



Abuela's (Ana's mom) Sofrito recipe is used for a homemade taste to provide a dining experience as if you were a guest at their house.

The margaritas and mojitos are crafted with natural ingredients traditionally from the Caribbean, Central & South America.

1757 Woodruff Rd,
Greenville, SC, 29607
864.203.3353
www.sofritorestaurant.com



Appetizers

- Seafood Ceviche** \$9
Shrimp, tilapia, pico de gallo, cilantro, lime juice & corn chips
- Dominican Picadera** \$23
(Dominican Style fried Charcuterie Board)
grilled soft cheese, steak carnitas, grilled Dominican salami,
grilled chorizo, fried green plantain, yuca & french fries
- Guacamole** \$7
Homemade guacamole & corn chips
- Empanadas (2)** \$6.5
Chicken &/or beef with chimi sauce
- Queso & Chorizo** \$6
Cheese dip, black beans, corn chips & sliced chorizo
- Yuca Frita** \$6
Fried cassava, alcaparra (capers) dipping sauce
- Fried Sweet Plantains** \$6
(maduros)
- Fried Green Plantains** \$6
(tostones) served with alcaparras (capers) sauce

Seafood | Mariscos

- Sofrito's Paella** One \$19 Two \$36
Shrimp, mussels, chorizo, chicken & yellow rice
- Grilled Mahi-Mahi** \$19
White rice, sweet plantains, beans, mix green salad
& Sofrito's red tomatoes sauce
- Seafood Stew (Sopón de Mariscos)** \$23
Shrimp, mussels, tilapia, vegetables, potatoes,
slow cooked in light tomatoes seafood broth
& side of rice
- Red Snapper & Coconut Sauce** \$23
(1lb pescado al coco) whole fish, rice, tostones,
coconut sauce & mix green salad
- Shrimp Sofrito** \$18
Sautéed with capers in a Latin tomato sauce,
mix greens salad, side of rice & beans
- Shrimp Al Ajillo (Garlic Shrimp)** \$18
Sautéed with sofrito mix in a Latin garlic sauce,
mix greens salads, side of rice & beans
- Caribbean Fried Fish (pescado frito)** \$22
Whole Red Snapper (1LB), rice, tostones,
alcaparras (capers) sauce & cabbage slaw

Classics Latin Dishes

Dishes are served with salad, rice & beans

- Chicken Sweet Plantain Pastelon** \$16
Spanish lasagna layered with fried sweet plantains,
jack cheese, slow cooked pulled chicken
- Beef Sweet Plantain Pastelon** \$16
Spanish lasagna layered with fried sweet plantains,
jack cheese & seasoned ground beef

Mofongos

Fried green plantain, yuca or sweet plantain mashed with roasted garlic, olive oil, chicharron (pork belly) & your choice of meats, seafood or shrimp dish

Choice of sweet Plantain
Traditional (green plantain)
Trifongo (green plantain, sweet plantain & yuca)

- Lobster Mofongo** \$29
Shrimp & lobster over creamy lobster sauce
- Seafood Mofongo** \$24
Sautéed, shrimp, mussels & with capers
Latin tomato sauce
- Shrimp Al Ajillo Mofongo** \$21
Sautéed with Sofrito in a Latin Garlic sauce
- Steak Mofongo** \$19
Grilled chopped steak & Sofrito's meat sauce
- Grilled Chicken Mofongo** \$17
Adobo marinated chicken
& Sofrito's roasted meat sauce
- Roasted Mojo Pork Mofongo** \$18
Dominican style roasted pork
& Sofrito's meat sauce

Steak Boards

Steaks boards are served with roasted potatoes,
chimichurri sauce, cream corn, Spanish slaw
& Sofrito's gravy

- Rib Eye Steak Board** \$32
12oz Angus Rib Eye marinated in sofrito,
cream corn, grilled chorizo sausage
add shrimp...\$4
- Steak Parrillada Board** \$29
10oz beef shoulder loin sofrito marinated,
chicharron, cream corn, chorizo sausage
add shrimp...\$4
- Steak & Onion (Bistec Encebollado)** \$23
10oz thin sliced sirloin steak, marinated in sofrito,
cream corn, topped with grilled onions
add shrimp...\$4
- Churrasco Style Board** \$26
10oz beef shoulder loin, chimichurri sauce,
cream corn...add shrimp...\$4



Party of six & or more will include an 18% gratuity
Sofrito Restaurant offers a cash discount: a cash discount program helps
restaurants avoid paying expensive credit card processing fees.

