

BISTRO
TAÍNO
PUERTO RICAN DINING & COCKTAILS

SMALL PLATES

- CHINCHORREO SAMPLER** 24
A tour of small plates. Beef & chicken alcapurrias, bacalaitos, chicharron, sorullitos & tostones de pana
- EMPANADILLAS** 3 of the same kind 13
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 14
Plantain & root vegetable fritters stuffed with:
Carne Molida saucy ground beef | **Pollo** stewed Chicken
Salmorejo de Jueyes sauteed blue crab
- SORULLITOS DE MAIZ** 11
Crispy corn sticks served with mayo ketchup
- BACALAITOS** 13
Lightly fried cod fritters served with ajili-mojili sauce
- CEVICHE DE CORVINA** 15
Corvina fish, soursop leche de tigre, avocado & onion
- BOLITAS DE QUESO** 11
Crispy edam cheese balls with guava sauce
- CHICHARRON DE BAYAMON** 12
Twice cooked crispy porkbelly
- TOSTONES RELLENOS DE BISTEC** 14
Crispy plantian cups filled w/ petite filet & onions
- TOSTONES DE PANA** 10
Twice fried crispy breadfruit w/ culantro & garlic aioli
- PASTELES** 8
Plantain, taro & squash masa, stuffed w/ savory pork
- ENSALADA DE PULPO** 20
Sliced octopus, evoo vinaigrette, peppers, onions, avocado

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- 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 | Green & sweet plantain
- TRIFONGO** Yuca, green & sweet plantain ADD 3
ALL 'FONGOS SERVED WITH A HOUSE SALAD
- CHICHARRON** 23 **POLLO** 23
Crispy pork belly Stewed chicken
- CAMARONES** 25 **MARISCOS** 33
Shrimp in garlic sauce Shrimp, clams & mussels in creole sauce
- CHURRASCO** 30
Skirt steak w/ chimichurri
- ASOPAO**
Traditional soupy rice served with tostones
- POLLO** 23 **MARISCOS** 33 **CAMARONES** 25
- CHILLO RELLENO**
Whole fried red snapper wrapped around mofongo topped w/ your choice of protein. Make it bifongo add 2
- CHURRASCO** **CAMARONES** **MARISCOS**
46 39 43
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- 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** 38
Fire grilled skirt steak served with house chimichurri
- BISTEC ENCEBOLLADO** 33
Thin sliced Petite fillet topped w/ caramelized onions
- CARNE GUISADA** 22
Traditional stewed beef
- PERNIL KAN KAN** 32
Our version of Puerto Rico's famous Chuleta Kan Kan!
Bone in pork steak w/ crispy chicharron over mofongo.
- CHULETA FRITA** 26
Center cut pork chop topped with sautéed onions
- CARNE FRITA** 21
Crispy twice cooked pork chunks
- PERNIL ASADO** 21
Slow roasted pork topped w/ our house mojito sauce
- COSTILLAS ASADAS** 24
Fire grilled pork ribs marinated in adobo seasoning
- CHILLO FRITO** 33
Fried whole red snapper with Ajillo or Criolla sauce
- SALMON TAINO** 27
Pan seared salmon topped w/ Criolla or Jibaro sauce
- POLLO JIBARO** 23
Pan roasted half chicken, deboned, topped w/ sofrito
- POLLO A LA PARILLA** 19
Grilled chicken breast marinated in yogurt & sofrito
- MAMPOSTEAO TAÍNO** 25
Sauteed rice & beans studded with bacon & sweet plantain, served with alcapurria, pastel & chicharron

Please inform your server of any food allergies | 20% gratuity is included for parties of 6 or more
Debit cards are not accepted | 3% applied to credit card payments. | We do not split checks | Prices subject to change