

Principales • Main Entrées

Includes a small salad, maduros, and your choice of white rice or yellow rice and red beans or white beans. Please, No Substitutions.

Bistec Encebollado - \$22

Marinated sirloin steak sautéed with caramelized onions.

Camarones a la Criolla - \$22

Sautéed shrimp in a creamy sauce of sweet peppers, tomatoes and onions.

Chicharrones De Pollo - \$22

Crispy marinated boneless chicken with salsa rosa & tostones.

Mofongo Supremo - \$22

Choice of marinated chicken, sautéed shrimp, slow roasted pork or sirloin steak. Served over mashed green plantains mixed with smoked ham and veggie sofrito.

Pastelon - \$22

A Puerto Rican casserole of sweet plantains layered with picadillo spiced ground beef and pork with olives, raisins, peppers, and onions.

Pastel Plate - \$19

A traditional holiday dish made year round. Made with green plantain masa and filled with lean pork. Wrapped in a banana leaf and steamed.

Pernil Asado - \$21

Slow roasted pork, marinated with garlic and oregano.

Plato Vegetariano (V) - \$18

Yuca al mojo, maduros, white beans, white rice, and mixed greens.

Pollo a la Criolla - \$22

Marinated boneless chicken breast sautéed in a hearty smoked ham sofrito.

Pollo Encebollado - \$22

Marinated and grilled boneless chicken breast with caramelized onions.

Puerto Rican Special - \$21

Two eggs any style served over white rice with roasted pork and sweet plantains.

Tilapia Fish Filet - \$21

White fish fillet sautéed with onions, bell peppers, tomatoes, and orange juice.

TriFongo - Puerto Rican Mash - \$22

Mash green plantains, sweet plantains and yuca blended with garlic and grilled onions. With your choice of beef, chicken, pork, or shrimp.

20% Gratuity for parties of 6 or more / Maximum 2 cards per table.

Emparedados • Sandwiches

Berenjena (V) Sandwich - \$15

Grilled eggplant with creamy cilantro garlic dressing and jack cheese. Served with plantain fries.

Bistec Sandwich - \$18

Thinly sliced marinated sirloin steak with onions, salsa rosa and jack cheese. Served with plantain fries.

Classic Cubano Sandwich - \$19

Roasted pork, smoked ham, pickles, Dijon mustard, Swiss cheese and salsa rosa on a grilled roll. Served with plantain fries.

Jibarito Sandwich - \$19

Two crispy fried plantains filled with choice of beef, chicken or pork. Includes lettuce, tomatoes and choice of cheddar or jack cheese. Served with plantain fries.

Pernil Asado Sandwich - \$18

Slow roasted pork marinated with garlic, oregano and jack cheese. Served with plantain fries.

Pollo Sandwich - \$17

Marinated boneless chicken with caramelized onions, jack cheese and salsa rosa. Served with plantain fries.

Ensaladas • Salads

Bistec Salad - \$19

Thinly sliced marinated sirloin steak with avocado, tomatoes and red onions over mixed greens.

Camarones Salad - \$19

Sautéed shrimp in a creamy garlic cilantro sauce with avocado, tomatoes and red onions over mixed greens.

De La Casa Salad (V) - \$14

Avocado, tomatoes and red onions over mixed greens.

Pollo Salad - \$19

Sliced marinated boneless chicken with avocado, tomatoes and red onions over mixed greens.

Yuca Al Mojo Salad (V) - \$15

Boiled yuca with avocado, tomatoes and red onions over mixed greens.

Salad Dressings

Vinaigrette / Creamy Cilantro & Garlic or Traditional Salsa Rosa.

Empanada Menu

Beef Empanada - \$9

Seasoned ground beef with green olives, capers, red peppers and raisins with salsa rosa dipping sauce.

Chicken Empanada - \$9

Chicken breast with onions, peas, carrots and celery with salsa rosa dipping sauce.

Guava Empanada - \$9

Sweet guava and cheddar cheese with salsa rosa dipping sauce.

Veggie Empanada - \$9

Roasted onions, red, yellow and orange peppers, yellow squash, zucchini and pepper jack cheese with salsa rosa dipping sauce.

Mini Empanada Sampler - \$5 each

Create your own sampler with any of our mini empanadas: beef, chicken, corn, guava, or vegetable. Served with salsa rosa dipping sauce.

Acompañantes • Side Dishes

Arroz Amarillo - \$10

Spanish rice with sweet peppers, green olives, spices and smoked ham.

Arroz Blanco (V) - \$8

White rice.

Arroz Con Gandules - \$10

Spiced rice with pigeon peas and bacon.

Habichuelas Blancas (V) - \$9

Braised white beans with green olives, potatoes, carrots, sweet peppers and pumpkin.

Habichuelas Coloradas - \$10

Braised kidney beans in a chunky smoked ham sofrito with green olives.

