

ENTRÉES

Cuban & Puerto Rican

Ropa Vieja

One of the most popular and great Cuban dishes of shredded flank steak slow cooked with tomatoes, onions, pepper and spices. Served with ripe plantains, black beans and white rice – 14.95

Cuban Picadillo

Well seasoned ground beef and pork cooked in criollo sauce with capers, olives and raisins. Served with white rice, black beans and ripe plantains – 13.95

Puerto Rican Piononos

Wonderful dish of sweet plantain timbales stuffed with picadillo (ground beef and pork) and topped with a blend of Monterey Jack and cheddar cheese. Served with Puerto Rican red beans and white rice – 14.95

Stuffed Plantains

Very hearty and delicious meal of 3 fried green plantains stuffed, one with picadillo (ground beef and pork), one with chicken and one with mixed seafood. Accompanied with black beans and white rice – 18.95

Pernil de Puerco Relleno de Mofongo

Pounded pork loin stuffed with mofongo (mashed green plantains seasoned with garlic and pork cracklings). Oven roasted and topped with our ginger mango sauce. Served with white rice, black beans and vegetables – 18.95

Bistec Encebollado

The owner's favorite. Pounded and marinated flank steak or boneless chicken breast sautéed and smothered with cooked onions and our secret sauce. Served with white rice and black beans.
Beef – 15.95 Chicken – 14.95

Bistec Empanizado

Breaded and pounded flank steak or chicken breast pan fried and served with black beans and white rice. Definitely old time comfort food, always a winner.
Beef – 15.95 Chicken – 14.95
A Caballo (topped with fried egg), add 1.00

Bistec a la Milanese

The previous Bistec Empanizado topped with homemade marinara sauce and mozzarella cheese. Served with black beans and white rice.
Beef – 16.95 Chicken – 15.95

Churrasco Surf & Turf

Very tender churrasco steak topped with a delicate chimichurri sauce, 3 grilled jumbo shrimp and grilled chorizo. Served with black bean conгри and julienne vegetables – 19.95

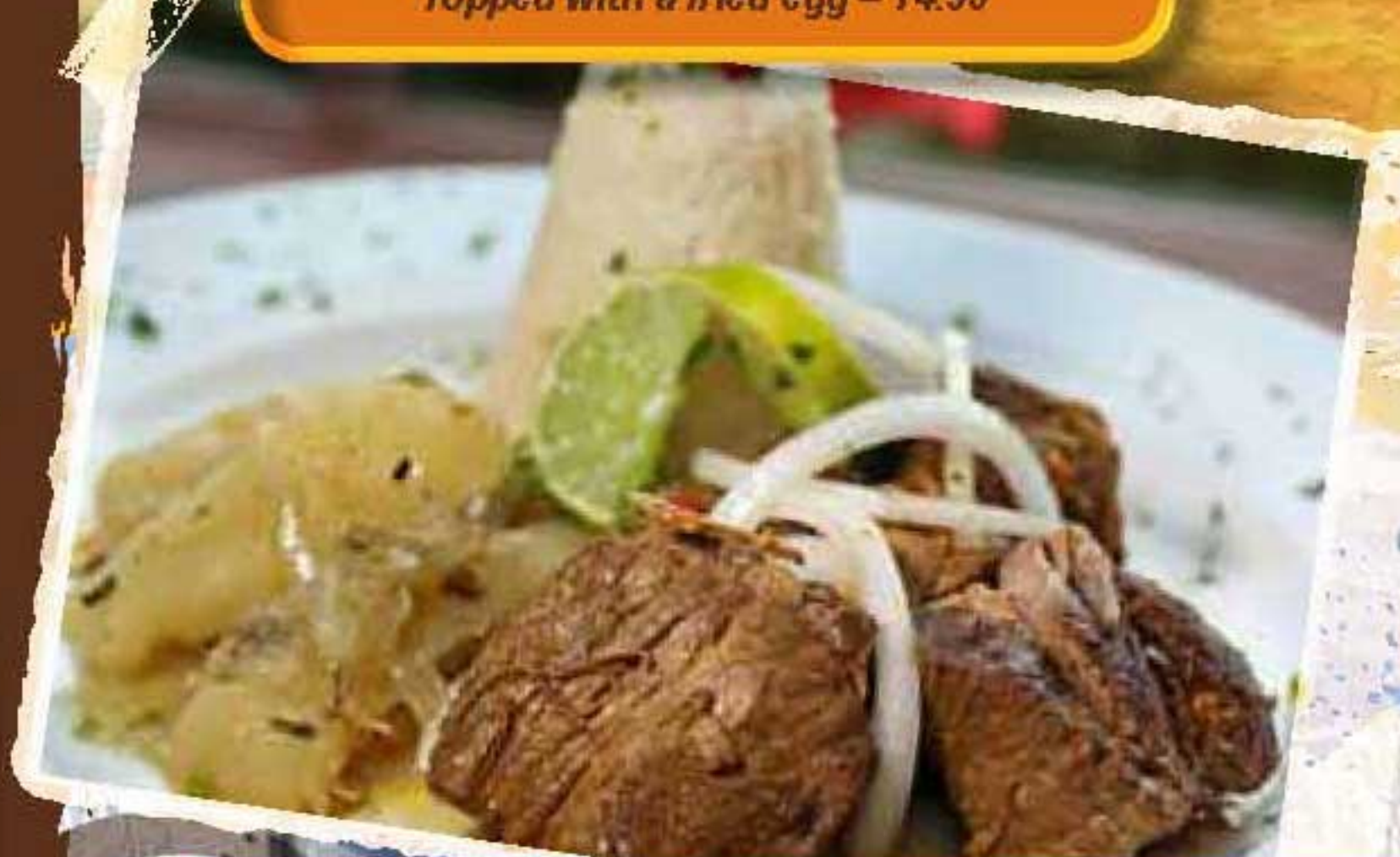
Caribbean Vegetarian Combo

Superb vegetarian dish including tamal de elote, vegetables, fried plantains, yuca con mojo, guacamole, white rice and black beans – 12.95



