, bivalvos o huevos crudos 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-borne illnesses, especially if you have certain medical conditions.

## ACOMPAÑANTES (SIDES)

**Arroz & Habichuelas (Rice & Beans) / Arroz Mamposteo (Mamposteo Rice) / Congrí (Black bean Rice) / Majado de Viandas (Mashed root vegetables) / Papas Majadas (Mashed potatoes) / Vegetales Frescos (Fresh vegetables) / Tostones (Fried Plantain) / Yuca Frita (Fried Cassava) / Yuca hervida al Mojo (Steam Cassava with mojo Sause) / Papas Fritas (French Fries) / Ensalada (Salad) / Amarillos (Fried ripe plantains)**

Solo puede ordenar un servicio de arroz como acompañante, no se sirve doble. You can only order one service of rice as a side, it cannot be served double.

TODOS NUESTROS PLATOS (MENOS: ARROCES & MOFONGOS) SALEN CON 2 ACOMPAÑANTES. LA CANOA CON SOLO UN ACOMPAÑANTE.

\*Los Mofongos no son acompañantes; tiene un costo de \$3.75 adicional. ALL OF OUR DISHES ARE SERVED WITH 2 SIDE ORDERS (EXCEPT: RICE PLATES AND MASHED PLANTAINS).

THE YELLOW PLAINTAIN CANOE WITH ONE SIDE ONLY. \*The mashed plantain (mofongo) is not considered a side; there is an additional cost of \$3.75.

## POSTRES (DESSERTS)

**Café Expresso (Espresso Coffee)**

\$ 3.00

**Cappuccino**

\$ 5.95

**Flan de Queso (Cheese Flan)**

\$ 6.95

**Flan de Coco (Coconut Flan)**

\$ 6.95

**Tres Leches (Three Milk Cake)**

\$ 6.95

**Crème Brulée (Vanilla)**

\$ 8.50

**Crème Brulée de Chocolate (Chocolate Crème Brulée)**

\$ 8.95

**Cheesecake frito Con mantecado (Fried cheesecake with ice cream)**

\$ 6.95

**Bizcocho de Chocolate de tres niveles a la mode (three layer chocolate a la mode)**

\$ 9.95