

Sopas / Soups

Crema de apio (Cream of celery soup)
Guiso de pata de cerdo, gremolata de malanga
pork leg stew, taro gremolata

8

Frijoles Negros (Black Beans)
pegao de arroz blanco, cebollas rostizadas
crispy white rice, roasted onions

6

Ensaladas / Salads

Ensalada de la casa (House Salad)
Hojas de huerto, tomates cherry, queso del país, almendras
caramelizadas, vinagreta cítrica / **Orchard greens, cherry tomatoes,
Puerto Rican white cheese, caramelized almonds, citrus vinaigrette**

8

Steak 9 Chicken 4 Tuna fillet 8 1/2 Lobster tail 18

Ensalada de tomate y queso asado
(Roasted Tomato and Cheese Salad)
Ricota y mozzarella asado, micro perejil y albahaca, arúgula, tomates
rostizados y frescos, ricota batida y vinagreta de balsámico blanco
**Roasted ricotta and mozzarella, micro parsley and basil, arugula,
roasted and fresh tomatoes, whipped ricotta and white
balsamic vinaigrette**

10

Vegetalitos / Just vegetables

Berenjena confitada (Confit eggplant)
servida con mermelada de tomate y risotto de calabaza
served with tomato marmalade and pumpking risotto

18

Aperitivos / Appetizers

Bolitas de queso (Cheese balls)
Mozzarella y cheddar rellena de dulce de Timba, crocante de almendras

Mozzarella and cheddar filled with guava paste, almond brittle

7

Chicharrón de pescado (Fish cracklings)

Empanados con chicharrón, salsa de limón y aji picante

Breaded with fish crackling, lemon sauce and Puerto Rican chili pepper

9

Tartar de atún

Melón de agua y chalotas encurtidas servidas con puré de aguacate y crocante de arroz con frijoles negros

Pickled water melon and shallots served with avocado purée and rice brittle and black beans

14

Frita cubana sliders

Chorizo, fufú, croqueta de jamón, queso de cabra gratinado

Pork sausage, Mashed green plantains, ham croquette, gratinated goat cheese

8

Taco de lechón asado (Pork belly tacos)

Panza de lechón frita, puré de gandules y escabeche de tomate y chayote

Fried pork belly, pigeon peas with tomato and chayote marinade

8

Cubanito Spring Roll

Pernil asado, jamon, queso suizo, alioli de mostaza

Roasted pork shoulder, ham, swiss cheese, mustard alioli

8

Cubanísimo dip (Mega Cuban dip)

Puré de frijoles negros, panza de cerdo frita, chips de malanga

Black bean purée, fried pork belly, taro chips

7

Ceviche Tropical (Tropical Ceviche)

Tiras de Pez Dorado, marinadas en frutos cítricos y locales, servidas con arañas

Mahi Mahi strips, citrus and local fruits marinade, served with shredded green plantain patties

12

Tostada de serrano (Crunchy Serrano ham)

tomate cherry, queso manchego, Jamón Serrano crujiente, encurtidos de rábano, garbanzos fritos

Cherry tomato, manchego cheese, crunchy Serrano ham, pickled radish, fried chickpeas

9

Empanadillas (Turnover)

Horneadas servidas con picadillo cubano, mojito de cilantro, aji dulce y recaó / Oven baked and served with Cuban

ground beef, cilantro garlic sauce, sweet pepper and recaó (tropical herb)

6

La Croqueta (Croquette)

Croqueta de jamón servida con ketchup de pimiento y aji dulce y pique de la placita / Ham croquette served with bell pepper and sweet pepper ketchup with hot sauce from the farmer's market

7

Cubaricans

Plátano frito relleno de carne (ropa vieja) y queso del país gratinado / Fried plantain filled with braised shredded beef and gratinated local white cheese

10

Aves / Poultry

El pollito asao (Roasted chicken)
Pollo asado, guiso de habichuelas
negras apastelao, escabeche
de chayote

**Roasted chicken, black bean stew
and sticky rice, chayote marinade**

15

Pasta de pollo guisado
(Chicken stewed pasta)
Orecchiette pasta, papas, berenjena
confitada, queso gouda ahumado
tomate rostizado, chicharrón volao
**Orecchiette pasta, potatoes, candied
eggplant, smoked gouda cheese,
roasted tomato, crackling pork**