Maduros (V) - \$12

Ripe sweet plantains with salsa rosa dipping sauce.

Mofongo Plain - \$12

Spiced mashed green plantains with pork broth.

Pastels - \$9

A Puerto Rican tamale made with green plantain masa and filled with lean pork, wrapped in a banana leaf and steamed.

Plantain Ball - \$6

A mashed ripe plantain ball filled with seasoned ground beef.

Plantains Fries - \$12

Fried green plantains with salsa rosa dipping sauce.

Sorullo Balls - \$8

Two crispy cornmeal balls filled with cheddar cheese.

Tacos - \$9

Two tacos with the choice of beef, chicken breast, fish, pork or shrimp with avocado, onions and jack cheese on corn tortillas.

Tostones (V) - \$13

Fried pressed green plantains with salsa rosa dipping sauce.

Yuca Frita (V) - \$13

Fried cassava root served with creamy cilantro and garlic dressing.

Yuca al Mojo (V) - \$13

Cassava root with onions, garlic and olive oil mojo.

Puerto Rican Sampler - \$24

Slow-roasted pork seasoned with garlic and oregano plus fried marinated boneless chicken breast. Served with maduros, yuca al mojo, tostones, and salsa rosa dipping sauce.

Desayuno para la Cena • Breakfast for Dinner

Avocado Toast - \$9

Creamy avocado and crunchy pumpkin seeds atop toasted bread.

Breakfast Wrap - \$15

Two scrambled eggs wrapped in a warm flour tortilla, filled with choice of cheddar cheese or jack cheese and choice of applewood bacon, black forest ham, chorizo, or soy-rizo (v). Choice of red beans or white beans on the side.

Chicharrones de Pollo and Waffles - \$18

Two strips of crispy boneless fried chicken breast served with two waffles and maple syrup.

Huevos Con Tostones - \$15

Two fried eggs sunny-side up or over-easy served atop crispy fried green plantains.

Huevos Rancheros - \$15

Two eggs over-easy atop a corn tortilla with ranchero sauce, sour cream, cilantro and jack cheese. Your choice of red beans or white beans.

Mofongo and Eggs - \$18

Fried green plantains mashed and topped with your choice of marinated chicken, sautéed shrimp, slow-roasted pork or sirloin steak, plus two eggs any style.

Potato Pancakes and Eggs - \$17

Two potato pancakes with cheddar cheese and green onions folded into the batter, served with two eggs any style and your choice of seasonal fruit or applewood bacon.

Puerto Rican Breakfast - \$16

Two eggs any style, served with white rice, maduros, sour cream and choice of red beans or white beans.

Revoltillos and Vegetables Wrap - \$16

Two scrambled eggs with bell peppers, onions, choice of cheddar cheese or jack cheese and choice of applewood bacon, black forest ham, chorizo or soy-rizo (v) all wrapped in a warm flour tortilla.

Sirloin Steak and Eggs - \$22

Grilled sirloin steak, two eggs any style with plantain fries and toast.

Soy-Rizo (V) or Chorizo and Eggs - \$17

Two scrambled eggs with your choice of vegan soy-rizo (V) or chorizo, served with red beans or white beans, cilantro, salsa, sour cream, and warm corn tortillas.

Bebidas • Drinks

Coffee - \$6

Hot Tea - \$6

Sweet Ice Tea - \$6

Coco Rico - \$6

Diet Coke - \$6

Ginger Ale - \$6

Malta - \$6

Mexican Coke - \$6

Sprite - \$6

Chocolate Milk - \$6

Milk - \$6

Apple Juice - \$6

Fresh Grapefruit Juice - \$9

Fresh Lemonade - \$6

Fresh Orange Juice - \$9

**Fresh Strawberry
Lemonade - \$7**

Sparkling Water - \$6

San Francisco Water - \$0

Cócteles • Cocktails

Bloody Mary - \$12

24% ABV Vodka with celery and tomato juice.

Bougainvillea - \$12

24% ABV Champagne, cranberry juice and fresh orange juice.

Caribeno Spritz - \$12

24% ABV Rum, cranberry juice and fresh orange juice.

Coco-Pina Highball - \$12

24% ABV Rum and coco rico.

Coquito - \$12

24% ABV Rum, Puerto Rican nog made with coconut milk, cinnamon, nutmeg, and sugar. No eggs.

Cran-Naranja - \$12

Champagne, cranberry juice and fresh orange juice.

Cyprus - \$12

Champagne and fresh grapefruit juice.

Flor de Coco - \$12

Champagne and coconut water.

Greyhound - \$12

24% ABV Vodka and fresh grapefruit juice.

Guava Bellini - \$12

Champagne and guava nectar.

Guava Coquito - \$12

Coquito with a splash of guava nectar.

Mango Rum Cooler

24% ABV Rum and mango juice.

Manzanita - \$12

Champagne and apple juice.

