

SOUP – SALAD

Soup of the Day - \$8..00

Gourmet Soup of the Day \$14.00

Lettuce, Tomatoes, Onion and Cheese Salad - \$10.00

ISLAND GOURMET APPETIZERS COLLETION

P.R. FRIED CHEESE	\$10.00	HOMEMADE CORN STICKS WITH CHEESE	\$10.00
HOME MADE MINI POTATO STUFFING WITH MEAT	\$10.00	FRIED FISH CHICHARRÓN	\$11.00
HOME MADE ALCAPURRIAS” (MASHED PLANTAIN WITH MEAT)	\$14.50	HOME MADE CRABS ALCAPURRIAS	\$14.50
CRISPY FRIED CALAMARI (SQUID)	\$16.00	SEAFOOD SPRING ROLLS (CRABS & SHRIMPS)	\$14.00
MINI TURNOVER FILLED WITH CORN BEEF AND SWEET PLANTAIN	\$11.00	LOBSTER FLUTES With” Pico de Gallo”	\$16.00
RED SNAPPER CEVICHE – CURED IN LEMON, TOMATO, ONION, CILANTRO	\$16.00		
GRILLED OCTOPUS WITH KALAMATA AND CHIMICHURRI SAUCE	\$24.00		

TROPICAL SURF & TURF BITES

CREOLE - Corn Sticks, Fried Cheese, Homemade Meat “Alcapurrias”Homemade Corn Beef Turnover	\$44.00
BORIPICOTEO - Chicken wings, Meat alcapurrias, Mini potato stuffing with meat, CornBeef Turnover	\$45.00
SEALOVERS –Crabs Homemad “Alcapurrias”, Calamari, Fried Fish “Chicharron”,seafood Spring Rolls	\$52.00
SUPERYATE - Corn sticks, Fried Cheese, Meat & Crab “alcapurrias, Chicken wing, Mini Potatoes, Mini Turnover filled with Corn Beef and Sweet Banana, Fish Chicharron	\$89.00

FROM THE NEST - **Chicken & Duck in a Symphony of Flavors**

CHICKEN BREAST - Choose your cooking style & favorite side, except canoe - **\$22.00**
Garlic, Cream of Garlic, Cream of mushrooms, coco & Curry, Au Gratin with Cryspy Bacon, Sautéed Mushrooms & Onion Topped with Melted Cheese

- * **SWEET PLANTAIN CANOE WITH CHICKEN BREAST BIT** –Sautéed with fresh \$26.00 vegetables and topped with melted cheese, served over a bed of Beans and white Rice
- * **DUCK BREAST** – Served with Strawberries Demi-Glace and the Mash of the Day \$32.00

FROM THE EARTH – (OUR MEAT ARE CERTIFIED ANGUS)

A Culinary Journey Through Flavors that Evoke Home, Identity and Caribbean Tradition

PORK TENDERLOIN MEDALLIONS with Tamarind Sauce	\$26.00
SWEET PLANTAIN CANOE WITH OUTSIDE SKIRT SAUTÉED WITH VEGETABLES AND MELTED CHEESE	\$26.00
HANGER STEAK (10 oz) ACCOMPANIED BY A VIBRANT CHIMICHURRI MADE WITH FRESH CILANTRO,PEPPER AND ONION	\$29.00
* BABY BACK RIBS (St. Louis) - ½ Rack - \$22.00 - COMPLETE RACK - \$41.00	
SERVED WITH OUR FRUIT BARBEQUE SAUCE AND FRENCH FRIES - (NO SIDE DISH)	
OUTSIDE SKIRT (14 oz.) Served with CHIMICHURRI MADE WITH FRESH CILANTRO,PEPPER AND ONION	\$39.00
RIBEYE STEAK 16 oz – Served with mushroom demi-glace and mash of the Day	\$49.00
“PARRILLADA BORICUA” BREAST CHICKEN, ANGUS OUTSIDE SKIRT, ¼ BABY BACK RIBS, BLOOD SAUSAGE	\$54.00

