



Seafood



CHILLO ENTERO FRITO (MP)

Whole Snapper, seasoned and fried.

ENSALADA DE PULPO

Chilled Octopus Salad with Onions, Pepper, Cilantro and Citrus. **25**

ENSALADA DE CARRUCHO

Chilled Conch Salad with Onions, Pepper, Cilantro and Citrus. **29**

ENSALADA DE PULPO Y CARRUCHO

Chilled Conch and Octopus Salad with Onions, Pepper, Cilantro and Citrus. **32**

FILETE DE CHILLO

Pan-seared seasoned snapper fillet. **24**

FILETE DE MERO

Pan-seared seasoned Grouper Fillet. **23**

FILETE DE SALMON

Grilled Salmon Fillet. **23**

RABO LANGOSTA

(MP)

Grilled Lobster. Tail.

MASITAS DE DORADO

Mahi-Mahi pieces breaded in panko and fried. Served with Aioli Sauce. **23**

CAMARONES EN CREMA DE AJO

6 Jumbo Shrimp, sauteed in our Authentic Garlic Cream Sauce. **24**

Pork

MASITAS DE CERDO

Pork Sirloin Bits, marinated and fried, topped with Pickled Red Onion and Garlic. **17**

CHULETAS FRITAS O A LA PARRILLA

2 Center-cut pork marinated fried or grilled pork chop. **19**

COSTILLAS BABY BACKS RIBS

Baby Back Ribs oven-roasted with our marinade and served with your choice of Sauce, BBQ, Honey Mustard, or Guava. **20**



CHULETA KAN KAN

Pork Chop including three cuts, Pork Loin, Pork Belly, Loin, Pork Belly, and Ribs. **35**

PERNIL

8oz of Roasted Pork Shoulder with our marinade and baked in-house. **17**

CHICHARRON DE CERDO

Crispy Pork Belly. **24**



Chicken

PECHUGA DE POLLO

Grilled chicken Breast Grilled marinated in-house. **16**

PECHUGA DE POLLO EMPANADA

Chicken Breast breaded with panko. **18**

CHICHARRONES DE POLLO

Chicken pieces with bone, marinated in-house and fried. **15**

MILANESA DE POLLO

Breaded Chicken Breast, topped with Marinara Sauce and Mozzarella Cheese. **20**



PECHUGA RELLENA

Chicken Breast Stuffed with Mashed Cassava and Mozzarella Cheese, wrapped in Bacon, marinated and fried served with Carbonara Sauce on top. **22**

Beef



CHURRASCO ANGUS 12oz

12oz of grilled marinated Angus Skirt Steak. **33**

BISTEC ENCEBOLLADO

Palomilla Steak marinate in-house. **17**



SIRLOIN STEAK

10oz of Beef Seasoned and grilled. **26**

RIBEYE STEAK

6oz from the upper rib part. Seasoned and cooked grilled. **40**

BISTEC EMPANADO

Palomilla Steak, lightly breaded and fried golden. **17**

Specialities

ARROZ CON MARISCOS

Octopus, Shrimp, Squid, Clams, and Mussels. **38**

ARROZ JIBARO

Stir-Fried Rice with Longaniza Sausage, Pork, Chicken, and Skirt Steak. **26**

ARROZ ENCHURRASCA'O

Stir-Fried Rice with Skirt Steak, served with Green Plantains. **28**

ISLA DEL ENCANTO (MP)

Your choice of Fried Snapper, Kan Kan Pork Chop, or Lobster Tail, served on top a Seafood and Mofongo base.

