



FRITURAS



PICADERA PLATTER

CARNE FRITA, CHICHARRON DE POLLO, QUESO FRITO, TOSTONES Y MADUROS

\$34.95

ALCAPURRIA DE GUINEO

ALCAPURRIAS ARE A HARMONIOUS BLEND OF FRIED PLANTAINS AND TARO PACKED WITH GROUND BEEF

\$4.95



ALCAPURRIA DE YUCCA

CASSAVA / YUCA FRITTER STUFFED WITH SEASONED GROUND BEEF. THIS IS A PUERTO RICAN STAPLE!

\$4.95



ALCAPURRIA DE JUEYES

ALCAPURRIA DE JUEYES IS A FRIED GREEN BANANA & TARO ROOT FRITTER STUFFED WITH BORICUA SEASONED CRAB MEAT.

\$7.95

RELLENO DE PAPA

GOLDEN RELLENO DE PAPA / DEEP FRIED POTATO BALL WITH PICADILLO BEEF

\$4.85



BACALAITO

BACALAITO IS A COD FISH FRITTER, TYPICALLY FOUND AT THE KIOSKOS THROUGHOUT PUERTO RICO

\$5.95

TOSTONES AL AJILLO

TOSTONES TOSSED IN A SECRET BLEND OF GARLIC-INFUSED SPICES

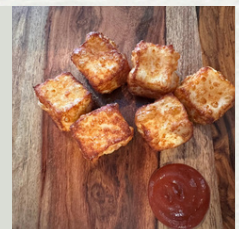
\$8.95



QUESO FRITO

GOLDEN FRIED DELICIOUS CHEESE CHUNKS

\$6.95





FRITURAS



TOSTONES
FRIED GREEN PLANTAINS

\$5.95

AMARILLOS / MADUROS
FRIED SWEET PLANTAINS

\$5.95



TOSTONES DE PANA

TOSTONES DE PANA (TROPICAL BREADFRUIT) ARE CRISPY ON THE OUTSIDE, WITH A LIGHT AND FLUFFY INTERIOR, AND MILDLY SWEET AND NUTTY FLAVOR.

\$8.50



FRENCH FRIES

FRESH CUT, CRISPY EXTERIOR, GOLDEN, SKIN-ON FRENCH FRIES, LIGHTLY SEASONED WITH OUR HOUSE SEASONING

\$4.95

**SORULLO DE GUAYABA
Y QUESO**

HANDMADE SORULLO DE MAIZ (CORN FRITTER) STUFFED WITH GUAVA & CREAM CHEESE

\$3.95



MOFONGO



CAMARONES AL AJILLO

HAND SMASHED TOSTONES (GREEN PLANTAINS) WITH 6 WILD CAUGHT LARGE SHRIMP IN A GARLIC INFUSED OLIVE OIL SAUCE.

\$26.95

CHILLO FRITO / RED SNAPPER

1LB CARIBBEAN CHILLO FRITO / FRIED RED SNAPPER SEASONED WITH AUTHENTIC PUERTO RICAN SPICES

\$29.95



BISTEC ENCEBOLLADO

PILON SMASHED PLANTAINS WITH BISTEC ENCEBOLLADO / SLICED NY STRIP SIRLOIN, TOPPED OFF WITH A GARLIC SAUCE.

\$23.95



PERNIL ASADO

MOFONGO TOPPED WITH OUR 15 HOUR SLOW ROASTED PORK.

\$18.95

MASITAS DE CERDO

MOFONGO TOPPED WITH CARNE FRITA / FRIED PORK CHUNKS. ADD OLIVE OIL & BUTTER GARLIC SAUCE \$2.00

\$18.95



CHICHARRON DE POLLO

MOFONGO TOPPED WITH CHICHARRON DE POLLO / FRIED CHICKEN CHUNKS. ADD OLIVE OIL & BUTTER GARLIC SAUCE \$2.00

\$18.95

SIERRA EN ESCABECHE

MOFONGO WITH A THICK & MEATY KINGFISH STEAK FILET W/ PICKLED PEPPERS, ONIONS AND GARLIC AL ESCABECHE

\$29.95





PLATOS FUERTES

Served with your choice of Rice & Beans, Rice & Gandules, Tostones, Maduros or Fries



PERNIL ASADO

SLOW COOKED SUCCULENT SHREDDED ROAST PORK.

