



STARTING AT
\$45.99
Per Person

Prix Fixe Three Course Menu

F I R S T C O U R S E

Served Family Style

Chicharron De Pollo

Crispy Fried Boneless
Chicken Chunks

Tostones Montaditos

Fried Green Plantains
Topped with Roasted Pork

Pastelillos De Pollo y Carne

Assorted Empanadas filled
with ground beef & chicken

S E C O N D C O U R S E

Choose One Below - Served with One choice of Rice & Beans, Sweet Plantains or Tostones

Pernil Asado (Roasted pork)

Slow roasted succulent shredded Roast
Pork with garlic, citrus & spices.

Pollo Guisado (Stewed chicken)

Chicken stew simmered in a rich, savory
sauce cooked with potatoes and carrots.

Bistec Encebollado (Steak with Onions)

Tender cube steak slow-cooked with
sweet onions and bold island seasoning.

P R E M I U M M A I N

Optional House Specialties - Additional \$9 charge per order, *Pero vale la pena!*

Chuleta Kan Kan

Our 1lb Showstopper Cut Pork Chop
with belly & rib attached

Chillo Frito

Whole Fried Red Snapper in a garlic sauce
with peppers & onions

Camarones Al Ajillo

7 wild caught Shrimp in a Garlic olive
oil sauce with peppers & onions.

Churrasco A La Parilla

Tender, juicy skirt steak grilled to perfection,
served with house-made chimichurri sauce

T H I R D C O U R S E

Chef's Style Assorted Desserts

Dine in Only, No Sharing or Substitutions, Sharing will result in a \$25 Plate Sharing Fee.