LA CHORRERA

KanKan with Shrimp in Garlic cream over Mofongo and Mamposteo Rice. **44**



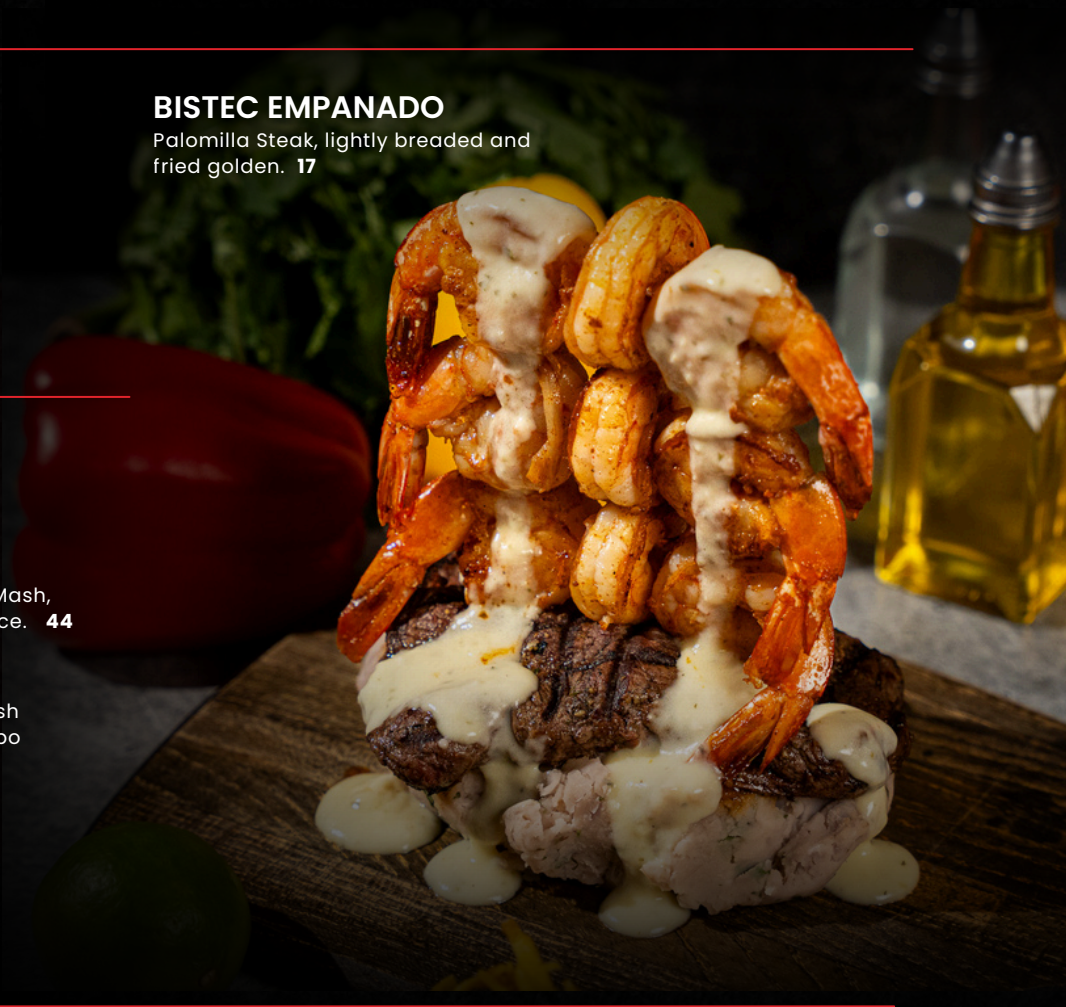
TRES PICACHOS

10oz Sirloin served over a Root Vegetable Mash, topped with 9 Shrimp in Garlic Cream Sauce. **44**



LOBSTER TRIO

12oz Lobster Tail over a Root Vegetable Mash served with 12oz Skirt Steak and three Jumbo Shrimp in Garlic Cream Sauce. **74**



Parrilladas

TROPICAL (FOR 2)

Skirt steak, Grilled Chicken Breast, Breaded Shrimp, Longaniza Sausages, Green Plantains, French Fries and Mamposteo Rice. **46**

PARRILLADA CARIBEÑA (FOR 4)

Grilled Chorizo, Baby Back Ribs, Grilled Chicken Breast Skirt Steak, Arañitas (Fried Green Plantain Strips), Green Plantains, French Fries, Plantain Chips, and Mamposteo Rice. **75**

PARRILLADAS CARIBEÑA (FOR 6)

Grilled Chorizo, Baby Back Ribs, Grilled Chicken Breast, Skirt Steak, Arañitas, Green Plantains, French Fries, Plantain Chips. Grilled Pork Chops and Mamposteo Rice. **100**

Add on

Pechuga de Pollo

12

Pulpo

14

Spicy Krab

7

Churrasco 12oz

20

Carrucho

16

Camarones (6)

13

Rabo de Langosta **MP**

Sabe a Puerto Rico



OUR RECOMMENDATION



Appetizer

SORULLITOS DE MAIZ

8 homemade fried Corns Rolls, semi-sweet cornmeal, served with Mayo Ketchup. **8**

QUESO FRITO

8 pieces of fried fresh Cheese and Guava Sauce. **10**

CALAMARES FRITO

Breaded and fried Calamari Rings, served with Aioli Sauce. **14**

MINI ALCAPURRIAS

4 fried Plantain Dough fritters filled with Ground Beef. **10**

MINI EMPANADAS

6 filled units (2) Ground Beef, (2) Chicken, and (2) Roasted Pork. **10**

MINI PIONONOS

3 balls of Ripe Plantain dough fritters filled with Ground Beef and Monterrey Jack Served with a Cheddar Cheese Sauce. **10**

BACALAITO GRILLERS

Homemade Codfish mix with Shrimp, Conch and Octopus. **11**

CROQUETAS RISSOTTO

5 panko- breaded Risotto Balls filled with Spanish Chorizo, Mushrooms, and Onion, served with Vodka Sauce and topped with Parmesan Cheese. **11**

FRITANGUITA

(8) Corn Fritters, (8) Fried Cheese, (4) Beef Alcapurrias (6) Mixed Mini Empanadas, and Plantain Chips. served with 1 Mayo Ketchup, 1 Guava, 1 Hot Sauce. **38**

