



APPETIZERS

PR SAMPLER

Choice of three: Fried Cheese, Chicken Chicharrones, Fried Pork & Fried Calamary
18.00

CHICKEN CHICHARRONES

chicharrones de pollo en salsa al mojo
8.00

SEAFOOD SALPICON WITH PLANTAIN TOSTONES

salpicón de mariscos mixtos con tostones
20.00

PR STYLE DICED PORK

carne frita al estilo puertorriqueño
10.00

PORK TASAJO TACOS

Tacos de maiz con cerdo estofado
15.00

CARIBBEAN FISH CEVICHE

ceviche de pescado caribeño
13.00

CORN STICKS SORULLITOS

sorullitos de maiz servidos en tradicional salsa "mayoketchup"
8.00

MOZARRELLA TRIANGLE

fresh mozzarella breaded served in homemade marinara sauce
8.00

SOUPS

SOUP OF THE DAY

sopa del día
5.00

PR BEEF STEW

sancocho de res puertorriqueño
10.00

SALADS

CAESAR SALAD

ensalada al estilo cesar

10.00 add chicken 4.00 add churrasco 6.00

TROPIC SALAD

ensalada con vinagreta de mangó, tomate, zanahoria, queso feta y nueces caramelizadas
12.00

PASTAS

BORICUA PASTA

fetuccini, salsa alfredo, amarillos, churrasco cebolla lila y cilantro
20.00

CHICKEN AMATRICIANA

penne, pollo, pancetta, cebolla, albahaca, salsa de tomate
18.00

FRUTTI DI MARI

camarones, almejas, mejillones, salsa de tomate, cebolla y albahaca
28.00

CARBONARA

penne, pancetta, cebolla lila, salsa alfredo y queso parmesano
15.00

MOFONGOS

CHICKEN	16.00
FRIED PORK	15.00
CHURRASCO	22.00
SHRIMPS	22.00
SEAFOOD MEDLEY	30.00
AIP MEDLEY	18.00

Your choice between Garlic Cream, Creole Sauce, Ajillo & Butter Sauce

Our menu is subject to change frequently due to seasonal variations and produce availability. Tax & gratuity are not included. An 15% service charge will be added to parties of six or more. Please note that consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may be delicious BUT may increase the risk of foodborne illness. AIP=Special price for all inclusive package.

PAELLA

VALENCIANA

chorizo, pollo, cerdo y churrasco

40.00 / 2 ppl portion

SEAFOOD

almejas, mejillones, camarones y langostinos

50.00 / 2 ppl portion

AIP 18.00

- Please consider the compositions of our paellas take around 30 minutes to be fully cook.

ENTREES

CHICKEN BREAST ON THE GRILL

pechuga de pollo a la parrilla

12.00

SALMON FILET

filete de salmón

20.00

KAN KAN PORK CHOPS

chuletón de cerdo con mojito de cilantro

26.00

MAHI MAHI FILET

filete de dorado

22.00

HANG OVER BURGER

hamburguesa de res de 8oz con huevo a caballo

14.00

CRISPY WHOLE RED SNAPPER

crujiente chillo frito entero al estilo

puertorriqueño

*Precio varia según tamaño

GRILLED CHURRASCO

churrasco a la parilla con chimichurri de tomate

22.00

SHRIMPS

camarones a la parilla

22.00

STUFFED CHICKEN BREAST

pechuga relleno de amarillos con chorizo y queso monterrey

18.00

*All main entrees include a side dish plate.

-SIDES-

RICE & BEANS 6

MAMPOSTEADO 8

TARO ROOT VEGETABLE 6

MOFONGO 8

SWEET POTATO FRIES 4

SWEET PLANTAINS 4

TOSTONES 4

FRENCH FRIES 4

RICE FRITTERS 4

YUCA FRIES 5

DESSERTS

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

9.50

FRIED CHEESECAKE WITH VANILLA ICE CREAM

9.50

CHOCOLATE CAKE

9.00

CARROT CAKE

9.00