

## *APPETIZERS*

<i>Empanadas -</i>	Colombian style turnover pie, filled with beef and potatoes.	\$1.50
<i>Arepa con queso-</i>	White corn patty with mozzarella cheese.	\$3.00
<i>Arepa con queso y carne -</i>	White corn patty with mozzarella cheese and beef.	\$5.95
<i>Chicharron con arepa -</i>	Fried pork belly served with a small arepa.	\$5.95
<i>Chorizo con arepa -</i>	South American style sausage served with a small arepa.	\$5.50
<i>Ceviche de Pescado -</i>	Fresh fish cooked in lemon juice.	\$8.50
<i>Cocktail de Camaron -</i>	Shrimp cocktail in our special sauce.	\$8.50
<i>Picada(Meat Sampler)-</i>	Sausage, pork belly, beef and chicken.	\$16.95
<i>Tostones con queso -</i>	Fried green plantains topped with melted cheese.	\$4.25
<i>Tostones con queso y carne-</i>	Fried green plantains topped with melted cheese and beef.	\$6.95
<i>Yucca con Chicharron -</i>	Yucca with fried pork belly.	\$6.95

## *SALADS*

<i>Caesar salad.</i>	\$6.99
<i>Caesar salad with grilled chicken.</i>	\$9.99
<i>Caesar salad with grilled shrimp.</i>	\$11.99
<i>Dinner salad.</i>	\$5.99

## *SIDE ORDERS*

<i>Sweet Plantains</i>	\$2.50	<i>Tostones</i>	\$3.00
<i>White rice</i>	\$1.75	<i>French fries</i>	\$1.75
<i>Boricuan rice</i>	\$4.95	<i>Beans</i>	\$2.00
<i>Arepa</i>	\$1.95	<i>Fried yucca</i>	\$3.95
<i>Garlic bread</i>	\$1.50	<i>Avocado</i>	\$2.00
<i>Tortillas</i>	\$1.00	<i>Salsas (criolla, mushroom)</i>	\$3.00

## *SOUPS*

<i>Sancocho de Gallina</i>	Medium	Large
Homemade chicken soup with potatoes, green plantains and cassava.	\$10.95	\$11.95
<i>Sanchocho de Cola</i>		
Oxtail soup with cassava, potatoes and green plantains.	\$10.95	\$11.95
<i>Sanchocho de Pescado</i>		
Traditional Colombian fish soup in coconut cream broth.	\$10.95	\$11.95
<i>Mondongo</i>		
Colombian style beef honeycomb soup, mixed with peas and carrots	\$10.95	\$11.95
(Soups above are served with rice, sweet plantains, salad and arepa).		
<i>Consommé</i>		
Chicken broth	\$2.50	\$4.95

## *PASTAS*

<i>Fettuccine Alfredo.</i>	\$9.95
<i>Fettuccine Alfredo with grilled shrimp.</i>	\$14.95
<i>Fettuccine Alfredo with grilled chicken.</i>	\$12.95
<i>Chicken Parmesan.</i>	\$14.95
Fettuccine alfredo served with tender chicken breast, topped with tomato paste and melted mozzarella cheese.	
<i>Chicken Marsala.</i>	\$14.95
Tender chicken breast in a sauté marsala mushroom sauce. Served with fettuccini alfredo.	

(All pasta dishes are served with house salad and garlic bread).

## STEAKS

<i>Steak Special Palma de Cera</i>	\$24.99
Grill steak combined with all sides: grilled shrimp wrapped in bacon, Boricuan rice, Lionize potatoes, creamy mushroom sauce and chimichurri.	
<i>Churrasco steak</i>	\$17.99
Seasoned steak grilled to perfection, topped with sauté creamy mushroom sauce	
<i>Boricuan Steak</i>	\$18.99
Seasoned steak grilled to perfection, served with Puerto Rican rice.	
<i>Argentinean Steak</i>	\$17.99
Seasoned steak grilled to perfection, with mushroom red wine sauce. Served with Lionize potatoes.	
<i>Steak and Shrimp</i>	\$19.99
Seasoned steak grilled to perfection Served with grilled shrimp wrapped in bacon.	
<i>Steak al Chimichurri</i>	\$17.99
Seasoned steak grilled to perfection with chimichurri seasoning.	

## POULTRY

<i>Chicken Chipotle</i>	\$15.95
Grilled chicken breast in a special chipotle cheese and mushroom sauce. (Add shrimp \$6.95)	
<i>Chicken Florentine</i>	\$15.95
Grilled chicken breast topped with spinach, melted cheese and bacon. (Add shrimp \$6.95)	
<i>Milanesa de Pollo</i>	\$13.95
Fried breaded chicken breast served with creamy mushroom sauce.	
<i>Pechuga de Pollo Asada</i>	\$12.95
Lean grilled chicken breast with our special seasoning. (Add shrimp \$6.95)	
<i>Pechuga de Pollo a la Criolla</i>	\$15.95
Lean chicken breast steamed in our special Creole sauce.	
<i>Pechuga Poblana</i>	\$15.95
Grilled chicken breast sautéed with bell peppers and mushrooms. topped with melted cheese.	
<i>Pechuga en salsa de Champinones</i>	\$15.95
Grilled chicken breast with our creamy mushroom sauce. (Add shrimp \$6.95)	

