

---

# MENU





## Bienvenidos to Casa Tino!

At Casa Tino, we are a chef driven kitchen rooted in Boricua corazón, where every dish is made with the warmth, tradition, and bold flavors of Puerto Rico. To us, food is more than a meal. It is familia, laughter around the table, and the comforting aromas of the island that bring people together.

Every plate is prepared from scratch using fresh, high quality ingredients carefully selected each day and crafted with patience, passion, y mucho sazón. Nothing is rushed, because true Puerto Rican cooking is made with time, care, and heart.

Our hope is that every visit feels like a journey to the island, where you can experience the comfort of home cooked flavors, celebrate meaningful moments, and enjoy a meal made with genuine hospitality. Gracias for allowing us to share a piece of Boricua culture with you.

# Appetizers

**Pinchos** \$12  
 Chicken or Pork skewers with BBQ or Criolla sauce

**Alcapurria de Carne** \$5

**Alcapurria de Jueyes** \$6

**Queso Frito** \$8  
 Fried Cheese cubes with Guava sauce

**Tostones de Platano** \$14+

Tostones topped with your choice of pollo/chicken \$14, camarones/shrimp \$16, or seafood mix \$23

**Pastelillo de Carne** \$4

**Pastelillo de Pollo** \$4

**Empanada de Pizza** \$4

**Sorullos de Maiz** \$9  
 Sweet corn fritters stuffed with cheese

**Surtido Latino** \$24  
 Assortment of savory appetizers



# Sandwiches

Served with fries or Rice and Beans for \$3

**De Cuban** \$15

Traditional cuban with sliced ham, roasted pork, swiss cheese, mustard and pickles.

**Media Noche** \$15

Sweet bread with ham, roasted pork, swiss cheese, pickles, mustard, and mayo.

**Pan con Lechon Asado** \$14

Roasted pulled pork with caramelized onions.

**Pan con Bistec** \$15

Steak with caramelized onions, tomato, potato sticks, swiss cheese, and mayo ketchup.

**Tripleta** \$16

3 meat sandwich, ham, chicken, and your choice of roasted pork or steak with caramelized onions, potato sticks, swiss cheese, and mayo ketchup.

# Soups and Salads

**House Salad** \$8

Add Chicken +6

Add Shrimp +8

**Sancocho** \$13

**Black Bean Soup** \$8

**Caesar Salad** \$9

Add Chicken +6

Add Shrimp +8

**Ensalada de Pulpo** \$23

\*Limited availability



All plates served with white rice and red or black beans or arroz mampostado. Additional charges for substitutions.

## Pollo/Chicken

**Chicharron de Pollo** \$15  
Chicken Cracklings

Well-seasoned fried, bone-in chicken chunks.

**Pechuga de Pollo al la Parilla** \$16  
Grilled Chicken Breast

Grilled and seasoned with our home-made marinade topped with sauteed onions and criolla sauce.

**Pinchos de Pollo Platter** \$18  
Chicken Skewer Dinner

Two chicken skewers served on bread with your choice of honey BBQ or criolla sauce

## Cerdo/Pork

**Chuleta Frita** \$15  
Fried Pork Chops

Two fried center cut pork chops.

**Mojo Pork** \$16  
Roasted Pork

Slow roasted pork butt topped with caramelized onions.

**Masitas de Cerdo** \$18  
Fried Pork Chunks

Well-seasoned deep fried pork topped with caramelized onions.

**Pinchos de Cerdo Platter** \$20  
Pork Skewer Dinner

Two chicken skewers served on bread with your choice of honey BBQ or criolla sauce

## Carne/Beef

**Bistec de Palomilla Encebollado** \$16  
Steak and Onions

Pan seared palomilla steak marinated in garlic, oil, and vinegar topped with onions.

**Carne Guisada** \$17  
Beef Stew

Slowly simmered angus beef stewed in our home-made sofrito sauce.

**Grilled Churrasco** \$29  
Grilled Skirt Steak

10 oz grilled skirt steak topped with chimichurri sauce and caramelized onions.

**Bistec Empanado** \$18  
Breaded Fried Steak

Breaded palomilla bistec garnished with balsamic marinated onions and tomato.

**Mar Y Tierra** \$37  
Surf and Turf

10 oz grilled skirt steak paired with jumbo shrimp and topped with chimichurri sauce and caramelized onions.

## Seafood

**Shrimp Scampi** \$22  
Creamy Garlic Shrimp

Sauteed shrimp topped with a white, creamy garlic sauce.

**Chillo Frito** MP  
Fried Whole Fish

Fried whole snapper topped with garlic sauce, peppers and onions.



# MOFONGO RELLENOS

Mashed green plantain stuffed with garlic, chicharrones, and topped with your choice of protein.  
Upgrade to semi-sweet Bifongo for \$1

## Mar Y Tierra \$38

Steak and Shrimp

Grilled churrasco and shrimp sauteed with peppers and onions in your choice of criolla or al ajillo sauce.