Latin Flares

Sofrito Burger \$13 
8oz sofrito marinated patty, brioche bun, shaved cabbage, tomato, chimi sauce, & french fries

Sandwich Cubano \$12
Soft roll, roasted pork, smoked ham, swiss cheese, pickles, mustard-mayonnaise sauce & french fries

El Burro \$13
Ground beef, queso sauce, lettuce, tomatoes, guacamole, rice & beans; substitute chicken...\$1.50, Or substitute grilled chopped steak...\$2.50

Chicken Fajitas \$13 
Peppers-onions, sour cream, rice & beans, substitute; chopped steak...\$3, shrimp...\$3 Or chopped steak & shrimp...\$5

Quesadilla de Queso \$10
Cheese quesadilla, pepper-onions, sour cream, rice & beans. Add chicken...\$1.50 Or grilled steak...\$3

Nathan's Chimichanga \$13
Fried tortilla stuffed with chicken, topped with queso sauce, lettuce, tomatoes, rice & beans. Grilled steak add...\$3

Latin Bowls


Latin style bowls with white rice, black beans, roasted corn, tomatoes, cilantro, roasted cabbage served with your choice of seafood, meats, or chicken. Add shrimp to any bowl...\$4

Steak Bowl \$14 
Sofrito marinated chopped steak

Roasted Pork Bowl \$13 
Dominican style roasted pork

Cuban Beef Bowl \$14 
Slow braised sofrito marinated rib flank

Shrimp Bowl \$16 
Sautéed marinated shrimps (6)

Chicken Fajita Bowl \$13 
Grilled chicken, sour cream & peppers-onions

Grilled Chicken Bowl \$12 
Grilled chicken breast, avocado-ranch dressing

Latin Tacos

Seafood

Grilled Mahi-Mani \$6 
Chipotle & pico de gallo

Fried Shrimp \$5 
Sweet - spicy guava slaw

Grilled Shrimp \$5 
Guacamole, Jalapeño & pico de gallo

Meats | Carnes

Tres Amigos (3-tacos combination) \$11.5 
Choose any combination of chicken, beef or pork tacos

Braised Pork \$4 
Slow roasted pork, guacamole & pico de gallo

Pollo Ranchero \$4 
Pulled chicken, Mexican crema, lettuce & tomatoes

Steak Taco \$5 
Grilled steak, cilantro, pico de gallo & chipotle sauce

El Gringo \$4
Ground beef, lettuce, tomatoes & queso sauce

Vegan - Salads

Vegan Burro \$12.5 
Medley of roasted corn, cabbage, tomatoes topped with roasted tomatoes sauce, lettuce, guacamole, served with Vegan rice & beans

Vegan Bowl \$11.5 
Vegan rice & beans, grilled corn, roasted cabbage & tomatoes

Yuca Vegan Taco \$4 
Fried Yuca, corn tortilla, guacamole & grilled fajita vegetables

Sofrito's Salad \$9 
Large mix greens, avocado, avocado dressing, tomatoes, roasted corn, beans & jack queso, add Shrimp...\$14, Steak...\$12 & Chicken...\$10

Side Salad \$4 
Small mix green, avocado dressing, tomatoes, roasted corn & queso

Sofrito

Brunch

Sundays
11:00am - 2:30pm

Sofrito's Sangria

14 oz Glass \$8.5 Pitcher \$29
White or Red sangrias topped with berries, lemon, lime, orange & mint

Mimosas

Blueberry \$6.5
Pineapple \$6
Orange \$5.5
Passion Fruit \$6

Signature's

Bloody Mary 12oz \$9 20oz \$14
Michelada 16oz \$10 20oz \$15
Mexican Mule \$9

Breakfast Empanadas

Ham & Cheese Empanada \$4
Chicharron Empanada \$5
Stuffed with eggs & cheese
Steak, Cheese & Eggs Empanada \$5
With chipotle sauce

French Toasts

Grilled Cheese and Guava \$9
Banana Foster \$9
Blueberry Baked French Toast \$8
Traditional \$8

Main


Argentinian Steak & Eggs \$18 
Chimichurri skirt steak with two fried eggs & roasted potatoes

Traditional Mofongo & Eggs \$17 
Traditional mofongo, grilled cheese, fried eggs (2) & chorizo

Crispy Chicken & Eggs Bowl \$13 
Bowl of fried chicken strips, ham, cheese, roasted potatoes & two fried eggs

Dominican Breakfast \$12 
Fried eggs, melted cheese, mangu & salchichon (Dominican Sausage)

Latin Style Eggs \$13 
Fried eggs, fried green plantains, chorizo, grilled cheese & pico de gallo

Plain or Cheese Omelet \$9 
Choice of Swiss, cheddar or Monterey Jack & roasted potatoes

Chorizo Omelet \$12 
Cilantro, chorizo, choice of Swiss, cheddar or Monterey & roasted potatoes

Chicken & Waffles \$13
Fried chicken strips, guava-maple syrup & homemade waffles

Juices

\$3.5

Mango - Tamarind
Guava - Passion Fruit
Orange

Side Items

Fruit Bowl \$4

Grilled Ham, Chorizo Sausage,
Dominican Sausage (salami)
Grilled Spanish Cheese \$5