

TAPAS || APPETIZERS

El Nica 37.99

The Ultimate Nicaraguan Sampler (Serves 2-3)

Chanco Frito (*Achiote marinated braised pork*), **Carne** (*steak*), **Pollo** (*chicken*), **Taquitos Nicaragüense** (*Crunchy taco*), **Gallo Pinto** (*red beans and rice mix*), **Tostones** (*twice fried plantain round*), **Tajadas y Maduros** (*plantain chips and sweet plantains*), **Queso Frito** (*fried cheese*), **Vigorón** (*Boiled yucca, topped with fresh cabbage salad and crispy pork belly*)

Vigorón <i>Boiled yucca, topped with fresh cabbage salad and crispy pork belly or chanco frito</i>	12.99	(6) Tostones con Queso (15 minutes) <i>Twice fried plantain, fried cheese bites and beans topped with cotija cheese</i>	8.99
Tajadas con Queso y Ensalada <i>Crispy plantain chips, fried cheese bites and fresh cabbage salad</i>	6.99	Canastas de Papas Fritas <i>Steak fries basket</i>	5.00
(2) Maduros con Crema <i>Sweet plantain with sour cream</i>	6.99	(2) Quesillos <i>Handmade tortilla, cheese, cream and pickled onion</i>	7.99
Yucca Frita <i>Fried Yucca</i>	3.99	Add: Chicken 4.00 / Steak 6.00	

BEBIDAS || BEVERAGES

SPECIALTY DRINKS (no refills)	3.75	Milca <i>(Strawberry)</i>	2.75	BEER	6.00
Cacao <i>Rice, chocolate and milk</i>		Nectar Guava	2.75	Toña Cerveza, Nicaragua	
Pitaya con Limon <i>Dragon fruit lemonade</i>		Mango		Sierra Nevada	
Tamarindo con Chan <i>Tamarind with Chia seed</i>		Apple Juice	2.00	Blue Moon	
Agua de Pina <i>Pineapple water</i>		Orange Juice	2.00	Corona	
Tiste <i>Corn meal, and chocolate</i>		Bottled Water	2.00	Modelo Especial	
Cebada <i>Barley, milk and water</i>		Shirley Temple	3.75	WINE	Glass 7.00
Maracuya <i>Passion Fruit water</i>		Glass of Milk	2.00	Red Bled, "DADO", CA	
		FOUNTAIN (free refills)	2.75	Chardonnay, "NICA", CA	
		Coca-Cola		Sauvignon Blanc, "NICA", CA	
		Diet Coke		Dragon Fruit Sangria	8.00
		Sprite		Café con Leche	2.75
		Fanta Orange		<i>Coffee w/whole milk</i>	
		Lemonade		Cacao Café en Hielo	3.75
		Ice Tea		<i>Iced Coffee w/Cacao</i>	
				Hot Tea	2.50
				Green Tea (<i>Té Verde</i>)	
				Chamomile (<i>Manzanilla</i>)	

20% GRATUITY FOR GROUPS 6 OR MORE / SPLIT BILLS

ENTRADAS || ENTRÉES

Your Entrées includes/ Incluye Ensalada de Repollo (cabbage salad)

Your choice of Gallo Pinto (red beans and rice mix) or Arroz Blanco Y Frijoles (white rice and beans), and your choice of Tajadas (plantain chips) or Maduros (sweet plantains) Upgrade to (6) Tostones or Fried Yucca \$2.00

Additional: (6) Queso Frito (Fried cheese bites) for \$3.49 / (4) Jumbo Shrimp (Camarones) \$4.00

