

PARADA 22

Comida Puertorriqueña

PRINCIPALES * MAIN

**SERVED WITH YOUR CHOICE OF RICE & BEANS.
SMALL SALAD AND MADUROS INCLUDED.
Please, no substitutions.**

PASTELON

Sweet plantains layered with picadillo (spiced ground beef and pork with olives, raisins, peppers and onions). **12.5**

POLLO A LA CRIOLLA

Marinated boneless chicken sautéed with a hearty smoked ham sofrito. **12.**

PERNIL ASADO

Slow-roasted pork marinated with garlic and oregano. **12.5**

BISTEC ENCEBOLLADO

Marinated sirloin steak sautéed with caramelized onions. **13.**

CAMARONES A LA CRIOLLA

Sautéed shrimp in a cream sauce of sweet pepper, tomato, onion and ham. **13.5**

POLLO ENCEBOLLADO

Marinated boneless chicken sautéed with caramelized onions. **12.**

PLATO VEGETARIANO (v)

Yuca, maduros, habichuelas blancas, white rice & tossed greens. **11.**

CHICHARRONES DE POLLO

Fried marinated boneless chicken with salsa rosa & tostones. **12.**

MOFONGO

Choice of Camarones, Bistec, Pernil Asado or marinated Pollo. Served over mashed green plantains with smoked ham-mixed veggie sofrito. **14.**

EMPAREDADOS * SANDWICHES

**ALL SANDWICHES ARE SERVED ON SOFT ROLL WITH BABY GREEN
ADD AVOCADO FOR \$1.00**

CLASSIC CUBANO

Roasted pork, smoked ham, pickles, dijon mustard, swiss cheese & salsa rosa. **12.**

POLLO

Marinated boneless chicken with caramelized onions, jack cheese & salsa rosa. **11.**

BERENJENA (v)

Grilled eggplant with jack cheese & creamy cilantro garlic dressing. **9.5**

BISTEC

Thinly sliced marinated sirloin steak with jack cheese, onions & salsa rosa. **12.**

(v) = vegetarian

ESPECIALIDADES * SPECIALS

DAILY SPECIAL

Two eggs any style, served over white rice, roasted pork and sweet plantains. **12.**

ENSALADAS * SALADS

**DRESSING FOR SALADS:
VINAIGRETTE / CREAMY CILANTRO & GARLIC /
TRADITIONAL SALSA ROSA**

YUCA AL MOJO & AVOCADO (v)

Served over organic greens. **11.**

DE LA CASA (v)

Served over organic greens. **9.**

POLLO

Sliced marinated boneless chicken with onions. **11.5**

BISTEC

Sliced marinated sirloin steak with onions. **12.5**

CAMARONES

Sautéed shrimp in a creamy garlic cilantro sauce. **12.5**

POR EL LADO * SIDES

ARROZ BLANCO (v)

White rice. **4.5**

ARROZ AMARILLO

Spanish rice with sweet peppers, green olives, spices & smoked ham. **5.**

ARROZ CON GANDULES

Spiced rice with pigeon peas. **6.**

HABICHUELAS COLORADAS

Braised kidney beans in a chunky smoked ham sofrito with green olives. **5.**

HABICHUELAS BLANCAS (v)

Braised white beans with green olives, potatoes, carrots, sweet peppers & pumpkin. **5.**

YUCA AL MOJO (v)

Cassava root with onions, garlic & olive oil mojo. **7.**

YUCA FRITA (v)

Fried cassava root served with Creamy Cilantro & Garlic dressing. **7.**

MADUROS (v)

Ripe sweet plantains. **7.**

TOSTONES (v)

Fried traditional pressed green plantains with salsa rosa. **7.**

MOFONGO

Spiced mashed green plantains with pork broth. **8.**

SAMPLER

Pernil asado, chicharrones de pollo, maduros, yuca al mojo & tostones. **14.**