

Platos Con Pollo/Chicken Dishes

Pollo al Champiñon Ajillo	\$17.95
<i>Boneless Breast of Chicken Sautéed with Mushrooms and Hearts of Artichoke in Chef's Special Garlic Sauce, Served with Rice and String Beans</i>	
Pollo a la Criolla	\$16.95
<i>Boneless Breast of Chicken Sautéed in Latin Style Creole Sauce, Served with Green Plantains, Rice and Beans</i>	
Pollo a la Parrilla	\$16.95
<i>Marinated Grilled Chicken Breast topped with Mango Salsa, Served with Sweet Plantains, Rice and Beans</i>	
Arroz con Pollo	\$15.95
<i>Chicken and Rice Served with Sweet Plantains and Beans</i>	
Pollo con Camarones al Chipotle	\$19.25
<i>Boneless Chicken Breast and Shrimp Sautéed in Chipotle Pepper Sauce Served with Rice and Beans</i>	
Pollo Mexicano	\$17.25
<i>Marinated Grilled Chicken Breast, topped with Red Chili Sauce, Cheese and Pico de Gallo Served with Green Plantains, Rice and Beans</i>	
Pollo Verde	\$17.25
<i>Marinated Grilled Chicken Breast ,topped with Tomatillo Sauce and White Tropical Cheese, Served with Spanish Rice and Green Plantains</i>	

Platos Con Mariscos/Seafood Dishes

Paella Marinera	\$26.95
<i>Classic Spanish Dish of Saffron Rice and Seafood</i>	
Paella Valenciana	\$21.95
<i>Classic Spanish Dish of Saffron Rice, Chicken, Pork, Spanish Sausage and Seafood</i>	
Camarones al Chipotle	\$18.95
<i>Shrimp Sautéed in Chipotle Pepper Sauce Served with Rice and Beans</i>	
Salmon con Salsa de Mango	\$20.95
<i>Baked Salmon Topped with Mango Salsa, Served with Sweet Plantains, Rice and Beans</i>	
Camarones al Ajillo	\$18.95
<i>Shrimp Sautéed in Garlic Sauce Served with Yuca Fries , Rice and String Beans</i>	
Cazuela de Mariscos	\$26.95
<i>Seafood Casserole in Chef's Special Seafood Sauce Served over Saffron Rice</i>	
Camarones a la Criolla	\$18.95
<i>Shrimp Sautéed in Latin Creole Sauce, Served with Spanish Rice and Sweet Plantains</i>	