

BISTRO TAÍNO

PUERTO RICAN DINING & COCKTAILS

CATERING MENU

HALF TRAY / FULL TRAY

SMALL PLATES

EMPANADILLAS 2.50EA
Crispy turnover (15 PIECE MINIMUM)
Carne Molida saucy ground beef | **Pollo** stewed chicken
Salmorejo de Jueyes sauteed blue crab

ALCAPURRIAS 2.50EA
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 MERO 75/140
Grouper fish in a soursop leche de tigre with
avocado, shaved red onion & cilantro

BOLITAS DE QUESO 35/60
Crispy edam cheese balls with guava sauce

CHICHARRON DE BAYAMON 60/115
Twice cooked crispy porkbelly

HUMMUS DE GANDULES 60/115
Gandules, tahini, roasted garlic, shaved onion,
tomato & toasted gandules served with platanutres

TOSTONES DE PANA 30/50
Twice fried crispy bread fruit served with culantro
and garlic aioli

SALAD

ENSALADA DE LA CASA 30/57
Romaine lettuce, tomato, cucumber, onion, avocado
tossed in a tamarind vinaigrette

SIDES

ARROZ BLANCO 20/38	TOSTONES 25/45
White rice	Crispy plantains
HABICHUELA ROJAS 8 A QT	AMARILLOS 20/38
Red beans	Sweet plantains
ARROZ CON GANDULES 25/45	FRENCH FRIES 12/22
Rice with pigeon peas & pork	

FUERTES

MOFONGO
Mashed green plantain

BIFONGO ADD 5 / ADD 8
Mashed green & sweet plantain

PICK YOUR PROTEIN BELOW:

CHICHARRON 65/120 **POLLO** 60/110
Crispy pork belly Stewed chicken

CAMARONES 70/130 **MARISCOS** 75/140
Shrimp in garlic sauce Shrimp, clams & mussels
in creole sauce

COSTILLAS DE RES 80/150
Slow Braised shortrib

ASOPAO
Traditional soupy rice with your protein of choice:
Served with tostones

POLLO 60/110 **CAMARONES** 75/140
MARISCOS 80/150

CHURRASCO 25EA
Fire grilled skirt steak served with house chimichurri
*Minimum 5 per order. Served sliced or whole

BISTEC ENCEBOLLADO 70/135
Thin sliced NY Strip topped with caramelized onions

CHULETA FRITA 16EA
Center cut pork chop topped with sautéed onions
*Minimum 5 per order

CARNE FRITA 65/125
Crispy twice cooked pork chunks

PERNIL ASADO 65/125
Slow roasted pork topped w/ our house mojito sauce

COSTILLAS ASADAS 65/125
Fire grilled pork ribs marinated in adobo seasoning

POLLO JIBARO 60/115
Pan roasted half chicken, deboned and served with
sofrito sauce

POLLO A LA PARILLA 60/115
Tender grilled chicken breast marinated in yogurt
and sofrito

DESSERTS

SERVED IN HALF TRAY SIZE

TEMBLEQUE 50
Chilled coconut pudding topped with cinnamon

FLAN 55
Traditional Puerto Rican creme caramel

TRES LECHES 55
Homemade three milk sweetened cake

ARROZ CON DULCE 50
Rice pudding with warm spices

Some catering items require 24 to 48 hour notice

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