

## WRAPS | SANDWICHES | SALADS

### **WRAP IT UP**

Honey-balsamic mayo, pico de gallo, cilantro, queso

POLLO \$10 | CHURRASCO \$11

### **EL SAMURAI**

Salsa Sesame & Ginger de MADE BY COOKS®,  
cebollín, zanahoria, cebolla lila, chicharrón

POLLO \$10 | CHURRASCO \$11

### **ME SO HUNGRY**

Sandwich en Pan Pita, honey-balsamic mayo, pico de gallo, cilantro, queso

\*El pan pita es tostado con aceite de ajo y orégano,

POLLO \$11 | CHURRASCO \$12

### **ENSALADA FRESH JUNGLE**

Mesclun, Pesto Mayo, pico de gallo, zanahoria, cebollín, cebolla lila, quesos

POLLO \$11 | CHURRASCO \$12

ADD: amarillo \$0.75, tocineta \$0.75, chayote en escabeche \$1.00

## PASTAS

### **LA BORINARA**

Salsa blanca de ajo rostizado, amarillos, tocineta, albahaca, parmesano

POLLO \$11 | CHURRASCO \$13 | MIXTA \$13

### **LA CLAVE ROSA**

Salsa rosada, cebollín, cebolla lila, zanahoria, parmesano

POLLO \$11 | CHURRASCO \$13 | MIXTA \$13

### **LA VERDE**

Salsa de pesto-recao, cebollín, cebolla lila, zanahoria, parmesano

POLLO \$11 | CHURRASCO \$13 | MIXTA \$13

### **EL MATRI**

Pasta en salsa cremosa de pesto-recao, cebollín, cebolla lila, zanahoria,  
parmesano

POLLO \$12 | CHURRASCO \$14 |

CAMARONES \$15

## CRIOLLO

Cada plato incluye ensalada y un acompañante de su elección.

### **CHICHARRONES DE POLLO**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$13

### **PECHUGA EMPANADA**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$14

### **PECHUGA A LAPLANCHA**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$13

### **CHURRASCO A LAPARRILLA**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$24

### **CARNE FRITA**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$13

### **BISTEC ENCEBOLLADO**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$13

### **CHULETA CON PIMIENTOS SALTEADOS**

Tostones | Mamposteo de habichuelas o garbanzos | Ensalada  
\$13

### **SAMPLER:**

#### **CHICHARRONES o CARNE FRITA**

\$13 | \$24 | \$33

**MIXTO** (Add \$4.00)

¡PREGUNTE POR NUESTRAS OPCIONES VEGETARIANAS!

## BEBIDAS (No alcohólicas)

Coca Cola  
Coke Zero  
Sprite  
Perrier  
Inca Kola

### JUGOS

Parcha  
Toronja Blanca  
Toronja Rosada  
Guanabana  
China  
Cranberry

## CERVEZAS

Alhambra \$5  
Asahi \$5  
Corona Botella \$3  
Heineken \$3  
Medalla Botella \$2  
Michelob Ultra \$3  
Modelo Negra \$6  
Nanjing Black Lager (lata) \$12  
Ocean Lab B.O.B. \$5  
Ocean Lab Blonde Ale \$5  
Ocean Lab Blueberry Ale \$5  
Ocean Lab Hop Diver \$5  
Ocean Lab IPA \$5  
Ocean Lab Mambo \$5  
Ocean Lab SJU Lager \$5  
Ocean Lab Sunset Amber \$5  
Saison du Japon \$14  
Santurce Brewery Pilsner \$6  
Santurce Brewery IPA \$6  
Yuzu Lager (lata) \$12  
Zurc Beer \$4

## LICORES

VODKA  
Skyy  
Titos  
Absolut

GINEBRA  
Bombay Sapphire

WHISKY  
Dewar's White Label  
Dewar's 12  
Black Label

## SPIKED SELTZERS\*

Mighty Swell Peach  
Mighty Swell Cherry Lime

\*Los spiked seltzers contienen alcohol

## VINOS

COPA  
Blanco de la casa \$10  
Tinto de la casa \$10

BOTELLA  
TINTO  
Finca el Origen Malbec Reserva \$30

BLANCO  
Auzells White Blend \$30  
Coto de Gomariz \$35  
Vivanco Tempranillo Blanco \$30  
Zarate \$36

