

Starters

- **Montaditos de Ropa Vieja** 13
Braised Skirt Steak / Yuca Mofongo
- Queso Frito** 12
Local Cheese/ Spicy Guava Marmalade / Banana Bread
- **Pulpo en Escabeche** 14
Octopus / Coconut Arepa
- Croqueta de Morcilla** 12
Red Pepper Marmalade
- Longaniza de Bayamón** 13
Pork Sausage / Grilled Bread / Pique
- Market Inspired Soup** 10
- Lobster Empanadas** 16
Lemon Cilantro Emulsion

Salads

- Chopped** 12
Garden Greens / House Smoked Chicken Breast / Red Onions / Hard Boiled Egg / Tomato / Creamy Whole Grain Mustard Dressing
 - **Watercress-Arugula** 13
Red Onions / Candied Almonds / Pickled Mango / Chayote / Honey Coriander Vinaigrette
 - Del Patio** 12
Mango / Tomate / Farmer's Cheese / White Balsamic / Pepitas
- Add
- Chicken** 8 **Salmon** 15

*Gluten Free Options Upon Request.

Mofongo

- **Roasted Chicken** 24
Chicken Jus
- **Seafood Stew** 26
Mussels / Clams / Mahi-Mahi
- **Carne Frita** 22
Tender Fried Pork
- **Ropa Vieja** 25
Braised Skirt Steak / Onions / Peppers

Entrees

- Arroz con Pollo** 23
Aguacate / Guineítos Niños
- **Filete Encebolla'ó** 28
Angus Tenderloin / Smashed Fingerling Potatoes / Lemon Oil
- Pernil** 24
Roasted Pork / Risotto Mampostea'ó /Chicharrón Gremolata
- **Cazuela Del Mar** 32
King Prawns / Mussels / Clams / Mahi-Mahi / Housemade Bread
- Salmón** 25
Creamy Quinoa / Pumpkin Puree
- Catch of The Day** MP
Garbanzos / Pasteles

Classics

- Four Cheese Pizzeta** 14
Mozarella / Cheddar / Parmesan / Boursin / Cilantro Pesto
- Steak Frites** 32
New York Strip / House Potatoes / Salsa Verde
- **Artisanal Longaniza Bolognese** 20
Fresh Pasta / Garlic Bread

Delicias Chic-Chorro 60 / paréalo 75

Delight in a complete tasting of Chef Erika's most celebrated dishes. Wake up your taste buds with Octopus "Escabeche" and Montaditos of Ropa Vieja. Follow with entrées Sea Food Mofongo, Filete Encebollao and Pernil. Indulge with local's favorite dessert Guava Panetella. Dig in and enjoy!

Sides

- Guineítos Niños** 5
Baby Bananas
- Aguacate** 6
Avocado
- **Arroz con Coco** 7
Coconut Rice
- Arroz con Habichuelas** 7
Rice and Beans
- Mampostea'ó** 7
Fried White Rice with Red Beans
- Mofongo** 8
Fried Plantains Then Mashed with Salt, Garlic and Oil
- Tostones** 6
Twice - Fried Plantain Slices
- Side Salad** 7
Watercress - Arugula / Red Onions / Candied Almonds / Pickled Mango / Chayote / Honey Coriander Vinaigrette

Glossary

- **Arepa:** fried dough
- **Arroz con Pollo:** our Sunday national dish rice with chicken
- **Calabaza:** local pumpkin
- **Carne Frita:** fried pork chunks
- **Cazuela:** traditionally a terra cotta cooking pot
- **Chicharrón:** ground pork cracklings
- **Escabeche:** dish marinated in vinegar and olive oil
- **Filete encebolla'ó:** beef tenderloin with sauté onions
- **Guineítos Niños:** baby bananas, locally treasured!
- **Longaniza:** pork sausage with local spices
- **Mofongo:** the local national dish, fried plantains then mashed with salt, garlic and oil
- **Morcilla:** Puertorican style blood sausage
- **Pasteles:** similar to a tamale, made of plantains, green bananas and raw yams
- **Pernil:** slow roasted marinated pork shoulder
- **Ropa Vieja:** "Old Clothes", describes shreds of meat, peppers, and onions