

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	3EA
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 CORVINA	80/155
Corvina fish in a sour sop 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	
HUMMUS DE GANDULES	65/120
Gandules, tahini, roasted garlic, shaved onion, tomato & toasted gandules served with platanutres	
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	TOSTONES	30/50
White rice		Crispy plantains	
HABICHUELA ROJAS	9 A QT	AMARILLOS	20/38
Red beans		Sweet plantains	
ARROZ CON GANDULES	30/50	FRENCH FRIES	20/35
Rice with pigeon peas & pork			
MAMPOSTEAO TAÍNO	40/75		
Sauteed rice with stewed beans and pork			
ENSALADA DE LA CASA	30/57		
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	POLLO 60/110
Crispy pork belly	Stewed chicken
CAMARONES 75/140	MARISCOS 80/150
Shrimp in garlic sauce	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	27EA
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	17EA
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	65/125
Slow roasted pork topped w/ our house mojito sauce	
COSTILLAS ASADAS	75/145
Fire grilled pork ribs marinated in adobo seasoning	
POLLO JIBARO	70/130
Pan roasted half chicken, deboned and served with sofrito sauce	
POLLO A LA PARILLA	60/115
Grilled chicken breast marinated in yogurt & sofrito	
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	

SANDWICHES

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