

# BISTRO TAÍNO

PUERTO RICAN DINING & COCKTAILS

## SMALL PLATES

**EMPANADILLAS** 3 of the same kind 12  
Crispy turnovers with your choice of:  
**Carne Molida** saucy ground beef | **Pollo** stewed chicken  
**Salmorejo de Jueyes** sauteed blue crab

**ALCAPURRIAS** 3 of the same kind 13  
Plantain & root vegetable fritters stuffed with:  
**Carne Molida** saucy ground beef | **Pollo** stewed Chicken  
**Salmorejo de Jueyes** sauteed blue crab

**SORULLITOS DE MAIZ** 10  
Crispy corn sticks served with mayo ketchup

**BACALAITOS** 12  
Traditional battered and lightly fried cod fritters  
served with ajili-mojili sauce

**CEVICHE DE CORVINA** 15  
Corvina fish in a soursop leche de tigre with avocado,  
shaved red onion & cilantro

**BOLITAS DE QUESO** 10  
Crispy edam cheese balls with guava sauce

**CHICHARRON DE BAYAMON** 12  
Twice cooked crispy porkbelly

**HUMMUS DE GANDULES** 12  
Gandules, tahini, roasted garlic, shaved onion,  
tomato & toasted gandules served with platanutres

**TOSTONES DE PANA** 8  
Twice fried crispy breadfruit w/ culantro & garlic aioli

**PASTELES** 8  
Seasoned plantain, taro and squash masa, stuffed  
with savory pork, wrapped in banana leaves

**TRIPLETA SANDWICH** 18  
Roast pork, steak & smoked ham with lettuce, tomato,  
potato sticks, & mayoketchup. Served w/ platanutres



## SALAD

**ENSALADA DE LA CASA** 10  
Romaine lettuce, tomato, cucumber, onion, avocado  
tossed in a tamarind vinaigrette  
**CHOOSE YOUR PROTEIN**  
Skirt Steak 16 | Grilled Shrimp 12 | Grilled Chicken 9

## SOUP

**SANCOCHO** 23  
Farmer's stew made with tender beef shank, yucca,  
green plantain, squash and corn.  
Served with white rice

## SIDES

ARROZ BLANCO TOSTONES 5  
HABICHUELA ROJAS AMARILLOS  
MOFONGITO FRENCH FRIES  
ARROZ CON GANDULES AVOCADO  
HOUSE SALAD MAMPOSTEAO ADD 1

## FUERTES

**MOFONGO** | **BIFONGO** ADD 2  
Mashed green plantain | Mashed green & sweet plantain

ALL 'FONGOS SERVED WITH A HOUSE SALAD

**CHICHARRON** 22 **POLLO** 22  
Crispy pork belly Stewed chicken

**CAMARONES** 25 **MARISCOS** 32  
Shrimp in garlic sauce Shrimp, clams & mussels  
in creole sauce

**CHURRASCO** 28  
Skirt steak w/ chimichurri

**ASOPAO**  
Traditional soupy rice served with tostones

**POLLO** 22 **CAMARONES** 24  
**MARISCOS** 32

ENTREES BELOW SERVED W/ AMARILLOS & CHOICE OF  
WHITE RICE & RED BEANS OR ARROZ CON GANDULES

ADD A MINI PASTEL TO ANY ENTREE FOR \$4

**CHURRASCO** 36  
Fire grilled skirt steak served with house chimichurri

**BISTEC ENCEBOLLADO** 33  
Thin sliced Petite fillet topped w/ caramelized onions

**CARNE GUISADA** 20  
Traditional stewed beef

**PERNIL KAN KAN** 32  
Our version of Puerto Rico's famous Chuleta Kan Kan!  
House cut bone in pork steak w/ crispy chicharron  
served over mofongo.

**CHULETA FRITA** 25  
Center cut pork chop topped with sautéed onions

**CARNE FRITA** 20  
Crispy twice cooked pork chunks

**PERNIL ASADO** 20  
Slow roasted pork topped w/ our house mojito sauce

**COSTILLAS ASADAS** 22  
Fire grilled pork ribs marinated in adobo seasoning

**CHILLO FRITO** 30  
Fried whole red snapper served with your choice of  
ajillo or criollo sauce

**SALMON TAINO** 26  
Pan seared salmon topped with your choice of:  
Criolla or Jibaro sauce

**POLLO JIBARO** 22  
Pan roasted half chicken, deboned and served with  
sofrito sauce

**POLLO A LA PARILLA** 18  
Grilled chicken breast marinated in yogurt & sofrito

**MAMPOSTEAO TAÍNO** 24  
Sauteed rice & beans studded with bacon & sweet  
plantain, served with alcapurria, pastel & chicharron