INCLUDES TWO SIDE DISH

MOFONGOS – BUTTER, BACON, GARLIC WITH BIFONGO ADD \$2.50 – WITH TRIFONGO ADD \$3.50

CHICKEN BREAST SERVED WITH YOUR FAVORITE SAUCE
\$22.00

PORK TENDERLOIN “SOLOMILLO” – SERVED WITH SAUTEED ONIONS
\$26.00

CERTIFIED ANGUS OUTSIDE SKIRT WITH CHIMICHURRI SAUCE
\$39.00

RED SNAPPER (NATURAL CUT) - SERVED WITH YOUR FAVORITE SAUCE
\$29.00

SHRIMPS - SERVED WITH YOUR FAVORITE SAUCE
\$29.00

FRESH LOBSTER BITES -SERVED WITH YOUR FAVORITE SAUCE (SEASONAL)
\$36.00

GENUINE SPANISH OCTOPUS SERVED WITH YOUR FAVORITE SAUCE
\$34.00

FRESH CONCH - SERVED WITH YOUR FAVORITE SAUCE (SEASONAL)
\$34.00

SALSAS: BUTTER, GARLIC, CREAM OF GARLIC, CREOLE, SEAFOOD BROTH

HOMEMADE HAMBURGER - (Angus Prime Meat, served with french fries)
\$14.50
ADD – (\$1.50 EA) - CHEESE - BACON - PICKLES - MUSHROOMS - EGG -

STUFFED WHOLE FISH
An Original creation of Chef Myrta in 2002. This has become a symbol of our storied cuisine
Choose: LOBSTER, SHRIMP, CONCH, OCTOPUA
ONE SEAFOOD-\$49.00 -TWO SEAFOOD-\$58.00 -THREE SEAFOOD-\$66.00-FOUR SEAFOOD-\$79.00
Choose: Cream of Garlic, Garlic, Creole - Choose your favorite side dish

SIGNATURE DISHES BY CHEF MYRTA AND OUR CHEFS

COOKING IS MY WAY OF EXPRESSING LOVE. EVERY DISH WE CREATE TELLS, A STORY - MINE, OUR CHEFS, AND THOSE OF THE GUESTS WHO SIT AT OUR TABLE WITH OPEN HEART

FRIED WHOLE FISH WITH SAUTEED ONIONS - \$28. per pound - Choose one side dish * **SEAFOOD “CAZUELA”- Lobster, Shrimp, calamari, mussels, clams, fish with white rice \$54.00**

LOBSTER TAIL (one pound) - \$64.00 Add shrimps (4) - \$79.00

***GUMBO (ASOPAO) - Served with Fried Plantain -Lobster \$36.00 - Shrimp - \$29.00**

SEAFOOD SALADS - INCLUDES PLANTAIN OR BREADFRUIT “TOSTONES” –LOBSTER- SHRIMPS–OCTOPUS- CONCH

ONE SEAFOOD - \$34. – Two SEAFOOD - \$49. - THREE SEAFOOD - \$64. - FOUR SEAFOOD - \$79.

RED SNAPPER FILLET STUFFED WITH:
SHRIMPS -\$42.00 - LOBSTER \$48.00 - CONCH - \$46.00 - OCTOPUS \$46.00

Fish Fillet breaded with cilantro and beer \$22.00

*Paprika Braised Chickpeas with Shrimp, and Ibérico Chistorra. Served with white rice \$24.00

Red Snapper filet (natural cut) \$29.00

Wild Caught Fresh Salmon	\$29.00
Fresh Halibut – Delicately cooked in the sauce of your choice	\$46.00
Fresh Grouper - Capturing the pure essence of the ocean -Served with our green sauce	\$29.00
Jumbo Shrimps - Served with your choice of sauce and side	\$29.00
Fresh Lobster bites (Seasonal)	\$36.00
Spanish Octopus or Fresh Conch (Seasonal)	\$34.00

*** Sweet Plantain Canoe with Shrimp, vegetables and melted cheese served on a bed of beans and white rice \$29.00**

Red Snapper Mignon stuffed with shrimps \$36.00

CHOOSE YOUR FAVORITE SAUCE FOR DISHES WITHOUT DESIGNATED SAUCE

CREAM OF GARLIC, GARLIC, BUTTER, SCAMPI, CREOLE, CREAM OF CAPERS, WINE LEMON CAPERS

CHOOSE YOUR FAVORITE SIDE FOR DISHES THAT DOES NOT COME WITH ONE

SIDE DISH - CHOOSE ONE

RICE & BEANS, MAMPOSTEADO RICE OF THE DAY, GREEN PLANTAIN OR BREADFRUIT (TOSTONES)

CASSAVA MOFONGO , MASHED PLANTAIN (MOFONGO) FRENCH FRIES, MASH OF THE DAY

SWEET BANANA MOFONGO, FRIED SWEET BANANA – BIFONGO ADD 2.50

NOTE : ADDITIONAL SIDE DISH - \$6.50 EA.

Our products are fried in 0 trans fat oil. Consuming raw or undercooked meats,poultry, seafood, shellfish or eggs, may increase you risk of food bome illness, especially if you have certain medical conditions. All our dishes are cooked to order. **BEFORE PLACING YOUR ORDER, PLEASE**

INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

RIGHT OF ADMISSION RESERVED