

LUNCH SPECIALTIES

8

5

SERVED WITH PLANTAIN CHI	PS
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TRIPLETA 15 Roast pork, steak and smoked ham with lettuce, tomato, potato sticks, and mayoketchup SANDWICH DE BISTEC 15

This sliced steak with caramelized onions lettuce, tomato, potato sticks, and mayoketchup

SANDWICH DE POLLO 14 Grilled chicken breast with lettuce, tomato, potato

ENSALADA DE LA CASA

sticks, and culantro aioli

9 Romaine lettuce, tomato, cucumber, onion, avocado tossed in a tamarind vinaigrette **CHOOSE YOUR PROTEIN** Skirt Steak 15 | Grilled Shrimp 10 | Grilled Chicken 8

ENTREES BELOW SERVED W/ AMARILLOS & CHOICE OF WHITE RICE & RED BEANS OR ARROZ CON GANDULES

ADD A MINI PASTEL TO ANY ENTREE FOR \$4

CARNE GUISADA 15

Traditional stewed beef

PERNIL ASADO 15 Slow roasted pork topped w/ our house mojito sauce

POLLO A LA PARILLA 15

Tender grilled chicken breast marinated in yogurt and sofrito

SALMON TAÍNO

20

3

Pan seared salmon topped with your choice of Criolla or Iibaro sauce

VIRGIN PIÑA COLADA

Our alcohol free version of Puerto Rico's most famous drink with your choice of fresh flavor (add 1)

FRESH LIMONADA

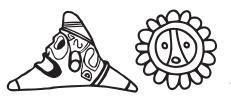
House-made lemonade with your choice of fresh fruit flavor (add 1)

Passion Fruit | Guava | Hibiscus | Mango STRAWBERRY | RASPBERRY | COCONUT | **TAMARIND**

FOUNTAIN DRINKS

PEPSI | DIET PEPSI | SPRITE | GINGERALE PINK LEMONADE | UNSWEETENED ICED TEA CRANBERRY JUICE

PUERTO RICAN SODAS 4 COCO RICO | GOOD-O KOLA CHAMPAGNE









HOUSE SALAD



LUNCH

EMPANADILLAS Crispy turnovers with your choice of: Carne Molida saucy ground beef Pollo stewed chick Salmorejo de Jueyes sauteed blue crab	ken	CHICHARRON 17 Crispy pork belly CAMARONES 18 Shrimp in garlic sauce CHURRASCO 23 Skirt steak w/ chimichurri	POLLO 16 Stewed chicken MARISCOS 25 Shrimp, clams & mussels in creole sauce	
ALCAPURRIAS Plantain & root vegetable fritters stuffed with: Carne Molida saucy ground beef Pollo stewed Chicken Salmorejo de Jueyes sauteed blue crab	ea	ASOPAO Traditional soupy rice with your protein of choice: Served with tostones		
SORULLITOS DE MAIZ Crispy corn sticks served with mayo ketchup	5	POLLO 16 MARISCOS 25	CAMARONES 18	
BACALAITOS Traditional battered and lightly fried cod fritters served with ajili-mojili sauce	ea	ENTREES BELOW SERVED W/ AMARILLOS & CHOICE OF WHITE RICE & RED BEANS OR ARROZ CON GANDULES		
CEVICHE DE CORVINA 1 Corvina fish in a soursop leche de tigre with avocado shaved red onion & cilantro	4	ADD A MINI PASTEL TO ANY ENTREE FOR \$4 CHURRASCO 33 Fire grilled skirt steak served with house chimichurri		
BOLITAS DE QUESO Crispy edam cheese balls with guava sauce	7	BISTEC ENCEBOLLADO 30 Thin sliced Petite fillet topped w/ caramelized onions		
CHICHARRON DE BAYAMON Twice cooked crispy porkbelly	8	PERNIL KAN KAN Our version of Puerto Rico's famous Chuleta Kan Kan! House cut bone in pork steak w/ crispy chicharron served over mofongo.		
HUMMUS DE GANDULES Gandules, tahini, roasted garlic, shaved onion, tomato & toasted gandules served with platanutres	7			
TOSTONES DE PANA	6	CHULETA FRITA Center cut pork chop topped with sautéed onions		
	7	CARNE FRITA Crispy twice cooked pork chunks		
Seasoned plantain, taro and squash masa, stuffed with savory pork, wrapped in banana leaves		COSTILLAS ASADAS 17 Fire grilled pork ribs marinated in adobo seasoning		
SANCOCHO 1 Farmer's stew made with tender beef shank, yucca, green plantain, squash and corn. Served with white rice	9	CHILLO FRITO Fried whole red snapper s ajillo or criollo sauce	28 erved with your choice of	
ARROZ BLANCO TOSTONES HABICHUELA ROJAS AMARILLOS MOFONGITO FRENCH FRIES	4	POLLO JIBARO Pan roasted half chicken, o sofrito sauce	17 deboned and served with	
ARROZ CON GANDULES AVOCADO		MAMPOSTEAO TA Sauteed rice & beans stude	_ ·	

FUERTES

MOFONGO Mashed green plantain

BIFONGO

Mashed green & sweet plantain

PICK YOUR PROTEIN BELOW:

ALL 'FONGOS SERVED WITH A HOUSE SALAD

plantain, served with alcapurria, pastel & chicharron

ADD 2

MAMPOSTEAO ADD 1