

Soups & Salads

Your choice of ranch, red pepper ranch, balsamic vinaigrette, raspberry vinaigrette, blue cheese or caesar

Plantain Soup.....\$6.25

A house specialty. Green plantains cooked in a hearty beef broth with a touch of cilantro & garlic

Seafood Soup.....\$9.99

Wonderful mixed shellfish cream based soup with shrimp, scallops and mussels. Rich & delicious!

Ensalada de la Casa.....\$4.99

Romaine lettuce, tomatoes, mushrooms & Spanish onions

Ensalada Tropical\$7.99

Romaine lettuce, tomatoes, avocado, hearts of palm, mushroom and Spanish onions

With grilled chicken or beef.....\$10.99

With shrimp, scallops and squid.....\$12.99

With just shrimp.....\$13.99

Caesar Salad.....\$6.99

With grilled chicken or beef.....\$9.99

With shrimp, scallops & squid.....\$11.99

With just shrimp.....\$12.99

Seafood

Paella Valenciana For One...\$18.99

For Two.....\$34.99

Legendary Spanish dish of saffron rice simmered with shrimp, scallops, squid, mussels, chicken and chorizo sausage and herbs

Zarzuela de Mariscos.....\$16.99

Lovely seafood stew of scallops, shrimp, squid, mussels and flounder cooked rich & creamy with lobster bisque, served with white rice

Pescado Criollo.....\$15.99

Filet of flounder broiled, then topped with fresh tomatoes, cilantro, green & jalapeno peppers with a white wine, lemon-butter sauce. Served with white rice, black beans & vegetables

Camarones Andaluz.....\$16.99

Sauteed jumbo shrimp with scallions, green peas, red peppers, mushrooms all cooked in a delicate white wine sauce. Served with white rice & black beans

Sides

Rice or Beans.....\$2.00

Tortillas (3 flour or corn).....\$1.50

Sour Cream or Pico de Gallo....\$1.50

Cheese.....\$1.50

Jalapeno.....\$1.50

Fried Yuca or Yuca con Mojo....\$3.50

Fried Plantains or Tostones.....\$3.50

Vegetables.....\$3.50

One Enchilada or One Taco.....\$3.50

Daily Specials Served after 5:00

Monday - Vaca Frita...\$13.99

Shredded flank steak cooked with onion, garlic & lime juice. Served with black beans, white rice and yuca con mojo.



Tuesday - Pechuga de Pollo.....13.99

Pounded chicken breast stuffed with ripe plantains & cheese. Topped with a delicate ginger mango sauce and served with red bean conгри & julienne vegetables.



Wednesday - Arroz con Pollo.....\$13.99

The famous & ever popular Cuban dish of chicken & rice cooked in a saffron broth, green peas, olives and pimento served with tostones (fried green plantains)



Thursday - Lomo Saltado.....\$14.99

Hearty Peruvian dish of beef strips sautéed with onions, peppers, jalapenos, fresh garlic, potatoes & white wine. Accompanied with white rice & black beans



Friday - Lechon Asado..\$16.99

Roasted leg of pork, marinated in garlic, pepper, oregano and slow roasted for 8 hours and served with a light au jus. Accompanied with arroz con gandules (rice with pigeon peas) & ripe plantains



Saturday - Stuffed Mofongo.....\$15.99-\$17.99

Traditional Puerto Rican dish of twice fried green plantains, mashed with fried pork skin, garlic & olive oil. Stuffed with your choice of bistec encebollado, carnitas or mixed seafood



Sunday - Boliche.....\$14.99

Eye of Round Beef stuffed with chorizo & ham, baked with onions, garlic and pepper. Served with red bean conгри & ripe plantains

