

Aperitivos / Appetizers

Ceviche de Pescado <i>Fish Ceviche in Fruit Marinade</i>	\$16.00	Chicharrones de Mero en salsa alioli <i>Grouper fish bites in Aioli Sauce</i>	\$16.00
Queso frito en salsa de Guayaba <i>Fried cheese in Guava Sauce</i>	\$10.00	Coctel de Pulpo with plantain chips / <i>Octopus Cocktail</i>	\$22.00
Bacalaitos / <i>Local cod fritters</i>	\$10.00	Coctel de Carrucho / <i>Conch cocktail</i>	\$25.00
Chorizos al vino / <i>Chorizo with wine</i>	\$12.00	Coctel de Camarones / <i>Shrimp Cocktail</i>	\$16.00
Calamares Empanadas / <i>Calamari</i>	\$13.00	Ostras Frescas / <i>Fresh Oysters</i>	\$18.00 ½ docena \$32.00 Docena
Empanadillitas de Chapin / <i>Chapin mini turn over</i>	\$9.00		

Sampler

Mantarralla Sampler: Mini empanadillas de Chapín, Queso Frito, Camarones Empanados con Coco, Mero Empanado, Mini Arepas Regulares o de Coco. - **\$40.00**

Mini chapin fritters, fried cheese, coconut breaded shrimpbreaded grouper fish, regular mini arepas or coconut. - **\$40.00**

Ensaladas / Salads

Ensalada Caesar con Crutones \$15.00 <i>Caesar salad with Croutons</i>	Ensalada Caesar con Camarones \$27.00 <i>Caesar Salad with Shrimp</i>
Ensalada Caesar con Pollo \$22.00 <i>Caesar salad with Chicken</i>	Ensalada Mixta con Papaya y Vinagreta de Hierbas \$13.00 <i>Mixed salad with Papaya & herb vinaigrette</i>

Sopas / Soups

Asopao de mariscos \$24.00 <i>Seafood gumbo</i>	Asopao de Pollo \$14.00 <i>Chicken gumble</i>
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Mofongo / Stuffed Plantain

Mofongo Relleno de pollo \$16.00 <i>Chicken Stuffed Mashed Plantain</i>	Mofongo Relleno de Pulpo \$24.00 <i>Octopus Stuffed Mashed Plantain</i>
Mofongo Relleno de Churrasco \$25.00 <i>Skirt Steak Stuffed Mashed Plantain</i>	Mofongo Relleno de Carrucho \$28.00 <i>Conch Stuffed Plantain</i>
Mofongo Relleno de Camarones \$22.00 <i>Shrimp Stuffed Mashed Plantain</i>	Mofongo Relleno de Vegetales \$18.00 <i>Vegetable Stuffed Plantain</i>
Mofongo Relleno de Mariscos \$34.00 <i>Seafood Stuffed Mashed Plantain</i>	Mofongo Relleno de Langosta \$33.00 <i>Vegetable Stuffed Plantain</i>

Especialidad de la casa / House Specialty

Paella Marinera / Seafood \$52.00
paella-clams, shrimp, fish, Octopus, Calamari and peppers

Pasta Gnocchi con cherry \$23.00
tomatoes y camarones en queso de cabra / Gnocchi pasta with cherry tomatoes & shrimp in goat cheese cream.

Mar y tierra: Steak, camarones jumbo \$42.00
/ Surf and Turf-Fillet steak and jumbo shrimp clamp.

Mar y tierra: Churrasco y Langosta \$68.00
1.5lbs en salsa y un acompañante / Surf and Turf- Skirt steak and a lobster with a sauce and one side order.

Langosta Fresca/ Fresh lobster * \$30.00
Por libra /Per lbs

Rellena tu Langosta (Precio adicional) / Fill your Lobster
(Additional price)

***Relleno de carrucho o pulpo** \$28.00+
/ Conch or Octopus Filling
El relleno/ The stuffing

***Relleno de mariscos mixtos /** \$42.00+
Mix of conch, octopus and shrimp Filling
El relleno/ The stuffing

***Relleno de camarones /** \$24.00+
Shrimp Filling
El relleno/The stuffing

**Langosta fresca sin relleno a \$30.00 por libra. El relleno puede ser en salsa cremosa de ajo, al ajillo, a la criolla o en salsa de mantequilla / Fresh lobster with no stuffing, \$30.00 per lbs. The stuffing is additional, and can be in garlic sauce cream, garlic sauce, creole sauce or butter sauce.*

Pescados y Mariscos / Seafood

Filete de salmón <i>Salmon fillet</i>	\$23.00	Filete de Mero <i>Grouper Fish Fillet</i>	\$19.00
Filete de Dorado <i>Mahi mahi fillet</i>	\$23.00	Camarones al ajillo <i>Shrimp in garlic sauce</i>	\$26.00
Chillo Frito* <i>Fried Red Snapper</i>	\$24.00 <small>Por libra /Per lbs</small>	Carrucho Fresco <i>Conch</i>	\$28.00
Filete de Chillo <i>Red Snapper fillet</i>	\$22.00		

Salsas sugeridas: Salsa de crema al curry, crema de ajo, salsa a la criolla, crema de zetas, salsa de vino, demi-glaze. / Suggested Sauces: Curry cream sauce, garlic sauce, creole sauce, mushroom cream, wine sauce.

Carnes /Meat

Tomahawk Steak de 3lbs. <i>3 pounds Tomahawk Steak</i>	\$85.00	Costillas de Cordero <i>Lamb Rack</i>	\$42.00
Churrasco 12oz <i>12 oz Skirt steak</i>	\$32.00	Pechuga de pollo <i>Chicken Breast</i>	\$18.00
Ribeye 16oz	\$42.00		
Costillas St. Louis <i>St. Louis Ribs with in house BBQ Jack Daniels Sauce</i>	\$26.50 Half Rack	Explosion Burger (10 oz burger) <i>Filled with sweet plantain, bacon, cheese, crispy onion and lettuce, pickles and tomato</i>	\$25.00
	\$42.00 Full Rack		

Menú de niños / Kids Menu

Sliders con queso cheddar y papas fritas \$11.00

Beef sliders with cheddar cheese and fries

Macarrones con queso \$8.00

Macaroni and cheese

Tiritas de pollo empanadas \$10.00

con papas fritas *Chicken Tenders with fries*

Acompañantes / Sides

Arroz Mamposteao \$5.00

Arroz blanco y Habichuelas rojas \$4.00

White rice and red beans

Papas fritas / Fries \$4.00

Batata frita / Sweet Potato Fries \$4.00

Tostones / Fried Plantain \$4.00

Tostones de pana / Bread Fruit \$5.00

Arepas \$7.00

Ensalada de la casa / Side House \$4.00

Salad

Mofongo / mashed fried plantain \$5.00

Bifongo / mashed friend plantain and yucca \$5.00

Trifongo / mashed fried plantain, sweet plantain and yucca \$5.00

Papas majadas con ajo / Garlic \$4.00

mashed potato

Vegetales mixtos / Mixed \$5.00

vegetables

Postres / Dessert

Creme Brulee de Baileys \$9.00

Baileys Crème Brulee

Cinco Leches de Coco \$8.00

Coconut Five Milk

Flan de Queso \$7.00

Cheese Flan

Chocolate Lava Cake \$10.00

con Mantecado / with Icea Cream

Cheesecake de Guayaba \$8.00

Guava Cheesecake