Margarita - \$12

24% ABV Tequila, triple sec, lime juice and salt.

Mojito - \$12

24% ABV Rum, lime juice, mint and sugar.

Passionfruit Spritz - \$12

Champagne and passionfruit juice.

Pina Colada - \$12

24% ABV Rum, pineapple juice and cream of coconut.

Pina-Menta Refresher - \$12

24% Rum, fresh pineapple juice and mint.

Poinsettia - \$12

Champagne and cranberry juice.

Rum & Grapefruit - \$12

24% Rum and fresh grapefruit juice.

Screw Driver - \$12

24% ABV Vodka and fresh orange juice.

Sol de Borinquen - \$12

24% ABV Tequila, fresh orange juice and a touch of lime.

Tequila Limon Fizz - \$12

24% ABV Tequila and fresh lemonade.

Tequila Pina - \$12

24% ABV Tequila and pineapple juice.

Vodka Limon - \$12

24% ABV Vodka and fresh lemonade.

Vodka Pina - \$12

24% ABV Vodka and pineapple juice.

Cócteles Refrescantes • Refreshing Cocktails

Mimosa

Glass - \$11

Half Pitcher - \$28

Pitcher - \$40

Sangria

Glass - \$11

Half Pitcher - \$28

Pitcher - \$40

Cervezas • Beers

Almanac - \$9

Hazy IPA Alameda, CA

Modelo Especial - \$8

Lager Mexico

Negra Modelo - \$8

Black Lager Mexico

Pacifico - \$8

Mexican Lager

Tierra Madre - \$9

Lager Vista, CA

Vinos • Wines

Red and White Wines

Glass - \$12 / Bottle - \$45

House Wine Red and White

Glass - \$8 / Bottle - \$20

Hora Feliz • Happy Hour Menu

Monday - Friday

3:00 PM TO 6:00 PM

Platos de Hora Feliz • Happy Hour Plates

Bistec Slider - \$10

Thinly sliced marinated steak with onions, salsa rosa and jack cheese served on a soft roll.

Chicken Bites - \$11

Four fried marinated boneless bite size chicken breast with salsa rosa dip.

Chicken Wings - \$11

Six wings with salsa rosa dip.

Cubano Slider \$10

Roasted pork, smoked ham, pickles, Dijon mustard, Swiss cheese and salsa rosa on grilled roll.

Maduros (V)- \$11

Ripe sweet plantains with dipping sauce.

Quesadilla - \$8

Choice of beef, chicken, fish, pork or shrimp and jack cheese on a flour tortilla.

Tacos - \$8

Two tacos with the choice of beef, chicken breast, fish, pork or shrimp with avocado, onions and jack cheese on corn tortillas.

Tacos Vegan (V) - \$8

Two tacos with eggplant, avocado, jalapenos peppers, onions and tomatoes on corn tortillas.

Tostones (V) - \$12

Fried traditional pressed green plantains with salsa rosa dip.

Yuca Frita (V) - \$12

Fried yuca with creamy cilantro and garlic dressing.

Yuca al Mojo (V) - \$12

Cassava root with onions, garlic and olive oil mojo.

Picadera de Hora Feliz • Happy Hour Samplers

Mini Empanada Sampler - \$4.50 each

Create your sampler with any of our mini empanadas: beef, chicken, corn, guava, or vegetable. Served with house dipping sauce.

Puerto Rican Sampler - \$23

Slow-roasted pork seasoned with garlic and oregano plus fried marinated boneless chicken breast. Served with maduros, yuca al mojo, tostones, and salsa rosa.

Cócteles • Cocktails

Bloody Mary - \$11

24% ABV Vodka with celery and tomato juice.

Coquito - \$11

24% ABV Rum, Puerto Rican nog made with coconut milk, cinnamon, nutmeg and sugar. No eggs.

Margarita - \$11

24% ABV Tequila, Triple Sec. Lime Juice and Salt

Mojito - \$11

24% ABV Rum, lime juice, mint, and sugar.

Pina Colada - \$11

24% ABV Rum, pineapple juice and cream of coconut.

Screw Driver - \$11

24% ABV Vodka and orange juice.

Tequila Sunrise - \$11

24% ABV Tequila, Grenadine and Orange Juice.

Vodka Limon - \$11

24% ABV Vodka and fresh lemonade

Beers 12oz Bottles - \$7

Corona, Modelo Especial, Negra Modelo and Pacifico.

House Red and White Wines

Glass - \$8
Bottle - \$20

Mimosa

Glass - \$8
Half Pitcher - \$23
Full Pitcher - \$33

Sangria

Glass - \$8
Half Pitcher - \$23
Pitcher - \$33

Especial de Cócteles • Cocktail Special

Four Cocktails - \$24

Champagne with strawberry, 24% ABV Vodka with orange juice, 24% ABV Tequila with cranberry juice and 24% ABV Rum with mango juice