Picadillo a Caballo

Topped with a fried egg – 14.95



Carnitas Cubanas

Customer's all time favorite. Succulent morsels of tender roasted pork marinated in spices and fragrant Sevilla's bitter orange. Served with yuca con mojo, black beans and white rice – 15.95



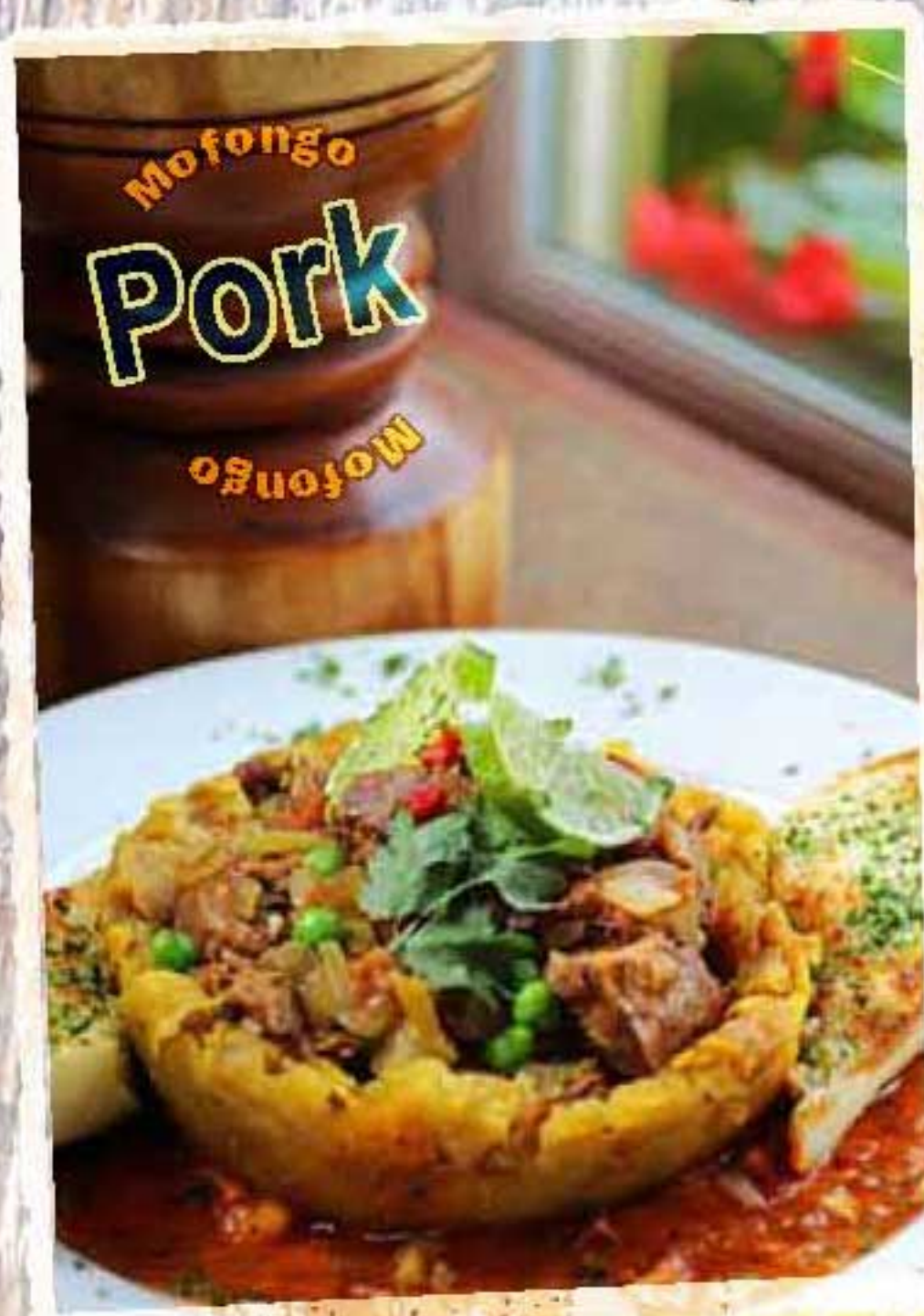
Saltado

Your choice of:

Lomo (Beef) or Chicken – 14.95

Seafood (Shrimp & Scallops) – 17.95

A very hearty Peruvian dish of your choice of the above sautéed with onions, peppers, tomatoes, jalapeños, fresh garlic, potatoes and white wine. Served with white rice and black beans.



MOFONGOS

One of Puerto Rico's most popular dishes. Twice fried green plantains mashed in a wood "pilon" (mortar) with garlic, pork cracklings and olive oil. Served with a side of chicken broth and garlic bread. Topped with your choice of:

Masitas de Cerdo (Pork) – 16.95

Bistec Encebollado (Flank steak with onions) – 17.95

Pollo (Chicken) – 16.95

Camarones (Shrimp) – 19.95

Mariscos (Seafood) – 19.95

Vegetales (Vegetables)

Sautéed spinach, zucchini, squash, broccoli, cauliflower, carrot, tomato, garlic and onions. No bacon added to the vegetarian mofongo – 14.95