

Courses to Share...

Risotto Croquettes **9**

Azul Truffle Pecorino Fries **9**

Jíbaro Nachos (Home made Malanga Chips, Refritos, Guacamole & Pico de Gallo) **11**

Arepas w/Octopus or Ceviche **9**

Ceviche of the Day **9**

Shark Chicharrón **8**

Octopus sautéed w/Olive Oil & Balsamic and Onion Escabeche **8**

Crisp lightly Breaded Calamari w/Sweet Chili Garlic Sauce **10**

Fresh Lobster Spread w/Baguette Toasts **10**

Serrano Spanish Ham & Manchego Cheese Montadito over Baguette Toast w/Olive Oil **8**

Puerto Rico Fried Pork Kan Kan Bites **10**

Sliders Hamburguers Trio **10**

Hot...

Soup of the day **6**

Light...

Baby Spinach w/Fresh Mozzarella, Cherry Tomato, White Onion, Olives w/Olive Oil and a Balsamic Reduction **9/12**

Arugula w/Pear, Manchego Cheese, Carrot, Onion, Mix Roots Croutons & Tropical or Classic Vinaigrette **9/12**

The Entree Peak...

Short Ribs w/Lobster Risotto **29**

Grilled Skirt Steak (Churrasco) w/Chimichurri & Mampo Rice **24**

Chicken Breast w/Pitorro **Puertorrican** Rum Guava BBQ Sauce & Mampo Rice **16**

Shrimps marinated w/Coconut Milk & Lemon Zest (mild spicy) served w/Arugula Salad & Coconut Vinaigrette **24**

Grilled Ahi Tuna w/Asparagus and Peppers, Mango, Cucumber and Cilantro Salad **22**

Salmon Filet w/Mampo Rice **23**

Red Snapper Filet (Blackend or Caribbean Spices) w/Hummus and Arugula **21**

Whole Fried Snapper 1.5 - 2 pounds w/Mampo Rice **23**

Fresh Culebra Lobster w/Mampo Rice (1.5 pound) **30**

(additional pound) **15**

Flavors to add (sides)...

Mampo (Mamposteao) Rice

Malanga-Pumpkin Mash

Fresh Asparagus

Arepas

your selection, 6 ea

Please, let us know about any allergies, or food restriction beforehand.

Chef José Pagán

