

# COLOMBIA LATIN RESTAURANT MENU

## APPETIZERS

- Special Appetizer** – Arepa con queso, chorizo, chicharron, and empanada. \$9.95  
**Arepa con Queso** – Corn patty with cheese. \$4.40  
**Tostones con Queso**- Flattened green plantains with Mozzarella. \$4.50  
**Arepa con Queso y Carne** – Corn patty with cheese and beef. \$5.95  
**Tostones con Queso y Carne**- Flattened green plantains with cheese and beef. \$6.95  
**Arepa Ogado y Carne** – Corn patty with tomato onion sauce and beef. \$5.95  
**Tostones con Ogado y Carne**- Flattened green plantains with tomato, onions and cheese. \$6.95  
**Maduros con Queso** – Sweet plantains with cheese. \$4.50  
**Calamar Apanado**- Breaded calamari, with tartar sauce. \$5.95  
**Yuca con Chicharron** – Fried yuca with fried pork belly. \$6.95  
**Empanada** – Our famous fried meat pie. \$1.50  
**Picada**- Combination of meats, yuca, corn patty, tostones, and empanada. \$12.95  
**Morcilla o Chicharron o Chorizo con arepa**- \$4.50

## CEVICHERES

\$11.50

- Ceviche de Pescado** – Fish filet in lemon juice.  
**Ceviche de Camaron**- Shrimp in lemon juice.  
**Ceviche Mixto**- Fish and shrimp in lemon juice.  
**Coctel de Camarones** – Shrimp cocktail mixed with our famous creamy remoulade sauce.  
**Coctel de Camarones** – Boiled Shrimp cocktail Mexican style, mixed with pico de gallo, avocado, in special tomato juice.

## SALADS – ENSALADAS

Chicken \$8.95    Shrimp \$10.95

- Caesar Salad**-Romaine hearts, croutons and Caesar dressing.  
**Chef Salad**-Lettuce, tomatoes, carrots, and mixed peppers.

## SANCOCHOS – SOUPS

*(Servidas con arroz, ensalada, maduros y arepa)  
(Served with rice, salad, sweet plantains, and corn patty)*

- Sancocho de Pescado** – Fish soup with our famous Caribbean cream of coconut. \$10.95  
**Sancocho de Mariscos**– Seafood soup with Coconut Caribbean Style. \$12.95  
**Sancocho de Cola** – Exquisite colombian style ox tail soup. \$12.95  
**Mondongo** – Beef honey comb with yuca root and potato. \$11.95  
**Sancocho de Pollo**– Delicious Latin chicken soup. \$10.95  
**Ajiaco** – Our most famous creamy chicken soup. \$11.95  
**Cazuela de Mariscos** –Fish, shrimp, calamari and octopus with Garlic butter w/ creamy saffron \$15.00

**Consommé** medium \$4.00

## **LATIN-AMERICAN DISHES**

**Bandeja Paisa** – Colombian style dish with grilled steak, sausage, fried pork belly, egg, sweet plantains, rice, beans, corn patty, and avocado. Medium \$11.95 Large \$13.95

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(Served with soup or salad, rice, sweet plantains, and veggies)

\$12.95

**Lengua en salsa Criolla** –Cut of beef tongue, yucca potatoes in creole sauce.

**Carne Asada** – Grilled steak with French fries.

**Bistec Encebollado**- Skirt steak served with sautéed onions.

**Bistec a Caballo** – Skirt steak with Colombian Creole sauce, and one fried egg.

**Sobrebarriga a la Plancha** – Grilled Rose meat steak with Roasted potato and yucca.

**Sobrebarriga Criolla** – Rose meat steak in Colombian creole sauce.

**Bistec Apanado**– Breaded skirt steak with French fries.

**Bistec Chimichurri**-Skirt steak with mushrooms and our special herbs and garlic butter.

**Ropa Vieja**- Shredded beef in tomato based Cuban style with black bean.

### **RICE**

**Arroz Valenciana** - Shrimp, fish, scallops, calamari, mussels, chicken, pork, sausage, and saffron rice. Similar to Spanish paella. \$12.95

**Arroz con Pollo** - Sautéed chicken, veggies, with saffron rice. \$11.00

**Arroz con Camarones** - Sautéed shrimp, peppers and saffron rice. \$12.95

### **VEGETARIAN DISHES \$10.00**

**Sopa de Vegetales** - Served with salad, rice, sweet plantains, and mix vegetables.

**Quesadilla**- Sautéed mix peppers, mushrooms, onions, mozzarella cheese with fries.

**Arroz con Vegetales** – Vegetables, saffron rice and sweet plantains.

**Pasta Primavera**- Vegetables in garlic butter served with garlic bread and plantains.

### **SIDE ORDERS**

-Arepá sola – Pan con ajo - Huevo frito- Tortillas \$1.50

-Yuca frita - Papas fritas – Plátano maduro –Tostones – Aguacate – \$3.50

-Arroz blanco-Arroz amarillo-Arroz frito- Frijoles rojos o negros-Lentejas-Vegetales- \$2.50

-Corn patty-Garlic bread –Fried egg- Tortillas \$1.50

-Fried yucca - French fries - Sweet plantains -Green plantains -Avocado- \$3.50

-White rice- Yellow rice- Fried rice- Red or Black beans- Lentil soup- Vegetables \$2.50

### **WHOLE FISH - PESCADO ENTERO 1.5 LBS.**

*(Served with Soup or Salad white rice and flattened green plantains)  
(Servido con sopa o ensalada, arroz blanco, y tostones)*

