



Sofrito is an authentic Latin restaurant that represents a variety of traditional Latin dishes. The concept was created by Ana & Hector Batista, native of the Dominican Republic.

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.

Appetizers

Dominican Picadera (Dominican Style fried Charcuterie Board) grilled soft cheese, steak carnitas, grilled Dominican salami, grilled chorizo, fried green plantain, yuca & french fries	\$22	
Grilled Octopus potatoes, chipotle sauce, chorizo & pico de gallo	\$10	
Seafood Ceviche Shrimp, tilapia, cilantro & lime juice, served with homemade chips	\$9.5	
Guacamole Homemade guacamole & homemade chips	\$6.5	
Empanadas (2) Chicken and or beef, chimi sauce	\$6.5	
Queso & Chorizo Cheese dip, black beans, chips & sliced chorizo	\$6.5	
Yuca Frita Fried cassava, Alcaparra dipping sauce	\$6	
Fried Sweet Plantains (maduros)	\$6	
Fried Green Plantains (tostones) served with chimi sauce	\$6	

Seafood | Mariscos

Sofrito's Paella For one \$18 For two \$34 Shrimp, mussels, octopus, chorizo, chicken & yellow rice.	\$18 / \$34	
Seafood Stew (Sopon de Mariscos) Shrimp, mussels, octopus, white fish, vegetables, potatoesslow cooked in light tomatoes seafood broth & side of rice	\$22	
The Fisherman's Choice (ask your server) Fish of the day topped with tomatoes-sofrito sauce, mix green salad, and side of black beans & rice	\$18	
Shrimp Sofrito Sautéed with capers in a Latin tomato sauce, mix greens salad, served with side of rice & beans	\$17	
Shrimp Al Ajillo (Garlic Shrimp) Sautéed with sofrito mix in a Latin garlic sauce, mix greens salads, served with side of rice & beans	\$17	

Mofongos

Fried green plantain, yucca or sweet plantain mashed with roasted garlic & olive oil topped with chicharron (pork belly) and your choice of meats or shrimp

Sweet Plantain Traditional (green plantain) Trifongo (green plantain, sweet plantain & yuca)		
Steak Mofongo Sliced grilled steak & Sofrito's roasted meat sauce	\$18	
Grilled Chicken Mofongo Adobo marinated chicken & Sofrito's roasted meat sauce	\$17	
Roasted Mojo Pork Mofongo Dominican style roasted pork & Sofrito's meat sauce	\$17	
Seafood Sofrito Mofongo Sautéed, shrimp, mussels & octopus with capers Latin tomato sauce	\$23	
Shrimp Al Ajillo (Garlic Sauce) Mofongo Sautéed with Sofrito in a Latin Garlic sauce	\$21	

Latin Steaks

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

Rib Eye Steak Board 12oz Angus Rib Eye marinated in sofrito, grilled chorizo sausage...add shrimp \$4	\$31	
Steak Parrillada Board 10oz beef shoulder loin sofrito marinated, chicharron, grilled chorizo sausage...add shrimp \$4	\$28	
Brazilian Picanha Steak Board 10oz marinated picanha steak, grilled chorizo sausage...add shrimp \$4	\$27	
Sofrito's Steak & Chicharron Board 10oz marinated sliced beef loin, pork chicharron...add shrimp \$4	\$24	
Beef Tenderloin Churrasco Board 10oz sliced beef tenderloin, grilled chorizo sausage...add shrimp \$4	\$26	

Classics Latin Dishes

Sweet Plantain Pastelon \$14
Spanish lasagna layered with sweet plantains, jack cheese,
seasoned ground beef, served with side of rice & beans

Ropa Vieja \$15
Sofrito marinated slow braised beef,
sweet plantain, served with side of rice & beans

Grilled Chicken A La Plancha \$15
Sofrito marinated grilled chicken breast, ranchero sauce,
sweet plantain, served with side of rice & beans




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 \$12.5
8oz sofrito marinated patty, brioche bun, shaved cabbage, tomato, chimi sauce, & french fries

Sandwich Cubano \$11
Soft roll, roasted pork, smoked ham, swiss cheese, pickles, mustard-mayonnaise sauce & french fries

El Burro \$12.5
Ground beef burrito, queso sauce, lettuce, tomatoes, guacamole, rice & beans; substitute chicken...**\$1.50**, Or substitute grilled chopped steak...**\$2**

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

Quesadilla de Queso \$10.5
Cheese quesadilla, pepper-onions, sour cream, rice & beans. Add chicken...**\$1.50** Or grilled steak...**\$3**

Nathan's Chimichanga \$13.5
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 \$13 
Sofrito marinated chopped steak

Roasted Pork Bowl \$12.5 
Dominican style roasted pork

Cuban Beef Bowl \$13.5 
Slow braised sofrito marinated rib flank

Shrimp Bowl \$15 
Sautéed marinated shrimps

Chicken Fajita Bowl \$12.5 
Grilled chicken, sour cream & peppers-onions

Grilled Chicken Bowl \$12.5 
Grilled chicken breast, avocado-ranch dressing


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Vegan - Salads

Vegan Burro \$12.5
Medley of roasted corn, cabbage, tomatoes topped with roasted tomatoes sauce, lettuce, guacamole, serverd 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 & fajita vegetables


Shrimp Salad \$17 
Grilled shrimp, herb avocado dressing, tomatoes, avocado & roasted corn

Chicken Salad \$13 
Sofrito marinated grilled chicken, herb avocado dressing, tomatoes, roasted corn, beans & jack queso

Steak Salad \$15 
Grilled sliced steak, herbs avocado dressing, tomatoes, roasted corn, beans & jack queso

Sofrito's Green (side salad) \$4 
Herbs, avocado dressing, tomatoes, roasted corn & queso

Latin Tacos


The Fisherman's Choice \$5 
fish of the day , pico de gallo & guacamole


Fried Shrimp \$5
Sweet - spicy guava slaw

Grilled Shrimp Salsa Verde \$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 \$4.5 
Slow roasted pork, guacamole & pico de gallo

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

Steak Taco \$4.5 
Grilled steak, cilantro, pico de gallo & chipotle sauce


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


Brunch

Saturdays & Sundays 11:30am - 2:30pm

Argentinian Steak & Eggs \$17 
Chimichurri tenderloin, two fried eggs & mangu

Traditional Mofongo & Eggs \$16
Traditional mofongo, grilled cheese, fried eggs (2) & chorizo

Plain or Cheese Omelet \$10 
Choice of Swiss, cheddar or Monterey Jack & mangu

Chorizo Omelet \$12 
Cilantro, chorizo, Mexican cheese & mangu

Crispy Chicken & Eggs Bowl \$11.5
Bowl of fried chicken strips, ham, cheese, mangu & two fried eggs

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

Latin Style Eggs \$12 
Fried eggs, fried green plantains, chorizo, grilled cheese & pico de gallo

Chicken & Waffles \$12
Fried shicken strips, guava-maple syrup & homemade waffles

Fried or Scrambled Eggs (3) \$5

Homemade Waffles \$6
Blueberrie marmalade

Sofrito's Sangrias

12 oz Glass... \$8 Pitcher... \$28
White or Red berries, lemon, lime, orange, mint, sparkling wine or red wine

Natural Drinks

\$3.5
Mango - Tamarind - Passion Fruit
Guava - Orange Juice

Brunch Side Items

Fruit Bowl \$4
Grilled Ham \$6
Chorizo Sausage \$5
Dominican Sausage (salami) \$4
Grilled Spanish Cheese \$5