

Salads and Side Dishes

10:00 AM - 9:00 PM

Salads

<u>Bistec Salad</u>	\$17.00	<u>Pollo Salad</u>	\$16.00
Thinly sliced marinated sirloin steak with avocado, tomatoes and red onions over mixed greens.		Sliced marinated boneless chicken with avocado, tomatoes and red onions over mixed greens.	
<u>Camarones Salad</u>	\$15.00	<u>Yuca Al Mojo Salad (V)</u>	\$14.00
Sautéed shrimp in a creamy garlic cilantro sauce with avocado, tomatoes and red onions over mixed greens.		Boiled yuca with avocado, tomatoes and red onions over mixed greens.	
<u>De La Casa Salad (V)</u>	\$13.00	<u>Salad Dressings</u>	
Avocado, tomatoes and red onions over mixed greens.		Vinaigrette - Creamy Cilantro & Garlic - Traditional Salsa Rosa.	

Side Dishes

<u>Arroz Amarillo</u>	\$9.00	<u>Pastels</u>	\$8.00
Spanish rice with sweet peppers, green olives, spices and smoked ham.		A Puerto Rican tamale made with green plantain masa and filled with lean pork, wrapped in a banana leaf and steamed.	
<u>Arroz Blanco (V)</u>	\$7.00	<u>Plantain Ball</u>	\$5.00
White rice.		A mashed ripe plantain ball filled with seasoned ground beef.	
<u>Arroz Con Gandules</u>	\$9.00	<u>Sorullo Balls</u>	\$7.00
Spiced rice with pigeon peas and bacon.		Two crispy cornmeal balls filled with cheddar cheese.	
<u>Habichuelas Blancas (V)</u>	\$8.00	<u>Maduros (V)</u>	\$11.00
Braised white beans with green olives, potatoes, carrots, sweet peppers and pumpkin.		Ripe sweet plantains.	
<u>Habichuelas Coloradas</u>	\$8.00	<u>Mofongo Plain</u>	\$11.00
Braised kidney beans in a chunky smoked ham sofrito with green olives.		Spiced mashed green plantains with pork broth.	
<u>Beef Empanada</u>	\$8.00	<u>Tostones (V)</u>	\$12.00
Seasoned ground beef with green olives, capers, red peppers, raisins and salsa rosa dip.		Fried pressed green plantains with salsa rosa.	
<u>Chicken Empanada</u>	\$8.00	<u>Yuca Al Mojo (V)</u>	\$12.00
Chicken breast with onions, peas, carrots, celery and salsa rosa dip.		Cassava root with onions, garlic and olive oil mojo.	
<u>Guava Empanada</u>	\$8.00	<u>Yuca Frita (V)</u>	\$12.00
Sweet guava, cheddar cheese and salsa rosa dip.		Fried cassava root served with creamy cilantro and garlic dressing.	
<u>Veggie Empanada</u>	\$8.00	<u>Puerto Rican Sampler</u>	\$22.00
Roasted onions, peppers, squash, zucchini, pepper, jack cheese and salsa rosa dip.		Slow-roasted pork seasoned with garlic and oregano. Fried marinated boneless chicken breast. Served with maduros, yuca al mojo, tostones, and salsa rosa dip.	
<u>Tacos</u>	\$8.00		
Two tacos with choice of beef, chicken breast, fish, pork or shrimp.			