- Viudo de Pargo Rojo** –Whole red snapper with creole sauce and creamy coconut. \$19.00  
**Pargo Rojo Pacifico**- Red snapper, sautéed shrimp, onions, tomato in creamy saffron. \$ 22.95  
**Pargo Rojo al Mojo de Ajo**- Red snapper in garlic butter sauce. \$19.00  
**Mojarra Frita**- Deep pan fried tilapia cooked to perfection. \$14.00  
**Mojarra de la Casa**-Whole tilapia, shrimp, mix peppers, white wine in creamy lemon.\$ 18.00

### **SHRIMP – CAMARONES**

**12 shrimps \$13.95**

- Camarones de la Casa** – Sautéed shrimp mix peppers white wine creamy lemon.  
**Camarones al Mojo de Ajo** – Sautéed shrimp white wine lemon in garlic butter.  
**Camarones Criolla** – Colombian style shrimp in creole sauce.  
**Camarones a la Diabla** – Shrimp with onions, jalapeno peppers in tomato sauce.  
**Camarones Apanados** - Breaded shrimp with French fries.  
**Camarones Pacifico** – Sautéed shrimp with onions tomato in creamy saffron sauce.

### **FISH FILET - FILETE DE PESCADO**

**10 oz. \$12.95**

- Filete de la Casa con Camarones**- Sauteed shrimp in creamy lemon butter \$15.95  
**Filete a la Plancha** – Grilled fish filet with French fries.  
**Filete Chimichurri** – Grilled fish filet with mushrooms special herbs in garlic butter.  
**Filete Caribe** – Juicy fish filet in Caribbean creamy coconut sauce.  
**Filete Apanado** – Breaded fish filet with French fries.  
**Filete Mediterraneo** – Sautéed olives capers mix peppers white wine and tomato sauce.  
**Filete Chipotle**- Fish filet with mushrooms garlic butter in creamy chipotle sauce.  
**Salmon Chipotle** -8 oz. Grilled salmon filet with sautéed mushrooms in creamy chipotle sauce. \$14.00

### **QUESADILLAS**

*(Served w/ salad sweet plantains and fries-Servido con ensalada maduros y papas fritas)*

- Quesadilla de Carne Asada**–Grilled skirt steak Quesadilla w/ mozzarella cheese. \$10.00  
**Quesadilla de Pechuga Asada** – Grilled chicken breast Quesadilla. \$9.00  
**Quesadilla de Camarones** – Grilled shrimp Quesadilla. \$11.00

### **STEAKS – CHURRASCOS**

**10 oz. \$15.95**

Ribeye or NY steak

- Churrasco al Vino Rojo** - Charbroiled steak with sautéed mushrooms in red wine sauce.  
**Churrasco Chimichurri**-Charbroiled steak w/mushrooms special herbs and garlic butter  
**Churrasco al Brandy** – Sautéed mushrooms green peppercorn in creamy brandy sauce.

**Churrasco a la Plancha** - Grilled steak – with French fries.

**Churrasco 8oz con Camarones** – Grilled steak 8oz. with shrimp. \$18.00

### **CHICKEN BREAST - PECHUGA DE POLLO**

**10 oz. \$11.95**

**Pechuga Pacifico con Camarones**– Grilled chicken with sautéed shrimp, onions and tomatoes in creamy saffron sauce \$14.95

**Pechuga Hawaiiiana**–Grilled chicken breast with ham pineapple and mozzarella cheese,

**Pechuga a la Plancha** – Grilled chicken breast with French fries.

**Pechuga Apanada con Champinones**–Breaded chicken breast w/creamy mushrooms

**Pechuga Chipotle** – Grilled chicken w/sautéed mushroom in creamy chipotle sauce

**Pechuga de la casa** – Sautéed mix peppers white wine and creamy lemon sauce.

**Pechuga Florentine** – Spinach onions mushrooms in garlic butter with cheese on top.

**Pechuga a caballo** – Grilled chicken yucca, potatoes, in creole sauce and one fried egg.

### **PORK LOIN - LOMO DE CERDO**

**10oz. \$ 11.95**

**Lomo Poblano** – Grilled pork loin – with sautéed mushrooms creamy poblano pepper.

**Lomo Hawaiiiano** – With grilled ham pineapple and mozzarella cheese.

**Lomo Apanado** – Breaded pork loin with French fries.

**Lomo a la Diabla** – Sautéed onions jalapeno peppers with tomato sauce.

**Lomo al Vino Rojo** –Pork loin with sautéed mushrooms in red wine sauce.

**Lomo Chimichurri** – Mushrooms special herbs in garlic butter and white wine.

### **PASTAS**

**Regular \$8.95 with Chicken-\$10.95 with Shrimp \$12.95**  
*(Served with salad and garlic bread- Servido con ensalada y pan de ajo)*

**Fettuccini Alfredo** - Sautéed garlic butter with Alfredo sauce.

**Fettuccini Mediterranean**- Sautéed olives capers mix peppers white wine and tomato sauce.

**Fettuccini Chimichurri** –Sautéed mushrooms, special herbs in garlic butter

**Pasta Teriyaki con Pollo**- Sautéed chicken and vegetables in teriyaki sauce

**Chicken Parmesan** – Breaded chicken breast, tomato, mozzarella cheese and fettuccini. \$12.95

## **Beverages**

### **Natural Juices**

**Small 20 oz.\$3.25 Large 32 oz \$5.00**

**Guanábana - Guayaba - Pina - Fresa - Mora - Papaya - Maracuyá - Mango - Lulo**

**Limonada... 3.00**

**Coco en Leche – Licuado de Café**

