

STARTERS

Empanadillas - 25 min \$90

Scrumptious, crisp, half-moon pastry filled with your choice of filling. Seasoned beef, shredded chicken, or Portobello mushroom (vegan).



Alcapurrias - 25 min \$100

Crispy frittes with green plantains and yucca batter, stuffed with your choice of seasoned ground beef, shredded chicken, or Portobello mushroom (vegan). 100% gluten-free, dairy and nut free, without sacrificing flavor

Surrullitos - \$40 / \$75

Puerto Rican corn fritters that are crispy on the outside, but soft inside.

SOUP

Sancocho — \$15/quart

Root Vegetable Soup

Sopa de Pollo — \$15/quart

Chicken Soup

Sopa de Salchichon — \$15/quart

Puerto Rican Salami Soup



DESSERTS

Templeque — \$50/ \$90

Coconut and Cinnamon Infused Pudding

Budin de Pan — \$50 / \$90

Creamy Bread Pudding Spiced with Cinnamon, Clove, and Soaked in Caramel Sauce

Arroz con Dulce — \$50 / \$90

Puerto Rican Rice Pudding with Coconut and Cinnamon

SALADS

Ensalada de Casa \$30 / \$50

House Salad

Ensalada de Papa \$35 / \$60

Potato Salad

Ensalada de Aguacate \$40 / \$65

Avocado Salad



SIDES

Habichuelas Rojas - \$15/quart

Stewed Red Beans

Arroz Amarillo o Blanco - \$30 / \$60

Yellow or White Rice

Arroz con Gandules - \$75 / \$140

Seasoned Rice Braised with Bacon and Pigeon Peas

Yuca Hervida con Ajo - \$50 / \$90

Boiled Yuca in Garlic and Onions

Guineitos en Escabeche - \$40 / \$70

Marinated Green Bananas

Tostones - \$40 / \$70

Twice Fried Plantains in Garlic

Maduros - \$40 / \$70

Fried Sweet Plantains



MAIN COURSE

Chicharron de Pollo \$65 / \$110

Seasoned Fried Chicken Chunks

Arroz con Pollo \$70 / \$130

Scrumptious Chicken and Rice

Chuletas Fritas \$80 / \$145

Flavorful Center-Cut, Pan-Fried Pork Chops

Camarones en Ajillo \$75 / \$150

Shrimp in Garlic

Bistec Encebollado \$70 / \$120

Tender steak with onion in a garlic sauce

Pernil Asado \$120 / \$265

Slow-Roasted Pork Shoulder