COCTEL PULPO

6oz of Octopus Salad served with Plantain Chips. **16**

COCTEL CARRUCHO

6oz of Conch Salad served with Plantain Chips. **18**

COCTEL CARRUCHO Y PULPO

4oz of Conch Salad and 4oz of Octopus Salad served with Plantain Chips. **24**

1lb MORCILLA DE LA CASA

Puerto rican Blood Sausage seasoned with Rice, Herbs and Spices. **14**

1lb LONGANIZA DE LA CASA

Choose between Chicken or Pork. **12**

CHICHARRON CON GUACAMOLE

Crispy Pork Bites served with Fresh, Creamy Guacamole. **22**

Soups

CREMA DE PLATANO (cup) 7

CREMA DE PLATANO (bowl) 9

Boiled Plantain Puree, blended with Creole flavors. Served with Plantain Chips.

SOPA DEL DIA (cup) 8

SOPA DEL DIA (bowl) 12

Only from Monday to Friday

ASOPAO POLLO

Puerto rican Rice stew with Chicken, Sofrito and Spices. **14**

ASOPAO CAMARONES.

Puerto rican Rice stew with Shrimp,, Sofrito and Spices. **18**

Quesadillas

SERVED WITH FRIES OR PLANTAIN CHIPS

PECHUGA DE POLLO

Flour Tortilla with Mixed Cheese, 10oz Grilled Chicken Breast, and Chimichurri inside. **16**

CHURRASCO A LA PARRILLA

Flour Tortilla with Mixed Cheese, 10oz Grilled Steak, and Chimichurri inside. **21**

PECHUGA Y CHURRASCO

Flour Tortilla with Mixed Cheese, 5oz Grilled Chicken Breast, 5oz Grilled Steak and Chimichurri. **22**

Burgers

SERVED WITH FRIES OR PLANTAIN CHIPS

CHEESEBURGER

10oz Marinated Beef Patty, with American Cheese, Lettuce, Tomato and Mayo Ketchup. **13**

BORICUA BURGER

10oz Marinated Beef Patty, 4oz Pernil, Lettuce, Tomato, White American Cheese, Potato Sticks and Mayo Ketchup. **21**

BACON CHEESEBURGER

10oz Marinated Beef Patty, with American Cheese, 2 Bacon Stips Lettuce, Tomato and Mayo Ketchup. **16**

COWBOY BURGER

10oz Marinated Beef Patty, topped with Caramelized Onion in BBQ Sauce, 2 Bacon Strips, White American Cheese, Lettuce, and Tomato. **18**



Sides

ARROZ BLANCO Y

HABICHUELAS **6**

ARROZ MAMPOSTEAO **6**

ARROZ MAMPOSTEAO DE GANDULES **6**

ARROZ A LA CREMA **7**

MAJADO DE VIANDAS **6**

TOSTONES **6**

TOSTONES DE PANA **6**

MADUROS **6**

PAPAS FRITAS **6**

ENSALADA **6**

PLATANUTRES **6**

MOFONGO **6**

MOFONGO MIXTO **7**

TRIFONGO **6**

ARAÑITAS **7**

Mofongos Rellenos

POLLO

Grilled Chicken cut into pieces with preferred sauce. **20**

CHURRASCO

Grilled Steak cut into pieces with preferred sauce. **28**

CAMARONES

Pan-seared Shrimp with your preferred sauce. **25**

MAR Y TIERRA **32**

Grilled Steak and sautee Shrimp, with preferred sauce. **32**

PULPO

Octopus Salad in the sauce of your choice. **25**

CARRUCHO

Conch Salad in the sauce of your choice. **27**

PULPO Y CARRUCHO

Conch and Octopus Salad in the sauce of your choice. **34**

DORADO

Breaded Mahi-Mahi pieces in panko, with preferred sauce. **23**

CROCANTE DE PERNIL

Mofongo wrapped in Pork Rind, stuffed with Roasted Pork and Pickled Onions. **27**

Choose between Garlic Cream, Creole Sauce, Carbonara Cream.



Platos incluyen Dos Acompañantes: Arroz y Habichuelas, Arroz Mamposteao, Tostones, Tostones de Pana, Papas Fritas, Amarillos, Ensalada o Platanutres. **Cambio por Arañitas. \$2.00 adicional. Salsa adicional (Crema de Ajo, Criolla, Criolla, Carbonara) \$2.50 Cambio por Mofongo \$3.00 Bifongo o Trifongo \$3.50 adicional. Mayo Ketchup adicional \$.75. Cambio por Arroz a la crema \$3.00 Adicional**

** El consumo de carnes, aves mariscos, crustáceos y moluscos o huevos crudos o pocococidos podría aumentar su riesgo de enfermedades transmitidas por estos alimentos; especialmente si tiene alguna condición médica.

