



E.S.T. 2015

ENSALADAS - SALADS

POLLITO organic grilled chicken breast, avocado, spring mix with balsamic vinaigrette **GF \$12**

DE EL JARDIN organic spring mix greens, grape tomatoes, grapes, cucumbers with a lime vinaigrette **GF \$7**

CEVICHE

SHRIMP red bell peppers, onions, cilantro, & fresh lime juice **GF \$13**

PULPO spicy poached octopus, jalapeños, roasted tomato, red mojo **GF \$14**

CEVICHE MIXTO poached shrimp, mussels, conch, clams, red onions, cilantro, red and green bell peppers, fresh lime juice **GF \$13**

KIDS MENU

(12 & Under Only)

MACARRONES CARBONARA penne pasta sautéed in a parmesan mushroom bacon sauce **\$7**

ESPAGUETTI BOLAÑESA spaghetti pasta, carrots, and ground beef sautéed in tomato sauce **\$8**

ESPAGUETTI NAPOLITANA spaghetti pasta sautéed in a buttery tomato sauce **\$7**
(Add Chicken \$4, or Beef \$5, or Shrimp \$5 EXTRA)

CHICKEN TENDERS fried chicken tenders served with fries **\$7**

HAMBURGUESA CON QUESO cheeseburger, with tomatoes, lettuce, mayonnaise and ketchup served with fries **\$7**

THIS IS NOT A FAST FOOD RESTAURANT YOUR FOOD IS FRESHLY MADE AS YOU ORDER.

Consumer Advisory- Thoroughly cooking meats, poultry, seafood or eggs reduces the risks of foodborne illness.

Gratuity Not Included in Pricing

PLATOS GRANDE- ENTREES

SALMON grilled salmon, turmeric lentil rice with zesty mojo sauce **\$22**

PESCADO TROPICAL pan seared cod, with a passion fruit sauce & mango pineapple salsa served, sautéed potatoes in our house cilantro mojo sauce **\$25**

MARISCADA CRIOLLA a seafood mixture of mussels, clams, scallops, shrimp, fish, in a home style red sauce served with white jasmine rice with coconut milk **GF \$25**

MOFONGO CAMARONES SAMANA mashed garlic plantains with shrimp in a home style coconut red sauce **\$25**

CHURRASCO grilled skirt steak topped chimichurri sauce served with yuca fries and jasmine rice **\$26**

BISTEC AL CABALLO grilled beef steak, with a red wine reduction sauce served with a fried egg, malanga mash **GF \$25**

CHULETA AI MOJO grilled pork chops served with moro yellow rice and our house mojo sauce **GF \$27**

PECHUGUITA RELLENA organic stuffed chicken breast with spinach, mushrooms, peppers, served with a pan jus, mofongo & moro yellow rice **\$19**

PAELLA VALENCIANA paella rice, peas, artichokes, green beans, chicken, pork ribs, mussels, clams, shrimp
1 person \$25 For 2 \$45

PAELLA DE MARISCO paella rice, shrimp, clams, mussels, calamari, scallops
1 person \$25 For 2 \$45

PAELLA VEGETARIANA paella rice, mushrooms, zucchini, asparagus, artichokes, peas, spinach, green beans **GF \$15**
(ADD CHICKEN OR SHRIMP \$6 EXTRA)

CHOFAN VEGETARIANO turmeric garlic rice, onions, broccoli, carrots, celery, spinach, mushrooms, cooked in a savory sauce **GF \$15**
(ADD CHICKEN OR SHRIMP \$6 EXTRA)

SIDES -\$5.00 EACH

Jasmine (White Rice)

Arroz Blanco Con Coco

Tostones(Fried Plantains)

Frijoles Negros (Black Beans)

Mashed Malanga

Avocado(Seasonal)

Arroz Amarillo(Moro)

Yuca Fries

Moro y Cristianos(Rice with Black Beans)

Vegetables

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TAPAS

RISOTTO DE VERDURAS

Risotto ,sautéed sweet peas, artichoke,
red bell peppers, carrots, mushrooms
\$7

RISOTTO DE CAMARONES

Risotto, mushrooms, shrimp

SMALL \$11 LARGE \$19

BURRITOS PARMESANO GF

Parmesan cheese tortilla, vegetables \$6

(Add Chicken \$2 Extra Shrimp \$3)

ROPA VIEJA

empanadas,sofrito ,shredded beef

\$9

PAPAS BRAVAS

Poached potatoes,spicy hot sauce
\$6

BACALAO

Empanadas,cod fish

\$10

BROCHETAS DE POLLO CON TERIYAKI

Chicken skewers,peppers, teriyaki

\$9

PULPO

Rosemary potatoes,octopus GF
\$10

CAMARONES AL AJILLO

Poached potatoes,garlic shrimp,parsley
cilantro purée,spicy sauce
\$12

APPETIZERS

MOJO PLAINTAIN CHIPS

First Serving is on the House

\$5

PALITOS DE QUESO

Cheese sticks with roasted red pepper
sauce

\$7

TOSTONES RELLENOS

three fried plantain cups, stuffed with
cod fish, chicken and shrimp

\$9

CALAMARI FRITO

fried calamari with house piquillo sauce

\$12

CROQUETAS DE QUESO

croquettes stuffed with manchego
cheese serve with a piquillo dipping
sauce

\$8

VIERAS

Pan seared scallops with a green mojo
sauce serve with a caribbean slaw GF

\$13

MINI CHIMI

mini beef burgers

\$6

TAQUITOS

corn tortilla, grilled chicken & grilled
steak and mojo verde GF

\$9

MOFONGUITO TRIO

mashed fried garlic plantain with beef
ropa vieja, chicken and shrimp

\$15

YUCA EMPANADAS

fried cassava turnover with chicken,
picadillo & cheese

\$8