## Masitas de Cerdo \$21

Fried Pork Chunks

Tossed in garlic

## Churrasco en Salsa Criolla \$29

Skirt Steak in Criolla Sauce

8oz grilled skirt steak, sauteed with peppers and onions in salsa criolla.

## Camarones al Ajillo \$25

Shrimp in Garlic Sauce

Shrimp sauteed in garlic sauce.

## Pollo al Ajillo \$20

Chicken in Garlic Sauce

Chicken thigh tossed in garlic sauce.

## Pulpo al Ajillo \$28

Octopus in Garlic Sauce

Chilled or Hot octopus salad with spanish green olives, diced peppers and onions.

## Mariscos Mixtos \$29

Seafood Mix

Chilled or Hot seafood mix of octopus and shrimp.



## SIDES

### Arroz Mampostiado \$7

Mix of rice, habichuelas, and amarillos

### Arroz Blanco \$4

White Rice

### Mofongo \$7

Smashed green plantains

### Bifongo \$8

Smashed green and yellow plantains

### Frijoles Negros \$4

Black Beans

### Papa Fritas \$5

French Fries

### Tostones \$6

Deep fried green plantains

### Avocado \$4

### Habichuelas Rojas \$4

Red Beans

### Side Salad \$6

### Amarillos \$6

Sweet Plantains

### Yuca Frita \$7

Yuca Fries

## Drinks *refills not included*

### Sodas y Malta \$2.75

Coke Kola Champagne

Diet Coke Coco Rico

Sprite Orange Fanta

Malta Grape Soda

Pineapple Soda

### Natural Juices \$5.75

Acerola Guanabana

Passionfruit Lemonade

Tamarindo Gauva

### Cafe and Specialties

Cortadito \$3.50 Cafe con Leche \$4

Espresso \$3 San Pelegrino \$3.50

Bottled Water \$2.50 Pina Colada \$9

Strawberry Daquiri \$9

## Alcoholic Drinks

### Beer

Medella \$4

Michelob Ultra \$4

Modelo \$5

Stella \$5

Corona \$5

Heinekin \$5

### Wine

#### Red

Red Blend \$7

Cabernet \$9

Red Sangria \$11

#### White

Pinot Grigio \$8

Chardonnay \$8

White Sangria \$11

Prosecco \$12

## Kids Menu

12 Years and Under Only  
Served with fries or Rice and Beans

Chicken Strips \$10

Hamburger \$11

Add Cheese 0.75

### Desserts

Tres Leches \$6

Flan de Queso \$6

Tres Leches  
Nutella \$7

Vanilla Flan \$6

Flan de Queso  
with Guava \$7

Coconut  
Flan \$6



# Weekly Lunch Specials

Served Wed - Fri from 11:30 am to 3 pm

## Plates

**\$12.50**

*Served with rice and beans*

### **Pechuga de Pollo al la Parilla**

Grilled Chicken Breast

Grilled and seasoned with our home-made marinade topped with sauteed onions and criolla sauce.

### **Chicharron de Pollo**

Chicken Cracklings

Well-seasoned fried, bone-in chicken chunks.

### **Carne Guisada**

Beef Stew

Slowly simmered angus beef stewed in our home-made sofrito sauce.

### **Chuleta Frita**

Fried Pork Chops

Two fried center cut pork chops.

### **Mojo Pork**

Roasted Pork

Slow roasted pork butt topped with caramelized onions.

### **Bistec de Palomilla Encebollado**

Steak and Onions

Pan seared palomilla steak marinated in garlic, oil, and vinegar topped with onions.

## Sandwiches

**\$12.00**

*Served with fries*

### **Media Noche**

Midnight Sandwich

Sweet bread with thinly sliced honey ham, roasted pork, swiss cheese, pickles, mustard, and mayo.

### **De Cuban**

Cuban Sandwich

Traditional cuban sandwich with smoked ham, roasted pork, swiss cheese, pickles, and mustard.

### **Pan con Lechon Asada**

Pulled Pork Sandwich

Roasted pulled pork with grilled onions on cuban bread

### **Pan con Bistec**

Steak Sandwich

Grilled steak with caramelized onions, tomato, swiss cheese, potato sticks, and mayo-ketchup.

### **Tripleta \$13.50**

Three Meat Sandwich

Smoked ham, grilled chicken, and your choice of steak or roasted pork with caramelized onions, tomato, swiss cheese, potato sticks, and mayo-ketchup.

**Beef Alcapurria \$4.50**

**Crab Alcapurria \$5.50**

**Pastelillo \$4**

**Chicken Caesar Salad \$11.99**

**Chicken House Salad \$10.99**

**Black Bean Soup \$7**

**Sorullos de Maiz \$6**

**Chicken Pinchos \$10**

**Pork Pinchos \$10**



**WIFI: CASATINO**

**PASSWORD: mofongo1**

**Special Party or Catering Request? Menu available online at  
[www.casatinolatincuisine.com](http://www.casatinolatincuisine.com) Email: [contact@casatinolatincuisine.com](mailto:contact@casatinolatincuisine.com)**