

Mangos

Appetizers

Calamari \$17
served with house tartar sauce

Smoked Salmon \$16
Served with crostini. Salmon Ahumado con crostini

Pulpo a la vinaigrette \$22
Octopus marinated in vinaigrette

Bastones de Pescado \$17
Fish sticks served with house tartar sauce

Camarones empanizados \$17
Breaded shrimp served with house tartar sauce

Ceviche de Pescado \$17
Fish ceviche

Ceviche de Camarones \$18
Shrimp ceviche

Picadera \$27
Grilled meats sampler served with fries and fried plantains
Chicken tenders/ fried pork belly/ chorizo/ steak/ chicken croquettes

Camarones al Ajillo \$17
Shrimp marinated in garlic sauce

Pulpo A la Gallega \$26
Gallega octopus with sautéed potatoes

Canasta trio \$14
3 Fried plantain basket filled with chicken or shrimp (add shrimp \$3)

Pulpo A la Parrilla \$26
Grilled octopus with mashed yuca

Salmon \$24
Salmon with mashed yuca or potatoes

Costillas Al BBQ \$18
BBQ ribs with yuca fries

Churrasco \$26
Grilled steak with grilled veggies

Pollo a la Parrilla \$15
Grilled chicken breast with grilled veggies

Crab-Lobster Ravioli \$24

French Fries \$5

Tostones \$5

Fried Yuca \$5

Salad \$7

Mashed yuca or potatoes \$8

Croquetas de Pollo (Chicken croquettes) \$8

Entrees

Sides

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of FOOD-BORNE illness.