15

Pescado / Fish

Serenata de bacalao (Codfish salad)
Viandas (apio, yautia, ñame)
cebolla rostizada, pimientos,
huevo, berenjena

**Starchy tropical root and tuber
(celery, taro, yam), roasted onions,
bell peppers, eggs, eggplant**

22

Mejillones y almejas
(Mussels and clams)

Guiso de gandules y chorizo con
cerveza Magna, tomates, yuca,
servido con pan tostado

**Stewed pigeon peas and chorizo
with Magna beer, tomato, yucca,
served with toasted bread**

18

Chillo frito o al horno
(Red Snapper)

Ensalada de aguacate, tomate,
papaya, servido con majado
de malanga

**Avocado salad, tomato, papaya
(tropical fruit), served with
mashed taro**

28

Salmón (Salmon)
Majado de apio, escabeche de
chayote y tomate cherry
**Mashed celery, cherry tomato
and chayote marinade**

24

Pulpo (Octopus)
Marinado en miel y p prika servido
con rallado de papas y longaniza en
caldo de vegetales / **marinated in
honey and paprika served with
sausage and potato hash browns
in vegetable broth**

15

Langosta (Lobster)
Rissoto de apio y calabaza servido
con crema de tomate
**Celery and pumpkin risotto served
with tomato cream sauce**

Market Price

Pesca del d a (Catch of the day)

Market Price

Carne / Beef

Ropa vieja
(Traditional braised shredded beef)
Asado de carne desmenuzada,
pimientos y cebolla servido con
arroz congri o arroz blanco con
frijoles negros braised shredded
**beef, bell peppers and onions
served with black beans with white
rice mixed together or white rice
and black beans on the side**

16

Bistec palomilla (Cuban Pan
fried steak)
Carpaccio de amarillo y escabeche
de cebolla servido con arroz blanco
**Sweet plantain carpaccio and onion
marinade served with white rice**

19

Carne / Beef

Pata de cerdo (Roasted pork leg) servido en su jugo y acompañado de fufú (majado tradicional cubano) **basted with its own juices and served with traditional fufú (mashed green plantains)**
32

Churrasco (Skirt steak) Mofongo con chicharrón y gandules guisados con patitas **Garlic-flavored mashed plantains with crackling and stewed pigeon peas with fries**
22

Hamburger
 Carne de res servido con jamón, tocineta, queso gouda mostaza y pepinillos encurtidos en pan sobao **Ground meat patty served with ham, bacon, gouda cheese, mustard and pickled cucumbers in Puerto Rican lard bread**
12

Vaca Frita Cuban Style
 Carne de res desmenuzada y crujiente / **Crispy, shredded fried beef**
18

Costillas Deshuesadas
 Papas majadas, zanahorias asadas, cebollas fritas / **Mashed potatoes, roasted carrots, fried onions**
24

El cubano
 Lechón asado, jamón, gouda ahumado con pepinillo encurtido y mostaza servido en pan de orégano / **Roasted pork, ham, smoked gouda, with pickles and mustard served in oregano bread**
12

Mofongo
 Mofongo con chicharrón y gandules guisados con patitas **Garlic-flavored mashed plantains with crackling pork and stewed pigeon peas with roasted pork leg braised shredded beef** 16
 shredded fried beef **18** skirt steak **22**

Side Dishes

arroz blanco **3** / white rice **3** / tostones **5** / fried plantain **5**
 Moros y cristianos con grí **6** / black beans and rice mixed **6**
 arroz con frijoles negros **6** / white rice and black beans **6**
 Mofongo **7** / **Garlic-flavored mashed plantains** **7**
 fufú cubano **6** / **Mashed green plantains** **6**
 ensalada de aguacate **6** / **avocado salad** **6**
 yuca hervida al mojo **6** / **Yucca with garlic sauce** **6**

787.946.3804

Calle Dos Hermanos 180 Santurce,
 P.R. 00907 (en la Placita de Santurce)
 *Valet parking

Kitchen Hours:

Tuesday and Wednesday 4:00 pm and up
 Thursday to Sunday 12:00 noon and up
 Lunch Special (Thur./Sun) 12:00 noon to 3:00 pm

Also discover "La Carnicería", our very own speakeasy bar at the second floor with a terrace overlooking the "Placita del Mercado" space available for special events.