



85 Main Street, North Andover MA 01845

www.men-yue.com

1.617. 313-7971 Ext.2

Lunch Menu

Where Caribbean heritage meets culinary comfort.

Entrées

All entrées served with your choice of: Moro de guandules (rice with pigeon peas), white rice & red beans, or potato mash.

Pollo Guisado

Tender bone-in chicken stewed in rich tomato and sofrito sauce with bell peppers and olives.
\$18.95

Pescado al Coco (GF)

Pan-seared fish filet (local catch) simmered in coconut milk, garlic, and lime with herbs.
\$28.00

Ropa Vieja Dominicana

Shredded beef braised with peppers, onions, and tomato wine reduction. Served over yuca mash or rice.
\$22.00

Chicharrón de Pollo (Boneless)

Crispy fried chicken bites marinated in garlic, lime, and oregano. Served with pickled red onions and tostones.

\$18.00

Berenjena Guisada (*Vegan, GF*)

Slow-cooked eggplant in tomato-sofrito sauce, served with avocado and moro.

\$15.00

Mofongo Bowl (*Vegetarian option available*)

Garlic mashed plantains with your choice of protein, topped with cilantro-garlic butter sauce.

- Chicken: \$18.95
- Shrimp: \$21.95
- Mushroom (Vegan): \$16.50

American Favorites with a Caribbean Twist

Dominican-Style Burger

Half-pound Angus patty, queso de freír, pickled red onions, avocado aioli, and Dominican slaw on brioche. Served with yuca fries.

\$18.00

Herb-Grilled Chicken Caesar Wrap

Grilled chicken, romaine, parmesan, tostones chips, and creamy Caesar dressing in a flour tortilla.

\$14.95

BBQ Ribs with Guava Glaze

Slow-roasted pork ribs glazed in house guava BBQ sauce. Served with seasoned fries and slaw.

\$22.00

Mac & Queso Frito

Classic baked mac and cheese with crispy fried Dominican white cheese bites on top.

\$13.95 (*Add Chicken \$4 | Shrimp \$6 | Lobster \$20*)

Soups & Starters

Sancocho (Dominican Stew) (*Cup \$7 | Bowl \$10*)

Beef & Chicken and root vegetable stew, traditionally spiced. Served with white rice on the side.

Tostones Sampler (*GF*)

Three styles of smashed plantains: garlic butter, avocado-lime, and spicy mango chutney.

\$10.00

Pastelitos Platter

Assorted empanadas (8) turnovers: beef, chicken, cheese, and spinach. Served with cilantro dipping sauce.

\$15.00

Salads

Ensalada Caribeña (*GF, Vegan option available*)

Spring mix, mango, avocado, cherry tomatoes, pickled onions, and passion fruit vinaigrette.

\$11.00 (*Add grilled chicken \$4 | Shrimp \$6*)

Quinoa y Verduras Salad (*Vegan, GF*)

Red quinoa, roasted sweet potatoes, black beans, corn, arugula, with lime-cilantro dressing.

\$12.50

Sides

\$6.50 each

- Tostones (Fried Green Plantains)
- Maduros (Sweet Plantains)
- Moro de Guandules
- Yuca Mash
- Dominican Slaw
- Side Salad
- Fried Yuca Fries

Desserts

Dulce de Leche Tres Leches Cake

Classic tres leches cake topped with whipped cream and dulce de leche drizzle.
\$7.50

Flan de Coco (*GF*)

Creamy coconut custard with caramel glaze.
\$6.50

Churros con Chocolate

Cinnamon sugar churros served with rich chocolate sauce.
\$6.00

Beverages

- **House Lemonade** – \$3.50
- **Passion Fruit Juice (Chinola)** – \$4.00
- **Tamarind Juice** – \$4.00
- **Sweetened Hibiscus Tea** – \$3.50
- **Café Santo Domingo (Hot or Iced)** – \$3.50
- **Bottled Water / Sparkling** – \$2.50 / \$3.50

Dietary Key

🍷 *Vegetarian* | 🌱 *Vegan* | GF *Gluten-Free*
Let your server know about any allergies or dietary needs.

Allergen Notice

We ask that all allergens and dietary restrictions be disclosed at the time of ordering. While we take precautions, we cannot guarantee that menu items are free from allergens due to shared preparation environments. Common allergens include but are not limited to: eggs, dairy, wheat, nuts, soy, and fruit.