BISTRO TAÍNO

PUERTO RICAN DINING & COCKTAILS

CATERING MENU

SMALL PLATES

EMPANADILLAS 3EA
Crispy turnover (15 PIECE MINIMUM)
Carne Molida saucy ground beef | **Pollo** stewed chicken
Salmorejo de Jueyes sauteed blue crab

ALCAPURRIAS 3.50EA
Plantain & root vegetable fritters (15 PIECE MINIMUM)
Carne Molida saucy ground beef | **Pollo** stewed Chicken
Salmorejo de Jueyes sauteed blue crab

SORULLITOS DE MAIZ .80EA
Crispy corn sticks served with mayo ketchup
(20 PIECE MINIMUM)

BACALAITOS 70/135
Traditional battered and lightly fried cod fritters served with ajili-mojili sauce

CEVICHE DE DORADO 90/170
Mahi Mahi fish in a soursop leche de tigre with avocado, shaved red onion & cilantro

BOLITAS DE QUESO 40/70
Crispy edam cheese balls with guava sauce

CHICHARRON DE BAYAMON 65/120
Twice cooked crispy porkbelly

TOSTONES DE PANA 35/60
Twice fried crispy bread fruit served with culantro and garlic aioli

PASTELES (12 PIECE MINIMUM) 7
Seasoned plantain, taro and squash masa, stuffed with savory pork, wrapped in banana leaves

SIDES

Arroz Blanco 25/40
White rice

Habichuela Rojas 9 A QT
Red beans

Arroz con Gandules 35/60
Rice with pigeon peas & pork

Tostones 30/50
Crispy plantains

Amarillos 20/38
Sweet plantains

French Fries 20/35

MAMPOSTEAO 45/80
Sauteed rice with stewed beans and pork

ENSALADA DE LA CASA 35/65
Romaine lettuce, tomato, cucumber, onion, avocado tossed in a tamarind vinaigrette

DESSERTS

SERVED IN HALF TRAY SIZE

TEMBLEQUE 50
Chilled coconut pudding topped with cinnamon

TRES LECHES 55
Homemade three milk sweetened cake

FLAN 55
Traditional Puerto Rican creme caramel

ARROZ CON DULCE 50
Rice pudding with warm spices

FUERTES

MOFONGO
Mashed green plantain

BIFONGO ADD 5 / ADD 8
Mashed green & sweet plantain

PICK YOUR PROTEIN BELOW:

CHICHARRON 65/120
Crispy pork belly

CAMARONES 75/140
Shrimp in garlic sauce

POLLO 60/110
Stewed chicken

MARISCOS 80/150
Shrimp, clams & mussels in creole sauce

ASOPAO
Traditional soupy rice with your protein of choice:
Served with tostones
POLLO 60/110 **CAMARONES** 75/140
MARISCOS 80/150

CHURRASCO 29EA
Fire grilled skirt steak served with house chimichurri
*Minimum 5 per order. Served sliced or whole

BISTEC ENCEBOLLADO 80/155
Thin sliced NY Strip topped with caramelized onions

CHULETA FRITA 18EA
Center cut pork chop topped with sautéed onions
*Minimum 5 per order

PERNIL KAN KAN 25EA
Our version of Puerto Rico's famous Chuleta Kan Kan!
House cut bone in pork steak w/ crispy chicharron
*Minimum 5 per order

SALMON TAINO 80/155
Pan seared salmon topped with your choice of Criolla or Jibaro sauce

CARNE FRITA 70/135
Crispy twice cooked pork chunks

PERNIL ASADO 70/130
Slow roasted pork topped w/ our house mojito sauce

COSTILLAS ASADAS 80/150
Fire grilled pork ribs marinated in adobo seasoning

POLLO JIBARO 75/140
Pan roasted half chicken, deboned and served with sofrito sauce

POLLO A LA PARILLA 65/120
Grilled chicken breast marinated in yogurt & sofrito

SANDWICHES

TRIPLETA 55/100
Roast pork, steak and smoked ham with lettuce, tomato, potato sticks, and mayoketchup

SANDWICH DE BISTEC 55/100
This sliced steak with caramelized onions lettuce, tomato, potato sticks, and mayoketchup

SANDWICH DE POLLO 50/95
Grilled chicken breast with lettuce, tomato, potato sticks, and culantro aioli

Some catering items require 24 to 48 hour notice | Catering orders served in half trays or full trays
Ask about our cash discounts | Please inform your server of any food allergies | Gluten free options upon request
3.5% applied to credit card payments | Prices subject to change