(Dishes are served with rice, beans (upon request), fried sweet bananas and a house salad)

There will be a \$1 dollar charge for substitutions

## SEAFOOD

<i>Pargo rojo frito</i>	\$21.99
Whole red snapper fried with special seasonings.	
<i>Viudo de Pargo o Mojarra</i>	\$23.99
Whole red snapper or mojarra ( tilapia) steamed in coconut creole sauce.	
<i>Fillet de pargo rojo en salsa criolla</i>	\$16.99
Grilled red snapper fillet in our special creole sauce.	
<i>Fillet de Pargo rojo a la diablo</i>	\$16.99
Red snapper fillet with sauté onions, bell peppers and jalapeno peppers.	
<i>Fillet de Bagre a la Plancha</i>	\$14.99
Grilled catfish fillet with special seasonings.	
<i>Majorra Frita</i>	\$16.99
Whole fried tilapia with special seasonings.	
<i>Mojarra (Tilapia) con Camarones Cancun</i>	\$19.99
Whole fried tilapia with grilled shrimp.	
<i>Mayan Tilapia Chipotle</i>	\$16.99
Grilled tilapia fillet in chipotle sauce and mango slices. Served with rice and pico de gallo.	
<i>Peruvian Tilapia with Calamari (or Shrimp)</i>	\$18.99
Grilled or blackened tilapia fillet served with a choice of grilled calamari or shrimp and topped with our special sauce.	
<i>Camarones a la Plancha</i>	\$16.99
Grilled shrimp with special seasoning.	
<i>Camarones Apanados</i>	\$17.99
Fried breaded shrimp with special seasoning.	
<i>Camarones en salsa</i>	\$17.99
Sauté shrimp in coconut creole sauce.	
<i>Cazuela de Mariscos</i>	\$18.99
Creamy coconut Caribbean seafood soup (fish, shrimp, clams, crab meat, scallops, and mussels) served with rice, salad, and tostones.	

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## *LATIN AMERICAN TRADITIONAL DISHES*

<i>Bandeja Paisa</i>	\$13.99
Colombian style dish with beef, sausage, fried pork belly, fried egg, sweet plantains, rice, beans, corn patty and avocado.	
<i>Sobrebarriga a la Plancha</i>	\$14.99
Grill Flank beef. This cut of meat tears apart in strings. Served with yucca and potatoes.	
<i>Sobrebarriga a la criolla</i>	\$15.99
Flank beef steamed in our delicious creole sauce; served with yucca and potatoes.	
<i>Higado Encebollado</i>	\$11.99
Savory liver steak served with sauté onions.	
<i>Arroz con Pollo</i>	\$11.99
Yellow rice mixed with shredded chicken and vegetables (peas & carrots).	
<i>Carne Asada</i>	\$12.99
Tender black-angus skirt steak charbroiled to taste.	
<i>Bistec Encebollado</i>	\$13.99
Tender black-angus skirt steak, sauté with grilled onions.	
<i>Bistec a la Criolla</i>	\$14.99
Tender black-angus skirt steak steamed in a creole sauce.	
<i>Milanesa de Carne</i>	\$14.99
Breaded golden fried tender beef topped with mushroom sauce.	
<i>Chuleta de Cerdo Apanada</i>	\$14.99
Fried breaded pork tenderloin with special mushroom sauce.	
<i>Lomo de Cerdo</i>	\$14.99
Grilled pork tenderloin cooked with special mushroom sauce.	
<i>Pork Loin Adobado</i>	\$15.99
Grilled pork loin with achiote adobo. Served with grilled pineapple and onions.	
<i>Ropa Vieja</i>	\$16.99
Shredded flank steak, sautéed in a delectable Cuban sauce. served with rice, beans, and fried yucca.	

(Dishes are served with rice, beans ( upon request), fried sweet bananas and a house salad)

There will be a \$1 dollar charge for substitutions

## CHILDREN'S MENU

<i>Chicken Nuggets</i>	\$5.25	<i>Grilled chicken breast (rice and fries)</i>	\$5.25
<i>Cheese Quesadillas</i>	\$5.25	<i>Fettuccine (tomato or alfredo sauce)</i>	\$5.25
<i>Kids fajitas (rice and fries)</i>	\$5.25	<i>Kids shrimp (rice and fries)</i>	\$6.99

## NATURAL JUICES

\$2.75

<i>Blackberry</i>	<i>Strawberry</i>	<i>Guanabana</i>	<i>Pineapple</i>
<i>Maracuya</i>	<i>Papaya</i>	<i>Lemonade</i>	
<i>Guava</i>	<i>Lulo</i>	<i>Mango</i>	

## DRINKS

<i>Domestic beer</i>	\$3.75	<i>Imported beer</i>	\$4.50
<i>Domestic soda</i>	\$1.75	<i>Imported soda</i>	\$2.00
<i>Ice Tea</i>	\$1.75	<i>Bottled water</i>	\$1.50
<i>Coffee</i>	\$1.75	<i>Milk</i>	\$1.50

## DESSERTS

<i>Colombian flan</i>	\$6.00	<i>Tres leches</i>	\$6.00
<i>Fresas con Crema</i>	\$6.00	<i>Banana foster</i>	\$6.00
	<i>Vanilla Ice Cream</i>	\$2.00	

*Eighteen percent gratuity will be added to parties of five or more.*