## **Appetizers**

**Entrees** 

Chicken

picadillo filling (seasoned ground meat and		\$10			
vegetables) Pastelillos (Puerto Rico) three flaky turnover deep fried & packed with your choice filling (cheese, chicken, beef or pork)		\$8	Arroz Con Pollo (Puerto Rico) yellow rice w/ chicken, sed beans & tostones w/ mojo de ajo		\$14
			<b>Southern Fried Chicken</b> 3 crisp fried chicken wings or 2 thighs w/ your choice two sides		\$14
<b>Bacalaíto (Puerto Rico)</b> two cod fritters deep fried to a golden crisp		\$8	Pollo a la Parilla (Puerto Rico) two pan seared chicken thighs w/your choice of rice		\$14
Relleno de Papa (Puerto Rico) three deep fried potato balls stuffed with your choice of meat		\$12	Pollo Guisado (Puerto Rico) chi	icken stew w/ white rice	\$14
(chicken, beef or pork)  Fried Okra coated and deep fried to a golden		\$9	Fried Chicken and Waffle 2 crisp fried chicken wings w/a buttermilk belgian waffle ~3 piece chicken \$16		\$14
crisp					
<b>Ceviche</b> seasonal fish/seafood cured in spices, cilantro, garlic & lime juice atop tostones		\$12	Pork		<b>.</b>
Chicken Wings six of your choice of naked, buffalo, sweet chili or bbq		\$9	Pernil y Arroz Con Gandules (Puerto Rico) roasted pork shoulder w/ arroz con gandules, potato salad, & tostones w/ mojo de ajo		\$17
Crab Cakes (two)		\$14	Jambalya chicken, shrimp & hot links in		\$15
Fried Oysters (nine) w/ mojo de ajo		\$13	medium spiced rice		·
Fried Green Tomatoes $(six) \ w/\ remoulade$		\$9	Smothered Pork Chop smothered in sautéed onion & mushroom gravy w/your choice 2 sides		\$16
Artichoke Spinach Dip w/ seasoned crostini		\$10			\$14
Tamale (Peru) filled w/ pork		\$5	Carnitas Fritas (Puerto Rico) pan fried pork		\$14
Sample Platter choose four items from the appetizer menu (half portions)		\$17	sautéed in onions & garlic w/ your choice ri		Ψ
	,		Pe	asta	
Salads			Spicy Creole White Wine Pe w/ chicken \$13 w/shrimp		\$13
Tossed Cuban (Cuba) romaine lettuce, tomatoes, pickles, grilled onion & swiss cheese dressed w/		\$12	<b>Tallarines Verdes (Peru)</b> our spinach pesto, marinated s~no meat \$13		\$16
citrus garlic aioli w/chicken \$14 w/ w/ceviche \$16 w/	pernil \$15 fried oysters \$16		В	reef	
Soul Caesar romaine lettuce, crushed tostones, feta & avocado w/ jalapeno cilantro dressing w/chicken \$14 w/pernil \$15 w/ceviche \$16 w/fried oysters \$16		\$12	*Biftec al Horno (Puerto Ric in Puerto Rican Rum and of 2 sides		\$24
			Ox Tail w/ white rice		\$15
Sandwiches & Burgers served with fries / \$2 for substitution			Lomo Saltado (Peru) marinated steak, peppers, onions & fried potatoes w/ white rice		\$14
			Chicken Fried Steak smothe	Chicken Fried Steak smothered in country gravy	
Cubano (Puerto Rico) ham, salami, pernil, swiss cheese, mustard, mayonnaise, roasted red peppers, pickles & grilled onions ~make it a burger (black bean or angus burger) \$14		\$12	w/ your choice 2 sides  Seafood		
Po Boy lettuce, tomato, pickle & remoulade w/ choice fried seafood (shrimp, oyster) on a hoagie  Frita (Cuba) french fries, lettuce, onions & spicy ketchup on a hoagie w/ your choice patty (black bean or angus)		\$12	·		<b>.</b>
			- 2 fillets \$17		\$15
		\$12	Fried or Seared Tilapia w/ your choice 2 sides - 2 fillets \$15		\$13
			Jalea de Mariscos (Peru) mi golden fried & side of frie	ixed seafood & yucca es w/ mojo de ajo	\$17
Soup of the Day ask your server	- \$4.00 per cup / \$6.00 pe	er bowl			
•			EVERYTHING IS CO OUALITY T	OOKED TO ORDI TAKES TIME	<i>ER</i>
S	ides		•		
Collard Greens w/smoked French Fries \$5			Beverages		
turkey \$5 Tostones (Puerto Rico) twice- fried plantains w/ mojo de ajo \$6 Amarillos (Puerto Rico) fried sweet plantains \$5 Fried Corn \$5 Macaroni & Cheese \$6 Red Beans & Rice \$5 Sweet Potatoes \$5 W/ mojo de ajo \$6 Mofongo (Puerto Rico) fried plantains mashed with garlic & crushed chicharrones (fried pork rinds) \$6 1/2 Soul Caesar romaine lettuce, crushed tostones, feta & avocado w/ jalapeno cilantro dressing \$6 Potato Salad \$5  Carlot (Puerto Rico) fried plantains mashed with garlic & crushed chicharrones (fried pork rinds) \$6 Potato Salad \$5		<b>)</b> fried arlic &	Chicha (Peru) \$3 Purple Corn Juice Lemonade \$3 Strawberry Lemonade \$3	Cuban Coffee \$3 Cuban Decaf Coffee \$3 Hot Tea \$3 Black or Green	§3
			Fountain Drinks \$3 Coke, Diet Coke, Sprite, Root Beer & Orange  Sweetened / Unsweetened Iced Tea \$3  Apple Juice \$3 Orange Juice \$3 Milk \$3 Strawberry Milk \$3 Chocolate Milk \$3		

Yellow Rice w/beans (Puerto Gandules (Puerto Rico)

Happy Hour: 20% off entire check. 4pm to 7pm Everyday. All Day Monday.

**Rico**) \$5

yellow rice w/pigeon peas \$5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.