

sopas & ensaladas

Asopado de Mariscos 12 ^{GF}
Shrimp, Fish, Bacalao, Tomato-Fish Fumet

Sancocho 12 cup | 23 plato ^{GF}
Stew, Beef, Pork, Chicken, Yuca, Carrot

Espinaca Con Bacalao 18
Spinach, Cod Fish, Sofrito, Pickled Red Onions, Blistered Tomatoes

La Palma 16 ^{GF}
Arugula, Red Onions, Hearts of Palms, Olives,
Cherry Tomatoes **ADD: Chicken or Shrimp 10**

Ensalada de Pulpo 21 ^{GF}
Chilled Octopus, Calamari, Manzanilla Olive, Yuca,
Cherry Tomatoes, Squid Ink Aioli

picar | small bite

Hummus Cubano ^{GF} 8
Black Bean, Onion, Garlic, Plantain Chips

Pastellitos 8 Choice of:
Picadillo (Beef) or Chicken Turnover, Cilantro Aioli

Croqueta Jamon 9
Ham Fritter

Bacalaito 11
Bechamel Filled Fritters, Cilantro Aioli

Canoa 13 ^{GF}
Sweet Plantains, Picadillo Beef, Manchego Cheese

Ceviche Caribe ^{GF} 16
Citrus Marinated Corvina, Mango, Culantro, Sofrito

Rellenos 12 Choice of:
Shrimp | Chicken | Beef | Spinach
Plantain Filled Cups

Chicharron 12 All 3 Sample 22 Choice of:
Chicken | Fish | Pork
Crispy Chicken, Pork, Fish, Queso de Freier, Cilantro Aioli, Sofrito

platos | entrees

Mangu 23 ^{GF}
Mashed Plantain, Egg, House Salad
Queso de Frier. Chorizo

Jerk Coco 26 ^{GF}
Chicken Breast, Curry Sofrito Broth, Spinach, Coconut Rice

Arroz Con Pollo 25 ^{GF}
Organic ¼ Chicken, Chorizo, Manzanilla Olives, Piquillo

Pernil 28 ^{GF}
Slow Roasted Pork, Chickpeas, Maduro Mash

Mar Negra 34 ^{GF}
Seared Octopus, Calamari, Shrimp, Squid Ink Rice,
Piquillo Peppers, Cilantro

Bistec Encebollado 38 ^{GF}
Flank Steak, Caramelized Onions,
Moro Rice, Yuca Gratin

Crispy Pargo 34
Oven Roasted Snapper, Malanga Chips,
Culantro-Lime Rice, Mango Pico De Gallo

Mofongo
Spinach 24 | Shrimp 30 | Steak 34
Plantain Mash, Arugula Salad, Pork Chicharron
Sancocho Dressing, Garlic Mojo
* Pick you Proteins | Prices Vary

sides 7

SWEET PLANTAINS
TOSTONES
BLACK BEANS

MORO RICE
ARROZ CON GANDULES
CILANTRO-LIME RICE

YUCA GRATIN
COCONUT RICE
HOUSE SALAD

Executive Chef: John Colón

cocteles 10

All Cocktails made with Wine Based Rum or Vodka Spirits

Sangria | Red or White Morir Soñando - Orange Sherbet
 Pina Colada - Classic Guanabana - Sour Sop
 Mojito - Classic Coquito - Island Egnog

sparkling & rose wines

Sofflone Prosecco It 9 Canxa Cava Sp 10 Protea Rose ZA 10

cerveza 6

Medallia - Puerto Rico
 Presidente - Dominican Republic
 Red Stripe - Jamaica
 Shandy Caribe - T&T
 Guayabera - USA
 Miller Lite - USA
 Henieken o.o N/A Dutch

chispas Cava Craft Cocktails 10

Mango • Coco • Tamarindo • Guanabana • Guava • Parcha

VINO

blanco

	gl	btl
Chateau Puy 170 Sauvignon Blanc Fr	11	42
Graff Mossel Riesling De	12	46
Aviary Chardonnay Ca	14	42
Vina Cartin Albarino Sp	12	46
Quinta de Sebastio Vinho Verde Pt	12	46

tinto

	gl	btl
Chateau Puy 170 Merlot Fr	11	42
Cantoalba Pinot Noir Cl	12	46
Zolo Malbec Ar	12	46
Protea Cabernet Sauvignon Za	12	46
El Primavera Tempranillo Sp	14	54

Ports & Dessert

Casta Diva Late Harvest Moscatel Valencia 20 Gutierrez Colosia Cream Sherry 23 Kopke Ruby Port 15

HAPPY HOUR: WEDS - SAT
 5PM - 6PM
 3 COURSE Prefix \$29

Inquire about our Sister Catering Co. &
 El Basque Restaurant, Private & Wine Dinners:

917.826.4975