



FRITURAS

Alcapurria De Guineo (Fried Green Banana w/ Beef) \$4.95
Alcapurria De Yucca (Fried Yucca Fritter w/ Beef) \$4.95
Papa Rellena (Stuffed Potato Ball with Ground Beef) \$4.85
Tostones Al Ajillo (Garlic Infused Plantains) \$8.95
Bacalaito (Cod Fish Fritter) \$5.95
Picadera / Surtido Platter For Three (Carne Frita, Chicharron de Pollo, Queso Frito, Maduros y Tostones) \$34.95

Queso Frito (Chunky Fried Cheese) \$6.95
Tostones Regular (Fried Green Plantain) \$5.95
Platanos Maduros (Fried Sweet Plantain) \$5.95
Tostones De Pana (Fried Breadfruit) \$8.50
Papas Fritas (Skin on French Fries) \$4.95
Sorrulo Relleno Con Guayaba y Queso (Corn Fritter filled with Guava & Cheese) \$3.95

EMPANADILLAS (EMPANADAS)

Empanadillas Trio (Choose Below) \$13.75

Individual: Ground Beef, Ground Beef n' Cheese or Shredded Sofrito Chicken \$4.75 each / Guava & Cream Cheese \$4.50

SPECIALTY EMPANADILLAS

Pastelon (Beef, Mozzarella Cheese & Plantains) \$5.75

Lobster Tail Sliced in a Garlic Cilantro Sauce \$7.75

Shrimp in Criollo Sauce \$5.75

(You May Add Specialty Items to an Empanadilla Trio at an Additional Charge)

PRESSED SANDWICHES

TRIPLETA BORICUA \$17.95

Puerto Rico's National Sandwich! Sirloin Steak, Ham, Pork, MayoKetchup & potato stix. Add cheese if you please.

CUBAN SANDWICH \$15.95

Slow Roasted pork, ham, Swiss cheese, sliced thin pickles & mustard, topped with potato stix. Can Substitute Pork for Chicken & No Ham

SIRLOIN STEAK N' CHEESE \$16.95

Sirloin Steak w/ onions, Melted American Cheese, Potato Stix.

GUAVA BBQ CHICKEN \$16.95

Pulled Chicken, our Guava BBQ sauce, and Swiss Cheese.

CRIOLLO CHICKEN \$15.95

Pulled Criollo Seasoned Chicken, MayoKetchup, and Swiss Cheese.

ROASTED PORK \$13.95

Slow Roasted Pork, MayoKetchup. Add cheese if you please.

HAM N' CHEESE MELT \$9.75

Ham, Melted American Cheese & Mayo.

BORICUA GRILLED CHEESE \$8.95

Deliciously Buttered Grilled American Cheese Sandwich.

MOFONGO

CAMARONES AL AJILLO / SHRIMP \$26.95

Mofongo topped with six Wild Caught Shrimp drizzled with our Homemade Olive Oil Garlic Sauce. For Salsa Criolla Add \$3.50

SLICED NY STRIP STEAK N' ONIONS \$23.95

Mofongo topped with Steak & Onions. Add Olive Oil & Butter Garlic Sauce \$2.00

CARNE FRITA / FRIED PORK CHUNKS \$18.95

Mofongo topped with Carne Frita / Fried Pork Chunks. Add Olive Oil & Butter Garlic Sauce \$2.00 /

PERNIL ASADO / ROASTED PORK \$18.95

Mofongo topped with our 15 Hour Slow Roasted Pork. Add Olive Oil & Butter Garlic Sauce \$2.00

CHILLO FRITO / RED SNAPPER \$29.95

Whole Fried Caribbean Wild Caught Red Snapper with Mofongo drizzled in our Homemade Olive Oil Garlic Sauce. For Salsa Criolla Add \$3.50

CHICHARRON DE POLLO / FRIED CHICKEN CHUNKS \$18.95

Mofongo topped with Chicharron De Pollo / Fried Chicken Chunks. Add Olive Oil & Butter Garlic Sauce \$2.00

PLATOS FUERTES

Served with your choice of White Rice & Beans, Rice & Gandules, Tostones, Maduros or French Fries. Add \$4.95 for Mofongo Instead

PORK MADNESS / PERNIL \$17.95

Slow cooked succulent shredded Roast Pork.

