

Salads and Side Dishes

10:00 AM - 9:00 PM

Salads

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| <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

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| <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. | | | |