



Lunch Menu

AVAILABLE FROM 11:30AM TO 4:00PM

Appetizers

Codfish Fritters - Caramelized Onion Aioli 6

Sampler - Corned Beef Turnovers, Codfish Fritters & "Alcapurrias" 7

Longaniza Skewers - Homemade "Longaniza" Skewers, Green Banana "Tostones" 8

Chicken Chicharrones - Fried Chicken Bites, Fried Plantain "Tostones" 8

Fish Ceviche - Fresh Local Fish, Grilled Pineapple, Avocado, Plantain Chips, Local "Pique" 12

Soups & Salads

El Patio Salad - Watermelon, Cherry Tomatoes, Goat Cheese, Kalamata Olives, Mint, Roasted Pearl Onions, Pistachios, Strawberry & Tomato Vinaigrette 12

Add: Chicken 6, Skirt Steak 9, Shrimp 11

Pumpkin Salad - Roasted Pumpkin, Ricotta Cheese, Sunflower Seeds, Spicy Vinaigrette, Pea Tendrils 11

Add: Chicken 6, Skirt Steak 9, Shrimp 11

Garden Soup - Cucumber, Green Apple, Parsley, Cilantro, Fennel, Avocado 8

Plantain Soup - Plantain, Roasted Garlic Foam, Pork Belly, Fresh Herbs 9

Main Dishes

Chicken BLT - Nut Crusted Chicken, Tomato, Bacon, Lettuce, Caramelized Onion Aioli, Mozzarella, on Brioche Bread 15

Patio Burger - 8oz. Angus Beef, Cheddar, Bacon, Avocado, Lettuce, Tomato, Brioche Bun 16

Steak Sandwich - Smoked Gouda, Caramelized Onions, Garlic & Cilantro Mayo, Root Vegetable Chips 16

Snapper Filet - White Bean Puree, Root Vegetables, Basil & Avocado Yogurt, Cherry Tomatoes, Caper Sauce 16

Pork Tacos - (3) Pork Shoulder Tacos, Avocado, Sweet Pepper Marmalade, Onion Ceviche 17

Skirt Steak - 10 oz. Churrasco, Roasted Garlic & Lime Baked Potatoes, Fried Herb, Papaya Chimichurri 18

Seafood Salad - Octopus & Shrimp, Arugula, Pea Tendrils, Local White Cheese, Rosemary Vinegar, "Tostones" 21



Dinner Menu

AVAILABLE FROM 6:00PM TO 10:00PM

Soups

CELERY CREAM 9

Crema de Raiz de Apio, "Pegao", Guisado de Cola de Res y Tomates

GARLIC BROTH 9

Rice Noodles, Scallions, Boiled Eggs, Carrots, Chives

Appetizers

LONGANIZA DUMPLINGS 7

Puerto Rican Sausage, Sweet Plantain, Honey Soy Sauce

CHEESE PLATTER 8

Local Fried Cheese with Barrilito Rum and Chayote Marmalade

COD AREPAS 9

Coconut Flavor Arepas, Codfish Topping, Fried Onions, Peppers & Olive Oil

SCALLOPS 11

Barrilito Rum Aged Scallops, Blood Sausage & Pork Skin Crust, Green Peas

Salads

AVOCADO SALAD 9

Romaine, Shallots, Local Tomatoes, Local White Cheese, Avocado, Cilantro Vinaigrette

SUMMER SALAD 11

Fennel, Red Onions, Fine Herbs, Orange, Local Cherry Tomatoes, Avocado, House Ranch Dressing

Main Course

FRIED MEAT 14

Pork cured in salt, fried, served with Plantain Mofongo, Lemon, "Mojito Criollo" & our house made "Pique"

ROASTED CHICKEN 15

Served with Sweet Potato, Marinated Cassava and Chickpeas Stew

STEAK & ONIONS 16

Served with Red Beans, White Rice, and Sautéed Onions

SEASON VEGGIE PIE 19

Roasted Veggies, Gastride Tomatoes & Pesto Ricotta

FUSILLI PASTA 23

Fresh Fusilli Pasta, Beer Braised Short Rib, Local Heirloom Tomatoes, Shaved Black Truffles, Fontina Cheese

FILET MIGNON 27

Pastrami Rub Filet Mignon, Celery Root Puree, Roasted Garlic Sauce, Radishes & Frisee Salad

HALIBUT (MARKET PRICE)

Roasted Parsnip, Pumpkin, Scallion Sauce, Citrus Carrot Foam

Sides

Fried Plantains 5

White rice & red beans 6

Sweet plantains 6

Mofongo 6

Avocado 6

Desserts

Vanilla & Candied Almonds "Flan" 6

Goat Cheese Cheesecake & Milk Caramel 9

Rum Cake 9

Crème Brûlée (Nutella) 9