Churrasco <i>10oz. Chimichurri marinated steak</i>	17.99	Camarones al Ajillo <i>(7) Jumbo shrimp in our garlic sauce</i>	17.99
Carne Encebollado <i>10oz. Steak topped with our Nicaraguan tangy onion and tomato sauce</i>	17.99	Chimichurri Camarones <i>(7) Jumbo shrimp marinated in chimichurri</i>	17.99
Carne a la Plancha <i>10oz. Citrus marinated steak Add a la Jalapeña cream sauce \$2.00</i>	16.99	Camarones a la Jalapeña <i>(7) Shrimp in mild jalapeno cream sauce</i>	17.99
Lengua en Salsa <i>Beef tongue in Nicaraguan tangy onion, tomato, olives, peas and carrots sauce</i>	17.99	Lomo de Puerco a la Plancha <i>10oz. Achiote marinated pork loin</i>	14.99
Carne Desmenuzada <i>Shredded beef in our Nicaraguan tangy onion and tomato sauce</i>	16.99	Chancho Frito <i>10oz. Achiote marinated braised pork</i>	14.99
Salpicón (Chilled) <i>Finely minced beef, bell peppers and onions marinated in freshly squeezed lime juice</i>	13.99	(3) Taquitos Nicaragüense <i>Flauta style taco filled with Achiote pork (Cabbage is topped with sour cream and cheese)</i>	12.99
		Nacatamal (Only) <i>Nicaraguan style corn meal tamal stuffed with pork and potato</i>	10.99
Pollo a la Plancha <i>10oz. Achiote marinated chicken Add a la Jalapeña cream sauce \$2.00</i>	14.99	El Vegetariano <i>Gallo Pinto, plantain chips, sweet plantains, cabbage salad and (6) cheese bites</i>	12.99
Pollo Frito con Papas Fritas <i>10 oz. Fried breaded chicken and steak fries</i>	14.99		

PARA NIÑO'S || KID'S MENU

Para 10 años o menos (**No Excepción**) || For ages 10 & under (**No Exception**)

Your choice of Gallo Pinto (red beans and rice mix) or Arroz Blanco Y Frijoles (white rice and beans), and your choice of Tajadas (plantain chips) or Maduros (sweet plantains) or Papas Fritas (Steak fries), and includes (3) Queso Frito (fried cheese bites)

Carne Asada <i>3 oz. Grilled Steak bites</i>	7.99	Salpicón <i>Finely minced beef marinated in lime</i>	7.99
Pollo Asado o Frito <i>3 oz. Grilled or Fried Chicken</i>	6.99	Camarones <i>(3) Jumbo shrimp</i>	8.99

AUTHENTIC NICARAGUAN CUISINE

ALMUERZO || LUNCH

Wed – Fri, 11:00am - 2:30pm

Your Entrées includes/ Incluye Ensalada de Repollo (cabbage salad)

Your choice of Gallo Pinto (red beans and rice mix) or Arroz Blanco Y Frijoles (white rice and beans), and your choice of Tajadas (plantain chips) or Maduros (sweet plantains), Upgrade to (3) Tostones \$1.00

Additional: (6) Queso Frito (fried cheese bites) for \$3.49

<p>Camarones al Ajillo O Chimichurri 11.99 <i>(4) Jumbo shrimp in garlic sauce or Chimichurri</i></p> <p>Carne a la Plancha 9.99 <i>5 oz. Citrus marinated steak</i></p> <p>Pollo Frito con Papas Frita 8.99 <i>5 oz. Fried breaded chicken and steak fries</i></p>	<p>Pollo a la Plancha 8.99 <i>5 oz. Achiote marinated chicken</i></p> <p>Chancho Frito 8.99 <i>5 oz. Achiote marinated braised pork</i></p> <p>Salpicón (Frio/Chilled) 8.99 <i>Finely minced beef, bell peppers and onions marinated in freshly squeezed lime juice</i></p>
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POSTRESS || DESSERTS

(Made to Order, Extra 20 minutes)

<p>* (3) Buñuelos 6.99 <i>Yucca and cheese fritters in a simple syrup</i></p>	<p>* (1) Manuelitas 4.99 <i>Thick crepe filled with cotija cheese and cinnamon sugar</i></p>
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LADOS || SIDES

<p>(12) Queso Frito 6.49 <i>Cheese bites</i></p> <p>Arroz Blanco 3.00 <i>White rice</i></p> <p>Ensalada 2.00 <i>Cabbage salad</i></p> <p>Gallo Pinto 3.00 <i>Red beans and rice mix</i></p> <p>Frijoles 3.00 <i>Red Beans</i></p> <p>(2) Bread 1.00 <i>Pan</i></p>	<p>Maduro 3.00 <i>(1) Sweet plantain</i></p> <p>Tajadas 3.00 <i>Plantain chips</i></p> <p>Crema .60 <i>Central American sour cream</i></p> <p>Cebollitas .50 <i>Pickled cubed onion and shaved carrots</i></p> <p>Chilero .50 <i>Pickled jalapeño, carrots and onions</i></p> <p>(3) Tortillas 1.00</p>
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