



SF = Shellfish



Puerto Rican Restaurant & Bar

October 15, 2025



Share Our Menu!



Chuleta Kan Kan Desde Puerto Rico  
Fried Pork Chop with Rib & Chicharron Attached

ESPECIALIDADES DE LA CASA

\*Served with one choice of Rice & Beans, Rice & Gandules, Tostones, or Maduros,

Chuleta Kan Kan De La Isla 38

Our 1lb Showstopper Cut Pork Chop with Belly & Rib!.

Served with one choice of Rice & Beans, Rice & Gandules, Tostones, or Maduros,

Arroz Mamposteo De La Casa 28

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

Plato Navideño / Christmas Anytime! 32

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

Chillo Frito / Whole Red Snapper 35 SF

1lb Whole Caribbean Chillo Frito / Fried Red Snapper seasoned with authentic Puerto Rican spices. Served with one choice of Rice & Beans, Rice & Gandules, Tostones, or Maduros, Add 7 shrimp for + 13.00

PLATOS FUERTES

\*Served with one choice of Rice & Beans, Rice & Gandules, Tostones, or Maduros. Add a Fried Egg \$3.50

Bistec Encebollado 27

A Puerto Rican classic, tender cube steak slow-cooked with sweet onions and bold island seasoning, just like abuela used to make.

Churrasco A La Parilla 37

Tender, juicy skirt steak grilled to perfection and served with our vibrant house-made Puerto Rican style chimichurri sauce with bold sazón and island flair.

Mar y Tierra De Aguadilla / Surf N' Turf 48 SF

Slices of Savory Churrasco Skirt steak and shrimp, drizzled in a rich garlic sauce with sautéed peppers & Onions.

Salmon Al Coco 29

Salmon Filet topped with our signature coconut sauce and finished with toasted coconut flakes for a touch of island sweetness.

Camarones Al Ajillo / Shrimp in Garlic Sauce 28 SF

7 wild caught Shrimp in a Garlic infused olive oil sauce with Boricua seasonings, peppers & onions.

Pernil / Roasted Boricua Pulled Pork 23

Slow roasted succulent shredded Roast Pork.

Pollo Empanizado / Breaded Chicken Cutlets 23

Puerto Rican homestyle Fried Chicken Breast Cutlets.

Pollo Al Ajillo / Grilled Chicken Cutlets 22

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

Pollo Guisado / Stewed Chicken 24

Chicken stew simmered in a rich, savory sauce of sofrito, tomato sauce, garlic, onions, peppers, olives, and traditional spices, cooked with potatoes and carrots.

FRITURAS / APPETIZERS



Picadera Sampler

Picadera Platter (Feeds 3-4) 45

Alcapurria bites, Deep fried chicken chunks, assorted pastelillos, crispy fried cheese, green plantains. Suitable for 3-4 People.

Alcapurria de Guineo 5

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

Alcapurria De Jueyes 8 SF

Fried Green Banana & Taro Root Fritter stuffed with Boricua Seasoned Crab Meat

Churrasco Pinchos / Skewers 15

Two Beachside Style Pinchos / Kebabs made with Savory Churrasco, Green Peppers and Guava BBQ sauce.

Choice of Two Empanadillas 8.50

Beef & Cheese, Chicken, Maduros y Habichuelas \*NOT GLUTEN FREE

Bacalaito 8

Piñones Style Bacalaito is a delicious Cod Fish fritter \*NOT GLUTEN FREE

Chicharron De Pollo / Crispy Chicken 14

Crispy Fried Boneless Chicken Chunks seasoned with Boricua spices. Add a side to make it a dish! +\$ \*NOT GLUTEN FREE

Piononos / Sweet Plantain Bites w/ Beef 17

Two Sweet ripe plantains wrapped around savory ground beef, seasoned to perfection, topped with cheese.

Arepitas Sliders 15

3 crispy sweet corn cakes topped w/ choice of: Pernil (Pulled Pork), or fried white tropical cheese, served w/ crema fresca, homemade cilantro aioli and topped with chopped red onions and tomatoes

Pulpo A La Parilla / Grilled Octopus 18

Tender grilled octopus tentacles marinated in island herbs and citrus.

Pasteles De Cerdo / Pork Pasteles 6

Pasteles are a traditional Puerto Rican dish made from a masa of green bananas, plantains, Pumpkin and root vegetables that are stuffed with pork and wrapped in a banana leaf and then boiled.



MOFONGOS



Add Chicharron in the Mofongo + \$1.00

Mar y Tierra De Aguadilla / Surf N' Turf 48 SF

Mofongo topped with succulent steak and shrimp, drizzled in a rich garlic sauce with sautéed peppers & Onions.

