



MENU

TAKE OUR MENU FLYER

HOURS

Monday - Thursday
10am - 6pm

Friday - Saturday
8am - 6pm

ANTOJITOS

● BACALAITOS (CODFISH FRITTERS)

Crispy, golden fritters made from a flavorful batter infused with shredded salted codfish and seasonings. These thin, crunchy delights are a classic Puerto Rican street food and perfect for snacking or sharing!

PASTELILLOS (EMPANADAS)

We offer over 10 flavors of flaky, golden-fried turnovers to choose from, including chicken, ground beef, pizza, steak & cheese, shrimp, pastelón (sweet plantains, beef, and cheese), pepperoni, cheese, cheese & guava.



● PAPAS LOCAS (LOADED FRIES)

Crispy fries topped with melted cheese and bacon bits, drizzled with house-made sauces. Optional add-ons include savory ground beef, bistec, or pernil for an extra hearty touch.

BORICUA-STYLE HOT DOG

A Puerto Rican twist on the classic hot dog, featuring your choice of Ground Beef or Ground Chicken, topped with melted cheese, mayo, ketchup, relish, and a layer of crispy potato sticks. This flavorful creation brings a unique and satisfying island experience to every bite.

RELLENO DE PAPA ENVUELTO EN MASA DE BACALAO (POTATO STUFFED WITH CODFISH BATTER)

A single, generously sized stuffed potato wrapped in a flavorful codfish batter, weighing 1 pound. A hearty and traditional Puerto Rican delicacy.

SURTIDOS (ASSORTED FRITTERS)

A flavorful mix of Puerto Rican favorites, including pastelillos (chicken, ground beef, pizza), alcapurrias (green banana and yuca), crispy fried pork (carne frita). A perfect way to enjoy a variety of traditional bites.

SOUP SPECIALS

DE POLLO (CHICKEN)

Mondays; A comforting Puerto Rican chicken soup made with tender chicken, root vegetables, and a flavorful broth seasoned with traditional spices.

DE HUESOS DE RES (BEEF BONE)

Wednesday; A hearty and flavorful soup made with beef bones, root vegetables, and Puerto Rican spices, simmered to perfection for a comforting and nourishing dish.

● CUAJITO (SAVORY PORK STEW)

Friday & Saturday; A traditional Puerto Rican dish made with tender pork stomach, slow-cooked in a flavorful tomato-based sauce with a blend of spices. A classic dish for adventurous food lovers seeking authentic island flavors.

● SANCOCHO (PUERTO RICAN STEW)

Saturday; A hearty and flavorful stew made with tender cuts of meat, root vegetables, plantains, and a rich, savory broth. This traditional dish is a comforting staple of Puerto Rican cuisine.

BREAKFAST

● AVENA (OATMEAL)

A warm and comforting Puerto Rican-style oatmeal, made with creamy milk, cinnamon, vanilla, and a touch of brown sugar.

HARINA DE MAIZ (CORNMEAL)

A traditional Puerto Rican creamy cornmeal porridge, simmered to perfection with milk, sugar, and a hint of cinnamon.

DESAYUNO CLÁSICO (CLASSIC BREAKFAST)

A hearty breakfast plate featuring fluffy scrambled eggs seasoned to perfection, served with golden, buttery toast and your choice of protein; : crispy bacon or tender ham.



MAIN DISHES

LASAGNA

Friday; Layered pasta with seasoned ground beef, tomato sauce, béchamel, and melted cheese, baked to perfection with a Puerto Rican twist.

BACALAO CON VIANDAS (CODFISH W/ ROOT VEGETABLES)

Thursday; Tender, shredded salted codfish sautéed with onions, peppers, and olive oil, served alongside an assortment of traditional root vegetables like yautía, yuca, and plantains.

- **TOSTONES Y CARNE FRITA (FRIED PLANTAINS AND FRIED PORK)**

Crispy, golden tostones served with tender, seasoned chunks of fried pork. A classic Puerto Rican pairing full of bold and savory flavors.

POLLO Y PAPAS FRITAS (CHICKEN AND FRIES)

Juicy, seasoned chicken served with a side of crispy golden fries.

ENSALADA DE CAMARONES (SHRIMP SALAD)

Friday; Cooked shrimp mixed with onions and dressed with a tangy blend of vinegar and oil. A light and flavorful option without mayo or additional vegetables.

- **PAPA ASADA (BAKED POTATO TO YOUR TASTE)**

A perfectly baked potato with a soft, fluffy interior and a crisp skin. Customize it with your choice of ground beef, chicken, roast pork, vegetables, cheese, mayo, ketchup, or sour cream for a delicious meal.



MOFONGO

CARNE FRITA Y CALDO (FRIED PORK WITH BROTH)

CHICHARRONES (CRISPY PORK BITES)

BISTEC (STEAK)

- **CAMARONES AL AJILLO (GARLIC SHRIMP)**

CAMARONES EN SALSA CRIOLLA (SHRIMP IN CREOLE SAUCE)

SANDWICHES

JAMÓN Y QUESO (HAM AND CHEESE)

- **TRIPLETA (TRIPLE MEAT)**

PERNIL (ROAST PORK)

POLLO (CHICKEN)

PAVO (TURKEY)

BISTEC (STEAK)

DESSERT

TEMBLEQUE (COCONUT PUDDING)

DULCE DE ARROZ (SWEET RICE PUDDING)

MAZAMORRA (CORNMEAL PUDDING)

SPECIALTY MEATS & SIDES

PERNIL (ROAST PORK)

Monday - Saturday; Juicy, slow-roasted pork shoulder marinated in garlic and traditional Puerto Rican spices, with tender meat and crispy skin.

CARNE GUISADA (STEWED BEEF)

Tuesday; Tender beef slow-cooked in a rich, savory sauce with potatoes, carrots, and Puerto Rican spices.

CHULETAS EN SALSA (PORK CHOPS IN SAUCE)

Wednesday; Juicy pork chops simmered in a flavorful, tangy sauce.

COSTILLAS EN SALSA (RIBS IN SAUCE)

Thursday; Tender pork ribs slow-cooked in a rich, tangy sauce for a delicious and satisfying dish.

- **PINCHOS (PUERTO RICAN SKEWERS)**

Friday & Saturday; Juicy, flavorful meat skewers grilled to perfection and brushed with a savory barbecue glaze. Choose from chicken or pork for a classic street food experience that captures the essence of Puerto Rican flavors.

- **ENSALADA DE PAPA (POTATO SALAD)**

A creamy Puerto Rican-style potato salad made with tender potatoes, mayo, and a touch of onions, peppers, and seasonings for a flavorful side dish.

CODITOS (ELBOW PASTA SALAD)

A creamy Puerto Rican-style elbow pasta salad made with tender pasta, mayo, and a touch of seasoning for a simple yet flavorful side dish.

