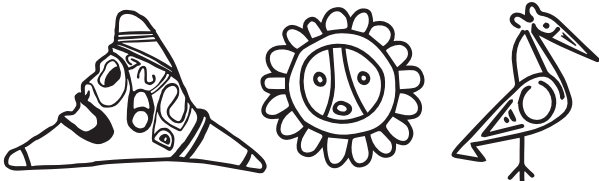


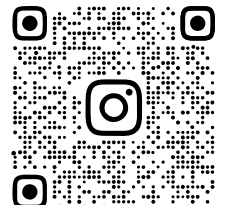
## LUNCH SPECIALTIES

<b>SANDWICHES</b>	SERVED WITH PLANTAIN CHIPS		<b>FUERTES</b>	ENTREES BELOW SERVED W/ AMARILLOS & CHOICE OF WHITE RICE & RED BEANS OR ARROZ CON GANDULES	
				<b>ADD A MINI PASTEL TO ANY ENTREE FOR \$4</b>	
	<b>TRIPLETA</b>	15		<b>CARNE GUISADA</b>	15
	Roast pork, steak and smoked ham with lettuce, tomato, potato sticks, and mayoketchup			Traditional stewed beef	
	<b>SANDWICH DE BISTEC</b>	15		<b>PERNIL ASADO</b>	15
	This sliced steak with caramelized onions lettuce, tomato, potato sticks, and mayoketchup			Slow roasted pork topped w/ our house mojito sauce	
	<b>SANDWICH DE POLLO</b>	14		<b>POLLO A LA PARILLA</b>	15
	Grilled chicken breast with lettuce, tomato, potato sticks, and culantro aioli			Tender grilled chicken breast marinated in yogurt and sofrito	
<b>SALAD</b>	<b>ENSALADA DE LA CASA</b>	9		<b>SALMON TAÍNO</b>	20
	Romaine lettuce, tomato, cucumber, onion, avocado tossed in a tamarind vinaigrette			Pan seared salmon topped with your choice of Criolla or Jibaro sauce	
	CHOOSE YOUR PROTEIN				
	Skirt Steak 15   Grilled Shrimp 10   Grilled Chicken 8				

<b>NON ALC.</b>	<b>VIRGIN PIÑA COLADA</b>	8	<b>FOUNTAIN DRINKS</b>	3
	Our alcohol free version of Puerto Rico's most famous drink with your choice of fresh flavor (add 1)		PEPSI   DIET PEPSI   SPRITE   GINGERALE	
	<b>FRESH LIMONADA</b>	5	PINK LEMONADE   UNSWEETENED ICED TEA	
	House-made lemonade with your choice of fresh fruit flavor (add 1)		CRANBERRY JUICE	
	PASSIONFRUIT   GUAVA   HIBISCUS   MANGO		<b>PUERTO RICAN SODAS</b>	4
	STRAWBERRY   RASPBERRY   COCONUT   TAMARIND		COCO RICO   GOOD-O KOLA CHAMPAGNE	



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 FOR THE LATEST  
 @BISTROTAINO**



**LUNCH**

**SMALL PLATES**

- CHINCHORREO SAMPLER** 21  
A tour of small plates. Beef & chicken alcapurrias, bacalaitos, chicharron, sorullitos & tostones de pana
- EMPANADILLAS** 3ea  
Crispy turnovers with your choice of:  
Carne Molida saucy ground beef | Pollo stewed chicken  
Salmorejo de Jueyes sauteed blue crab
- ALCAPURRIAS** 4ea  
Plantain & root vegetable fritters stuffed with:  
Carne Molida saucy ground beef | Pollo stewed Chicken  
Salmorejo de Jueyes sauteed blue crab
- SORULLITOS DE MAIZ** 5  
Crispy corn sticks served with mayo ketchup
- BACALAITOS** 4ea  
Lightly fried cod fritters served with ajili-mojili sauce
- CEVICHE DE CORVINA** 14  
Corvina fish, soursop leche de tigre, avocado & onion
- BOLITAS DE QUESO** 7  
Crispy edam cheese balls with guava sauce
- CHICHARRON DE BAYAMON** 8  
Twice cooked crispy porkbelly
- HUMMUS DE GANDULES** 7  
Roasted garlic hummus made with gandules
- TOSTONES DE PANA** 6  
Twice fried crispy breadfruit w/ culantro & garlic aioli
- PASTELES** 7  
Plantain, taro & squash masa, stuffed w/ savory pork
- ENSALADA DE PULPO** 18  
Sliced octopus, evoo vinaigrette, peppers, onions, avocado

**SOUP**

- SANCOCHO** 19  
Farmer's stew made with tender beef shank, yucca, green plantain, squash and corn.  
Served with white rice

**SIDES**

- ARROZ BLANCO TOSTONES 4
- HABICHUELA ROJAS AMARILLOS
- MOFONGITO FRENCH FRIES
- ARROZ CON GANDULES AVOCADO
- HOUSE SALAD MAMPOSTEAO ADD 1

**FUERTE**

- MOFONGO** | **BIFONGO** ADD 2  
Mashed green plantain | Mashed green & sweet plantain
- ALL 'FONGOS SERVED WITH A HOUSE SALAD
- CHICHARRON** 17 | **POLLO** 16  
Crispy pork belly | Stewed chicken
- CAMARONES** 18 | **MARISCOS** 25  
Shrimp in garlic sauce | Shrimp, clams & mussels in creole sauce
- CHURRASCO** 23  
Skirt steak w/ chimichurri
- ASOPAO**  
Traditional soupy rice with your protein of choice:  
Served with tostones
- POLLO** 16 | **CAMARONES** 18
- MARISCOS** 25
- CHILLO RELLENO**  
Whole fried red snapper wrapped around mofongo topped w/ your choice of protein. Make it bifongo add 2
- CHURRASCO** 42 | **MARISCOS** 39
- CAMARONES** 35
- =====
- 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** 33  
Fire grilled skirt steak served with house chimichurri
- BISTEC ENCEBOLLADO** 30  
Thin sliced Petite fillet topped w/ caramelized onions
- PERNIL KAN KAN** 28  
Our version of Puerto Rico's famous Chuleta Kan Kan!  
Bone in pork steak w/ crispy chicharron over mofongo.
- CHULETA FRITA** 19  
Center cut pork chop topped with sautéed onions
- CARNE FRITA** 15  
Crispy twice cooked pork chunks
- COSTILLAS ASADAS** 17  
Fire grilled pork ribs marinated in adobo seasoning
- CHILLO FRITO** 28  
Fried whole red snapper with Ajillo or Criolla sauce
- POLLO JIBARO** 17  
Pan roasted half chicken, deboned and served with sofrito sauce
- MAMPOSTEAO TAÍNO** 20  
Sauteed rice & beans studded with bacon & sweet plantain, served with alcapurria, pastel & chicharron