



APPETIZERS/TAPAS

ROPA VIEJA	\$9
EMPANADAS, SOFRITO, SHREDDED BEEF	
PAPAS BRAVAS (GLUTEN-FREE)	\$6
POACHED POTATOES, SPICY HOT SAUCE	
BROCHETAS DE POLLO CON TERIYAKI (GLUTEN-FREE)	\$9
CHICKEN SKEWERS, PEPPERS, TERIYAKI	
PULPO (GLUTEN-FREE)	\$10
ROSEMARY POTATOES, OCTOPUS	
CAMARONES AL AJILLO (GLUTEN-FREE)	\$12
POACHED POTATOES, GARLIC SHRIMP, PARSLEY CILANTRO PURÉE, ROASTED PEPPER SAUCE	
MOJO PLANTAIN CHIPS (GLUTEN-FREE)	\$5
FRIED PLANTAIN CHIPS	
PALITOS DE QUESO	\$7
CHEESE STICKS WITH ROASTED RED PEPPER SAUCE	
TOSTONES RELLENOS (GLUTEN-FREE)	\$9
THREE FRIED PLANTAIN CUPS, STUFFED WITH COD FISH, CHICKEN AND SHRIMP	
TAQUITOS (GLUTEN-FREE)	\$9
CORN TORTILLA, GRILLED CHICKEN AND MOJO VERDE	
MOFONGUITO TRIO (GLUTEN-FREE)	\$15
MASHED FRIED GARLIC PLANTAIN WITH BEEF, ROPA VIEJA, CHICKEN AND SHRIMP	
YUCA EMPANADAS	\$8
FRIED CASSAVA TURNOVER WITH CHICKEN, PICADILLO & CHEESE	
CALAMARI FRITO (GLUTEN-FREE)	\$12
FRIED CALAMARI, HOUSE ROASTED PEPPER SAUCE	



CEVICHE

(GLUTEN-FREE)

SHRIMP	\$13
RED BELL PEPPERS, ONIONS, CILANTRO, & FRESH LIME JUICE	
CEVICHE MIXTO	\$13
POACHED SHRIMP, MUSSELS, CONCH, CLAMS, RED ONIONS, CILANTRO, RED AND GREEN BELL PEPPERS, FRESH LIME JUICE	



SALADS

(GLUTEN-FREE)

*POLLITO	\$12
ORGANIC GRILLED CHICKEN BREAST, AVOCADO, SPRING MIX WITH BALSAMIC VINAIGRETTE	
DE EL JARDIN	\$7
ORGANIC SPRING MIX GREENS, GRAPE TOMATOES, CUCUMBERS WITH A LIME VINAIGRETTE	



ENTREES

(PLATOS GRANDE)

- *SALMON (GLUTEN-FREE) \$22
GRILLED SALMON, SAUTÉED VEGETABLES
- MOFONGO CAMARONES SAMANA \$25
MASHED GARLIC PLANTAINS WITH SHRIMP IN A HOME STYLE COCONUT RED SAUCE
- *CHURRASCO \$26
GRILLED SKIRT STEAK TOPPED CHIMICHURRI SAUCE SERVED WITH YUCA FRIES AND JASMINE RICE
- *CHULETA AL MOJO (GLUTEN-FREE) \$24
GRILLED PORK CHOPS SERVED WITH MORO YELLOW RICE AND OUR HOUSE MOJO SAUCE
- *PECHUGUITA RELLENA (GLUTEN-FREE) \$19
ORGANIC STUFFED CHICKEN BREAST WITH SPINACH, PEPPERS, SERVED WITH A PAN JUS, MOFONGO & MORO YELLOW RICE
- PAELLA DE MARISCO (GLUTEN-FREE) 1 PERSON \$25 FOR 2 \$45
PAELLA RICE, SHRIMP, CLAMS, MUSSELS, CALAMARI, SCALLOPS
- CHOFAN VEGETARIANO (GLUTEN-FREE) \$15
TURMERIC GARLIC RICE, ONIONS, BROCCOLI, CARROTS, CELERY, SPINACH, COOKED IN A SAVORY SAUCE (ADD CHICKEN OR SHRIMP \$6 EXTRA)



KIDS MENU

(12 & UNDER ONLY)

- *CHICKEN TENDERS \$7
FRIED CHICKEN TENDERS SERVED WITH FRIES
- *HAMBURGUESA CON QUESO \$7
CHEESEBURGER, WITH TOMATOES, LETTUCE, AND KETCHUP SERVED WITH FRIES



SIDES

\$5.00 EACH

- JASMINE (WHITE RICE)
- TOSTONES (FRIED PLANTAINS)
- FRIJOLE NEGROS (BLACK BEANS)
- AVOCADO (SEASONAL)
- ARROZ AMARILLO (MORO YELLOW RICE)
- MADUROS (FRIED YELLOW PLANTAIN)
- YUCA FRIES
- MORO Y CRISTIANOS (RICE WITH BLACK BEANS)
- VEGETALES (VEGETABLES)
- ARROZ BLANCO (JAZMINE WHITE RICE)
- MOFONGO (MASHED FRIED GREEN PLANTAIN W/ GARLIC) \$8.95
- TRIFONGO (MASHED GREEN PLANTAIN, YELLOW PLANTAIN AND YUCA WITH GARLIC) \$9.95