SLICED NY STRIP STEAK W/ ONIONS ENTRÉE / BISTEC ENCEBOLLADO \$21.95

Sliced Sirloin Steak & Onions. A Puerto Rican Staple made our way.

CAMARONES AL AJILLO / GARLIC SHRIMP \$23.95

Six Wild Caught Shrimp in a Homemade Garlic Sauce.

CHILLO FRITO DEL CARIBE / CARIBBEAN CAUGHT FRIED RED SNAPPER \$26.95

1lb Whole Fried Caribbean Red Snapper w/ an Olive Oil Garlic Sauce. Naguabo, Puerto Rico Style

KINGFISH STEAK FILET / FILETE DE PESCADO SIERRA EN ESCABECHE \$26.95

Thick & Meaty 10oz Kingfish Steak Filet en Escabeche (Rican Pickled Peppers, Onions & Garlic) Naguabo, Puerto Rico Style

CARNE FRITA (FRIED PORK CHUNKS) \$16.95

Puerto Rican Seasoned Fried Pork Chunks.

CHICHARRON DE POLLO (FRIED CHICKEN CHUNKS) \$16.95

Puerto Rican Seasoned Fried Chicken Chunks.

CORNED BEEF GUISADO / CORNED BEEF IN A CRIOLLO SAUCE \$16.95

Puerto Rican Style Corned Beef Guisado with Criollo Seasoning, onions, peppers & sweet plantains.

GUAVA BBQ CHICKEN WINGS \$15.95

Crispy Chicken wings w/ Homemade Guava BBQ Sauce, Mild or Spicy.

PASTELON – SWEET PLANTAIN W/ PICADILLO “LASAGNA” MADE OUR WAY \$18.95

Sweet Plantains nestled in between Picadillo Beef & melted Mozzarella Cheese. A Puerto Rican Lasagna *made our way*.

CRAZY RICAN FRIES / PAPAS LOCAS \$18.95

Skin on French Fries, Sirloin Steak, Roasted Pork, topped with Smoked Bacon bits, potato stix, Mayo & Ketchup.

SPECIALTY DISHES

MAMPO RICE N’ BEANS / ARROZ MAMPOSTEAO \$15.95 +\$ OPTIONAL PROTEIN

Puerto Rican Mamposteao Rice is a lightly fried seasoned rice with stewed beans, chopped pork belly, sweet plantains, and our blend of secret Puerto Rican spices. Made to order.

GARLIC INFUSED GREEN PLANTAINS \$8.95 +\$ OPTIONAL PROTEIN BELOW

Puerto Rican style Tostones with Fresh Garlic. Made to order.

Specialty Dishes Optional Protein +\$: Pernil, Steak w/ Onions, Garlic Shrimp, Whole Red Snapper, Kingfish Steak, Chicharron de Pollo (Fried Chicken Chunks), Carne Frita (Fried Pork Chunks), Pulled Criollo Chicken, Corned Beef.

YUMMY SIDE ORDERS

Good Ol’ Rice n’ Beans \$8.95

Yellow Rice w/ Peas \$5.95

Mofongo \$10.95

White Rice \$4.95

Really Tasty Red Beans \$4.95

Mamposteao Rice \$15.95

Tostones (Green Plantain) \$5.75

Maduros (Fried Sweet Plantain) \$5.75

Tostones al Ajillo \$8.95

Tostones de Pana \$8.50

Boricua Seasoned French Fries \$4.95

Olive Oil & Butter Garlic Sauce \$2.00

COLD DRINKS

Coke, Coke Zero, Sprite, Grape Soda, Good-O Kola Champagne, Ginger Ale \$2.50

Coco Rico (Coconut Soda) \$2.75

Malta India (Malt Beverage) \$2.95

BYOB: \$12.00 per person surcharge for cups & ice (wine & liquor only)

Poland Spring Water - \$1.25

Canada Dry Seltzer Water \$2.00

Jumex Guava or Mango Nectar - \$3.50

12oz Cup of Fresh Juice \$6.50

CAFÉ (COFFEE) Café Con Leche, Double Espresso \$3.50 / Americano \$2.95
