



Appetizers

Picoteo Coquí (Fried)

4 Sorullitos, 2 Alcapurrias, 1 Empanada de Queso,
1 Empanada de Carne, 2 Bacalaitos, 2
Mofonguitos de Yuca and 2 Conitos stuffed with
shrimps

Alcapurria de Carne

One [1] fried Green Banana Croquette stuffed
with ground beef

Accitunas Verdes

Fresh Olives mixed with fresh Cilantro, Oregano,
Rosemary and Garlic

Bacalaitos

One [1] fried Codfish Fritters

Chorizo

Sautéed Spanish Chorizo served with French
Bread

Conitos de Platano Rellenos de Camarones o Pulpo

Four [4] fried Green Plantain cones stuffed with
shrimp on a Creole sauce or Octopus Coctel

Empanada de Carne

One (1) Ground Beef Turnover

Empanada de Guayaba

One (1) Guava Turnover (Fried or Oven)

Empanada de Queso

One [1] fried Cheddar Cheese

Madre Patria Platter

Combination of Spanish olives, Brie Cheese,
Honey Ham and Criollo Bread

Mejillones

Six (6) Mussels served in their shells with a base of
white wine, butter and garlic mojito

Mofonguitos de Yuca

Four [4] cassava balls (mashed cassava mixed with
ham)

Pastel (Green Banana)

Puerto Rican Tamale stuffed with Pork and served in
a banana leave

Pulpo

Octopus Coctel in Olive Oil, Tomatoes, Peppers,
Culantro, and Vinegar served over one tostón

Sorullitos de Maíz

Six [6] fried cornmeal sticks (cornmeal mixed with
cheese)

Tostones con Caviar o Pulpo

Four (4) pieces of green plantain stuffed with Caviar
or Octopus

We Served

Real Food