Churrasco A La Parilla / Grilled Skirt Steak 36

Juicy grilled Churrasco Skirt steak served over a golden garlic mofongo.

Camarones Al Ajillo / Garlic Shrimp 27 SF

7 Shrimp in Garlic infused olive oil with Peppers & Onions.

Pernil / Roasted Boricua Pulled Pork 22

Mofongo topped with our well seasoned Slow Roasted Pork.

Mofongo Boricua 14

Mofongo is a beloved Puerto Rican dish made from mashed plantains, garlic, oil, and other ingredients. \*No Meat





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Menu

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## SOUPS AND SALADS

### Asopao De Pollo / Chicken & Rice Stew 18



Hearty Puerto Rican-style Adopao made with tender chicken, cilantro, rice simmered in a flavorful broth seasoned with sofrito and traditional spices, served with tostones, comfort in every spoonful

### Caldo De Platano / Plantain Soup 9



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

### Mixed Greens Salad 10



Mixed Green Salad with Tomatoes and Onions, topped with our Passion Fruit Vinagrette.

## BEVERAGES

### Refreshing Juices

**Guayaba** (Guava), **Parcha** (Passion Fruit) **Mango** or **Tamarindo** (Tamarind) 6.95 \*Some Juices are seasonal.  
Foco Coconut Juice 5.00

### Soft Drinks & Water

Coke, Diet Coke, Sprite, Ginger Ale, Kola Champagne, Coco Rico 3.00  
Pineapple (Canned) 3.00  
Malta India 3.75  
Seltzer Water 1.50  
Poland Spring Water 2.00  
Perrier 3.00

## LA BARRA DEL CACIQUE / BAR

### Sunset In Rincon 14

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

### 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 15

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

### Medalla Light 6

Medalla Light is a pale lager from Puerto Rico known for its crisp, refreshing taste.

### Corona 6

Mexican lager known for its crisp, refreshing, and balanced taste.

### Modelo Especial 6

Mexican pilsner-style lager known for its rich, full flavor and crisp, clean finish. It has a golden hue and smooth notes of orange blossom honey with a hint of herb.

### Modelo Negra 6

Modelo dark lager, specifically a Munich Dunkel-style, rich, smooth taste and balanced, flavorful profile

### Heineken 6

Pale lager beer with a crisp, refreshing taste.

## SIDES



### Ensalada De Papa / Boricua Potato Salad 6

Boricua Style Potato Salad is a flavorful dish made with boiled potatoes, mayonnaise, hard-boiled eggs, peppers, onions and spices.

### Tostones / Green Plantains 6

Indulge in the irresistible Deep Fried Crispy Green Plantains.

### Tostones De Pana / Breadfruit Tostones 9

Tostones made from Crispy Breadfruit with a soft bready interior. A Real Puerto Rican Treat.

### Amarillos / Sweet Plantains 6

Naturally Delicious Fried Sweet Plantains.

### Abuela's Arroz Con Gandules 6

A combination of rice, pigeon peas, sofrito and puerto rican seasonings

### Arroz Blanco / White Rice 5

Simple, classic, tender white rice, the ideal base for soaking up all the bold flavors of our island dishes, and always made with love.

### Habichuelas Rojas / Red Beans 6

A Delicious Family Recipe of Super Tasty Red Beans with Potatoes & Pumpkin guisado to Perfection.

### Yuca Al Mojo / Yuca with Garlic & Onions 9

Freshly Marinated & Boiled Yuca in a garlic infused olive oil with onions.

### Aguacate / Avocado 6.50

A Fresh Side of Avocado

### Vegetales Salteados / Sauteed Vegetables 9

Sautéed vegetables made with sweet potatoes, bell peppers, onions, carrots, and hearty portobello mushrooms, lightly cooked with sofrito and island spices for a bold, savory twist on a wholesome side.

## DESSERTS



### Tres Leches 9

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 9.95

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

### Creamy Cheesecake 9.95

Thick N' Creamy NY Steakhouse Style Cheesecake with Graham Cracker Crust

### Empanadillas De Guayaba y Queso 9

Two Homemade Pastelillos stuffed with Sweet Guava & Cream Cheese.

## Planning a Celebration?

Corporate event, Birthday, Baby Shower, Anniversary,  
Engagement... Or Just Because!

Scan below to explore our Prix Fixe Menu and make your  
special day unforgettable at Borikén Restaurant & Bar!



BORIKÉN

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www.BorikenNY.Com