



F R I T U R A S | A P P E T I Z E R S

Picadera | Sampler (Feeds Up To 4) 45

Beef Alcapurrias, Deep fried chicken chunks, assorted pastelillos (empanadas), crispy fried cheese, green plantains. Suitable for 3-4 People.

Alcapurrias De Guineo Con Carne 6

An Alcapurria is a fritter of harmonious blend of fried Green Banana and taro packed with ground beef

Alcapurrias De Guineo Con Jueyes 8

An Alcapurria is a fritter of harmonious blend of fried Green Banana and taro packed with Crab Meat.

Arepita Sliders | Cornmeal Cakes 16

3 crispy sweet corn cakes topped w/ choice of Pernil or fried white tropical cheese, with cilantro aioli & crema.

Bacalaito | Codfish Fritter 9

An 8" Cod Fish Fritter *NOT GLUTEN FREE

Piononos | Sweet Plantin Rolls 17

Ripe plantains wrapped around savory ground beef, seasoned to perfection, topped with cheese. Two per order.

Pulpo A La Parilla | Grilled Octopus 18

Tender grilled octopus tentacle marinated in island herbs and citrus.

Churrasco Pinchos / Skewers 18

Steak Pinchos / Kebabs made with Savory Churrasco, Chimichurri, and a side of our homemade Guava BBQ sauce.

Pastel De Cerdo 7

Puerto Rico's beloved holiday delicacy made from savory green bananas, pumpkin and root vegetable masa, filled with seasoned pork and wrapped in banana leaves for a rich flavor.

Chicharron De Pollo | Fried Chicken 17

Crispy marinated chicken chunks, seasoned with Puerto Rican spices and fried until golden brown.

Two Pastelillos | Empanadas 9

- Beef & Cheese
- Chicken
- Maduros y Habichuelas

E S P E C I A L I D A D E S D E L A C A S A

Choose One Below - Served with One choice of Rice & Beans, Sweet Plantains or Tostones. *Add a Pastel to Any Abuela's Dish for \$7*

The Legendary Kan Kan Pork Chop 42

Our 1-1/2 to 2lb Showstopper Cut Pork Chop with Belly & Rib!

Plato Navideño | Christmas At Abuela's 35

Taste the holidays anytime with our Puerto Rican Christmas Plate. Slow Roasted Pork, flavorful Arroz con Gandules, a handmade Pastel de Guineo w/pork, crisp green salad & creamy potato salad. It's a festive feast that brings the Christmas spirit to your table!

Chillo Frito De Las Croabas | Whole Red Snapper 37

A whole Crispy Red Snapper inspired by the famous seafood Kioskos De Las Croabas en Fajardo, PR, topped with our signature garlic sauce, sautéed peppers, and onions. *Add 7 Shrimp for \$13.00 SF*

Arroz Mamposteo De La Casa | Rice Medley 30

Family recipe of Arroz / Rice Mamposteo is a delicious medley of lightly fried rice, stewed beans, finely Chopped Pork Belly, Chicken, Pernil, & Shrimp Mixed into the rice. *Add a Fried Egg + \$3.50*

C H E F ' S P U E R T O R I C A N C L A S S I C S

Choose One Below - Served with One choice of Rice & Beans, Sweet Plantains or Tostones.

Add a Pastel to Any Plato Fuerte for \$7 | Top with a Fried Egg for \$3.50

Mar y Tierra De Aguadilla | Steak N' Shrimp 53

Premium Skirt Steak and shrimp, tossed in garlic sauce with sautéed peppers & onions.

Churrasco A La Parilla | Grilled Skirt Steak 41

Juicy grilled 10oz Churrasco Skirt steak topped with Homemade Chimichurri.

Prime Bistec Encebollado | Steak & Onions 29

Tender Slices of Sirloin with sauteed onions.

Pollo Guisado de la Abuela | Stewed Chicken 24

Chicken stew made with boneless chicken simmered in a rich, savory sauce.

Camarones Al Ajillo | Shrimp in Garlic Sauce 30

7 Shrimp in a Garlic infused homemade sauce with Boricua seasonings, peppers & onions.

Pernil | Roasted Pork 26

Slow cooked succulent shredded Roast Pork.

Salmon Al Coco | Salmon with Coconut Sauce 31

Salmon Filet Topped with our homemade coconut sauce, topped with toasted coconut flakes.

Pollo Empanizado | Breaded Chicken 26

Puerto Rican homestyle Fried Chicken Breast Cutlets.

Pollo Al Ajillo | Grilled Chicken Cutlets 25

Grilled Chicken Breasts tossed in a Garlic infused sauce with Boricua seasonings, peppers & onions.

M O F O N G O

Add: Crispy Chicharron in the Mofongo + \$3.50 / *Add a Pastel to any Mofongo for \$7*

Mar y Tierra De Aguadilla | Steak N' Shrimp 53

Premium Skirt Steak and shrimp, tossed in garlic sauce with sautéed peppers & onions.

Churrasco A La Parilla | Grilled Skirt Steak 41

Juicy grilled Churrasco Skirt steak served over a golden mofongo.

Pollo Guisado | Stewed Chicken 26

Chicken stew made with boneless chicken simmered in a rich, savory sauce.

Pernil | Roasted Pork 26

Slow cooked succulent shredded Roast Pork.

Mofongo Boricua 14

Mofongo is a beloved Puerto Rican dish made from mashed plantains, garlic, oil, and other ingredients.

Camarones Al Ajillo | Garlic Shrimp 32

7 Shrimp in a Garlic infused homemade sauce with Boricua seasonings, peppers & onions.

S I D E S

Ensalada De Papa | Boricua Potato Salad 7

A creamy, homemade Puerto Rican potato salad made with tender potatoes, eggs, peppers, onions & family ingredients. An island favorite.