ROSADO  
Ercavio Rosado \$25  
Godelia Mencía \$35

## ENGLISH MENU

WRAPS | SANDWICHES | SALADS

### WRAP IT UP

Honey-balsamic mayo, pico de gallo, cilantro, cheese

CHICKEN \$10 | SKIRTSTEAK \$11

### EL SAMURAI

Sesame & Ginger Sauce by MADE BY COOKS®,  
scallions, carrot, red onion, chicharrón

CHICKEN \$10 | SKIRTSTEAK \$11

### ME SO HUNGRY

Pita bread sandwich, honey-balsamic mayo, pico de gallo, cilantro, cheese

\*The pita bread is toasted with garlic and oregano oil

CHICKEN \$11 | SKIRTSTEAK \$12

### FRESH JUNGLE SALAD

Mesclun, pesto mayo, pico de gallo, carrot, scallion, red onion, cheese

CHICKEN \$11 | SKIRTSTEAK \$12

ADD : sweet plantain \$0.75, bacon \$0.75, chayote escabeche \$1.00

PASTAS

### LA BORINARA

Roasted garlic sauce, sweet plantain, bacon, basil, parmesan

CHICKEN \$11 | SKIRTSTEAK \$13 | MIXED \$13

### LA CLAVE ROSA

Salsa rosada, scallion, red onion, carrot, parmesan

CHICKEN \$11 | SKIRTSTEAK \$13 | MIXED \$13

### LA VERDE

Pesto-recao sauce, scallion, red onion, carrot, parmesan

CHICKEN \$11 | SKIRTSTEAK \$13 | MIXED \$13

### EL MATRI

Creamy pesto-recao sauce, scallion, red onion, carrot,  
parmesan

CHICKEN \$12 | SKIRTSTEAK \$14 |

SHRIMP \$15

## CRIOLLO

Each include a side salad and a side of your choice.

### **FRIED CHICKEN (CHICHARRONES)**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$13

### **BREADED CHICKEN BREAST**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$14

### **GRILLED CHICKEN BREAST**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$13

### **GRILLED SKIRT STEAK**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$24

### **FRIED PORK (CARNE FRITA)**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$13

### **BEEFSTEAK WITH ONIONS**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$13

### **FRIED PORKCHOP WITH SAUTÉED PEPPERS**

Tostones | Bean or Chickpea Mamposteao | Salad  
\$13

### **SAMPLER:**

### **FRIED CHICKEN or FRIED PORK**

\$13 | \$24 | \$33

**MIXED** (Add \$4.00)

VEGGIE OPTIONS AVAILABLE, ASK!

## DRINKS (Non-alcoholic)

Coca Cola  
Coke Zero  
Sprite  
Perrier  
Inca Kola

### JUICES

Passion Fruit  
Grapefruit  
Pink Grapefruit  
Guanabana  
Orange  
Cranberry

B E E R S  
Alhambra \$5  
Asahi \$5  
Corona \$3  
Heineken \$3  
Medalla \$2  
Michelob Ultra \$3  
Black Modelo \$6  
Nanjing Black Lager Can \$12  
Ocean Lab B.O.B. \$5  
Ocean Lab Blonde Ale \$5  
Ocean Lab Blueberry Ale \$5  
Ocean Lab Hop Diver \$5  
Ocean Lab IPA \$5  
Ocean Lab Mambo \$5  
Ocean Lab SJU Lager \$5  
Ocean Lab Sunset Amber \$5  
Saison du Japon \$14  
Santurce Brewery Pilsner \$6  
Santurce Brewery IPA \$6  
Yuzu Lager Can \$12  
Zurc Beer \$4

## LIQUOR VODKA

Skyy  
Titos  
Absolut

G I N  
Bombay Sapphire

W H I S K Y  
Dewar's White Label  
Dewar's 12  
Black Label

## SPIKED SELTZERS\*

Mighty Swell Peach  
Mighty Swell Cherry Lime

\*Spiked seltzers contain alcohol

## WINE GLASS

White House-Wine \$10  
Red House-Wine \$10

## BOTTLES

R E D  
Finca el Origen Malbec Reserve \$30

W H I T E  
Auzells White Blend \$30  
Coto de Gomariz \$35  
Vivanco Tempranillo \$30  
Zarate \$36

R O S E  
Ercavio Rosado \$25  
Godelia Mencía \$35