



## Pa' Picar

Carne Ahumada de Naranjito 9  
*smoked pork from the central  
region of the island*

Caribbean Crab cakes (5) 9.5  
*in aioli de coco y cilantro*

Longaniza de Pollo 9  
*w/ chimichurri de tomate  
local chicken sausage w/ tomato  
chimichurri*

Churrasco Picao con salsa de cerveza 10  
*share style skirt steak w/a beer glaze*

Morcilla con pique 8  
*Local blood sausage*

Croquetas del Dia 6

Tabla de Manchego y Serrano 14  
*Spanish cheese & cured ham board*

Alcapurrias de Carne (5) 6.5  
*meat fritters*

Tacos de Pescado (3) 12  
*Local Fish tacos*

Fried Calamari 8.5

Cubanito Sliders (3) 11  
*3 pork sliders cubano style*

Empanadillas Veggie (3) 9  
*espinaca, alcachofa y queso de cabra)  
Puerto Rican veggie turnovers w/ spinach,  
artichoke & goat cheese*

Ensalada Ashford 12 +7 shrimp +8 churrasco  
*Meschun, heirloom tomatoes, onions,  
mushrooms, almonds y queso de país en un  
vinaigrette del día*

Fresh Oysters on the half shell 3.5 e (min 6)  
*Ask your server about this weeks selection*

## Pa' Vegan

*Gluten Free • Plant Based • Oil Free*

Alitas de coliflor con vegaioli 10.5  
*cauliflower "hot wings style" w/ vegaioli*

Berenjena al Horno con pisto de calabacín tomates, cebolla, 21  
*Pimientos rojos/verdes y champiñones  
Baked Eggplant..w/ pisto of zucchini, tomatoes, onion, red/green peppers & mushrooms*

Vegan Wild Rice Rissoto 22  
*w/ daily veggies*



## *Pa' Comer de Isla*

10 oz. Churrasco con Arroz Mamposteo (CAB) 22.5  
*skirt steak w/Puerto Rican rice*

Roast Pollo Sous Vide marinado en hierbas con guiso de garbanzos 14.5  
y arroz blanco  
*roast chicken sous vide in marinated herbs w/chickpea stew & white rice*

Bistec de Filete Encebollao w/ Arroz y Habichuelas (CAB) 16.5  
*flattened beef filet w/caramelized onion au jus & red beans & rice*

Gypsy Sliders 12  
*3 beef sliders on artisanal bun w/ bacon, cheddar cheese & fresh-cut papas*

16 oz Ribeye con salsa de setas y dos sides (CAB) 38  
*ribeye w/ mushrooms sauce & pick of any two sides*

## *Pa' Comer del Mar*

Chillo Frito en salsa verde con Viandas en Escabeche 25  
*fried snapper in green sauce w/marinated root vegetables*

Filete de Pargo sellado al sartén con escabeche de lentejas 24  
*seared local fillet "Pargo" w/ a lentil marinade*

Filete de Salmon en salsa de jengibre/pina y vegetales al vapor 23  
*Filet of Salmon w/ fresh pineapple/ginger salsa & steamed vegetables*

Camarones en Orzo Carbonara 20  
*shrimp in a orzo carbonara*

Risotto de Langosta con Braised Short Rib 29  
*Lobster risotto with Braised Short Rib*



## Sides

Arroz Mampostiado 4  
*Puerto Rican rice*

Arroz y Habichuelas 4  
*rice & beans*

Mofongo de Yuca 5  
*Cassava Mofongo*

Fresh-cut papas 4  
*fresh-cut french fries*

Viandas en escabeche 5  
*marinated root vegetables*

Vegetales al vapor 7.5  
*steamed vegetables*

## Postres

Flan de Coco 6  
*coconut flan*

Budin de guineo 6  
*banana bread pudding*

Tres Leches 6  
*coffee sponge cake*

Nutella Lava Cake 6

Helado Artesanal de Maiz (*de Morovis*) 6  
*corn ice cream*

Helado Artesanal de Acerola (*de Morovis*) 6  
*local cherry ice cream*

Helado Artesanal de Guanábana (*de Morovis*) 6  
*Soursop ice cream*

*A la Mode* 2.5

*todos nuestros postres son de la casa, excepto el helado de Morovis con mucho amor :)*