Pastel De Cerdo 7

Puerto Rico's beloved holiday delicacy made from savory green bananas, pumpkin and root vegetable masa, filled with seasoned pork and wrapped in banana leaves for a rich flavor.

Tostones | Green Plantains 7

Indulge in the irresistible Deep Fried Crispy Green Plantains.

Tostones De Pana | Breadfruit Crisps 9

Fried Breadfruit Crisp "tostones" with a soft center.

Amarillos | Sweet Plantains 7

Perfectly ripe sweet plantains, golden fried until caramelized.

Abuela's Arroz Con Gandules 7

Traditional Puerto Rican rice with pigeon peas, slow-cooked with homemade sofrito, recaó & island spices just like Abuela made.

Arroz Blanco 7

Tender, fluffy white rice prepared Puerto Rican style with a touch of garlic, creating a fragrant and comforting accompaniment to any dish.

Habichuelas Rojas / Red Beans 6

A Delicious Family Recipe of Super Tasty Red Beans guisado to Perfection.

Aguate | Avocado 6.50

Fresh sliced avocado topped with a side of pickled onions.

Yuca Al Mojo | Cassava with Garlic & Onions 9

Tender cassava root topped with a traditional garlic mojo sauce made with olive oil, onions, and a touch of citrus.

**A Shared Plate Fee of \$5.00 Applies to All Entrees.*

(347) 466-5021

704 Bay Street, Staten Island, NY 10304



SF = Shellfish

www.BorikenNY.com



S O U P S & S A L A D S



Asopao De Pollo | Chicken & Rice Soup 22

Hearty Puerto Rican Asopao | Soup with Tender Chicken, Cilantro & Rice simmered in a flavorful Sofrito based broth, Served with Fried Green Plantains / Tostones.

Mixed Greens Salad 10

Mixed Green Salad paired with a Passion Fruit Vinaigrette.

Caldo De Platano | Plantain Soup 9

Creamy and comforting Puerto Rican Plantain Soup, made with green plantains, garlic, onion, and a touch of sofrito, blended into a rich, velvety soup full of island flavor.

D E S S E R T S

Tres Leches 10

A soft, spongy dessert soaked in a sweet mix of three kinds of milk, making it rich, moist, and utterly dreamy. Topped with a fluffy layer of cream, it's a slice of heaven in every bite!

Creamy Guava Cheesecake 12

Thick N' Creamy NY Steakhouse Style Cheesecake with Guava Topping.

New York Steakhouse Cheesecake 11

Thick N' Creamy NY Steakhouse Style Cheesecake.

Empanadillas De Guayaba y Queso 10

Two Homemade Empanadas stuffed with Sweet Guava & Cream Cheese.

Flan De Coco / Coconut Flan 12

Coconut Flan Topped with Toasted Coconut Flakes.

B E V E R A G E S

Refreshing Juices 6.95

Guayaba (Guava), Parcha (Passion Fruit), Tamarindo (Tamarind) or Mango, Piña (Pineapple)
Foco Coconut Juice 5.00

Sodas & Water

Coke, Diet Coke, Sprite, Pineapple, Ginger Ale, Seltzer Water 3.00
Poland Spring Water 3, Pelegrino 4

Puerto Rican Favorites

Kola Champagne 3 | Coco Rico Soda 3 | Malta India 4

Café | Coffee

Café Puya | Double Espresso 4
Café Con Leche | Boricua Latte 5

Herbal Tea 4

L A B A R R I T A / B A R

SPECIALTY COCKTAILS

Sunset In Rincon 14

Amaretto, Ron De Barrilito, Pineapple Juice and Lime, Cherry Garnish,
Served Over Ice

Los Tres P 16

Don Q Crystal Rum, Pama, Passion Fruit, Pineapple Juice.

La Taina 14

House Gin, Aperol, Grapefruit Juice, Lime Juice, Sage Garnish

Amor Del Yunque 16

Don Q Silver Rum, Hennessy Cognac, London Dry Gin, Lemon Juice,
Orange Juice, Orgeat, Sweet Vermouth Served Over Ice.

Coqui Tango 15

Don Q Coconut Rum, Don Q Silver Rum, Blue Curacao, Orange &
Pineapple Juice, Garnished with Orange Wheel & Gummy Frog.

El Cacique 14

Mezcal Tequila, Tamarind Juice Poured Over Ice, Garnished with Tajin &
Orange Wheel.

Old San Juan 16

Don Q 7 Year Aged Rum, Coconut Ice Cube, Orange Bitters, Garnished
with Orange Peel & Cherry.

Lychee Martinez 15

Haku Vodka, Lychee Liquor, Lychee Juice,& Coco Lopez

MOJITOS

Classic Mojito 14

Flavored Mojitos 15

Passion Fruit | Coconut | Guava | Tamarind
Mango | Strawberry | Raspberry

Pitchers 40 | +5 For Fruit Flavors

BOTTLED BEERS

Medalla Light 6

Pale Puerto Rican lager.

Corona 6

Mexican lager.

Modelo Especial 6

Mexican pilsner-style lager.

Modelo Negra 6

Modelo dark lager.

Heineken 6

Pale Lager.

Heineken 0.0% Alcohol Free 6

Alcohol Free Beer.

WINE & SANGRIA

Chardonnay Glass 10 | Bottle 38

Pinot Grigio Glass 10 | Bottle 38

Cabernet Glass 10 | Bottle 38

Malbec Glass 9 | Bottle 36

Prosecco Sparkling White Wine Glass 9 | Bottle 36

White Sangria Glass 12 | Pitcher 35

Red Sangria Glass 12 | Pitcher 35



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