\$17.95

CHILLO FRITO / RED SNAPPER

1LB WILD CAUGHT CARIBBEAN CHILLO FRITO / FRIED RED SNAPPER SEASONED WITH AUTHENTIC PUERTO RICAN SPICES

\$26.95



BISTEC ENCEBOLLADO

SLICED NY STRIP SIRLOIN WITH SAUTEED ONIONS

\$21.95



CAMARONES AL AJILLO

SIX WILD CAUGHT SHRIMP IN A HOMEMADE GARLIC SAUCE

\$23.95

MASITAS DE CERDO

AKA CARNE FRITA / FRIED PORK CHUNKS SEASONED WITH PUERTO RICAN SPICES

\$16.95



CHICHARRON DE POLLO

FRIED BONELESS CHICKEN CHUNKS SEASONED WITH PUERTO RICAN SPICES

\$16.95

SIERRA EN ESCABECHE

A 10OZ THICK & MEATY KINGFISH STEAK FILET W/ PICKLED PEPPERS, ONIONS AND GARLIC AL ESCABECHE

\$29.95



BORICUA CORNED BEEF

PUERTO RICAN STYLE CORNED BEEF GUISADO WITH CRIOLLO SEASONING, ONIONS, PEPPERS AND SWEET PLANTAINS

\$16.95





PLATOS FUERTES

Served with your choice of Rice & Beans, Rice & Gandules, Tostones, Maduros or Fries



PASTELON "OUR WAY"

SWEET PLANTAINS NESTLED IN BETWEEN PICADILLO BEEF, TOPPED OFF WITH MOZZARELLA CHEESE. MADE FRESH ON ORDER, OUR WAY

\$18.95

GUAVA BBQ CHICKEN WINGS

CRISPY CHICKEN WINGS TOSSED IN OUR HOMEMADE GUAVA BBQ SAUCE. MILD OR SPICY

\$15.95



PAPAS LOCAS

CRAZY FRIES WITH STEAK, ROASTED PORK & BACON, TOPPED OFF WITH MAYO & KETCHUP

\$18.95

SPECIALTY DISHES



MAMPO WAMPO RICE

OUR FAMILY RECIPE OF PUERTO RICAN MAMPOSTEAO RICE IS A DELICIOUS BLEND OF LIGHTLY FRIED SEASONED WHITE RICE, STEWED BEANS, PORK BELLY, SWEET PLANTAINS, ONIONS, PEPPERS, AND SECRET SPICES, COMBINING TO CREATE THE MOST FLAVORFUL RICE.

MAMPOSTEAO RICE ALONE \$15.95+

ADD PROTEIN / EXTRA CHARGE:

STEAK	CARNE FRITA
RED SNAPPER	CORNED BEEF
GARLIC SHRIMP	
KINGFISH	
PERNIL	
CHICHARRON DE POLLO	



TOSTONES AL AJILLO

PUERTO RICAN STYLE GARLIC INFUSED TOSTONES / GREEN PLANTAINS WITH YOUR CHOICE OF PROTEIN

TOSTONES AL AJILLO ALONE \$8.95+

ADD PROTEIN:
STEAK CARNE FRITA
RED SNAPPER CORNED BEEF
GARLIC SHRIMP
KINGFISH
PERNIL
CHICHARRON DE POLLO



PRESSED SANDWICHES



TRIPLETA BORICUA 🇵🇷

SLOW COOKED SUCCULENT SHREDDED ROAST PORK, STEAK & HAM, TOPPED OFF WITH POTATO STIX & MAYOKETCHUP. ADD CHEESE IF YOU PLEASE \$1.00

\$17.95

EL CUBANO 🇵🇷

OUR MOUTHWATERING RENDITION OF THE CUBANO FEATURES SUCCULENT SLOW-ROAST PORK OR CHICKEN, SAVORY HAM, SWISS CHEESE, SLICED THIN PICKLES, AND MUSTARD

\$15.95



BISTEC ENCEBOLLADO

SLICED NY STRIP SIRLOIN WITH SAUTEED ONIONS & MELTED CHEESE

\$17.95



BORICUA CHEESESTEAK

A BORICUA INFUSED PHILLY CHEESESTEAK WITH PEPPERS, ONIONS, CHEESE, MAYOKETCHUP & POTATO STIX ON PUERTO RICAN BREAD.

\$15.95

CRIOLLO CHICKEN 🇵🇷

PRESSED SHREDDED CHICKEN SANDWICH WITH CRIOLLO SEASONING, SWISS CHEESE AND MAYOKETCHU.

\$16.95



GUAVA BBQ CHICKEN

GUAVA BARBECUE CHICKEN SANDWICH FEATURING OUR MARINATED PULLED CHICKEN, HOMEMADE GUAVA BARBECUE SAUCE AND MELTED SWISS CHEESE

\$18.95

JAMON CON QUESO

OUR HAM, AMERICAN CHEESE & MAYO SANDWICH, PRESSED TO PERFECTION ON AUTHENTIC PUERTO RICAN PAN DE AGUA OR GRILLED CHEESE SANDWICH

\$9.75



SANDWICH DE PERNIL

SLOW COOKED SUCCULENT ROASTED PORK, TOPPED OFF W/ OUR HOMEMADE MAYOKETCHUP SAUCE. ADD CHEESE IF YOU PLEASE \$1.00

\$13.95





BEVERAGES

Sodas

Coke, Diet Coke, Sprite, Grape,
Ginger Ale, Seltzer Water,
Kola Champagne \$2.50

Coco Rico 🥥 \$2.75

Malta India 🇵🇷 \$2.95

Frappé Boricua / Frozen

Coquito 🥥 \$9.00

Piña Colada 🇵🇷 \$9.00

Nutella \$9.00

Strawberry \$8.00

MixedBerries \$8.00

Mango \$8.00