

Salsa Latina

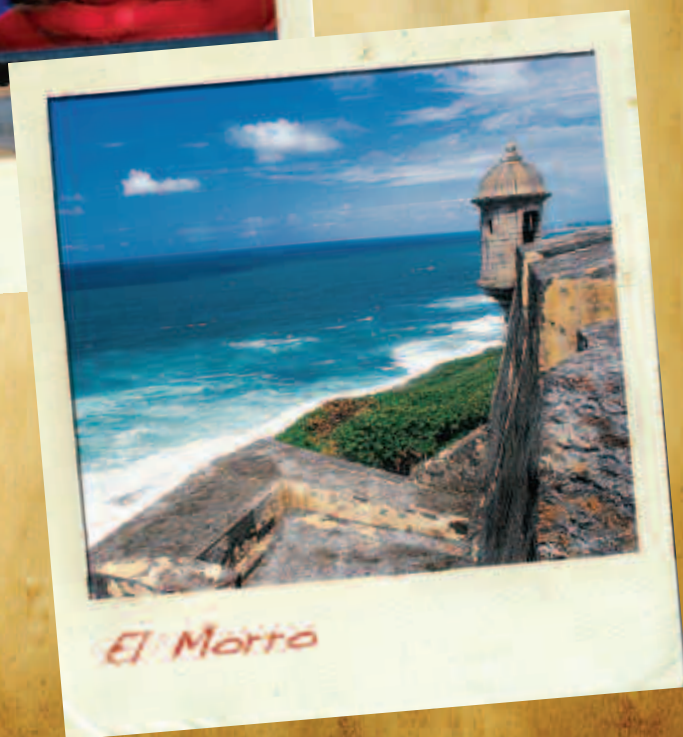
Dinner Menu



Borinquen



Salsa Latina



El Morro

APERITIVOS Appetizers

- Alcapurrias de Yuca5.95
- Alcapurrias de Guineo5.95
- Empanadas de Carne o Pollo5.95
Beef or Chicken patties
- Papa Rellena5.95
Potato balls stuffed with beef
- Tostones Montaditos de Carne7.95
Fried green plantains topped with beef
- Tostones Montaditos de Camarones .8.95
Fried green plantains topped with sauteed shrimp
- Carne Frita8.95
Crispy fried marinated pork
- Pasteles Lareño en Hoja3.95
- Almejas en Salsa9.95
Sauteed clams
- Calamares en Salsa9.95
Sauteed calamari
- Camarones al Ajillo8.95
Shrimp in garlic sauce
- Camarones Rincon al Piri Piri8.95
Shrimp rincon piri piri
- Mejillones San Juan en Salsa9.95
Mussels San Juan sauteed
- Chicharron de Cerdo9.95
Crispy fried pork with skin
- Chicharron de Pollo8.95
Crispy fried chicken
- Un Quattro17.95
Papa rellena, empanadas, carne frita, tostones
- Plain Mofongo6.95



ENSALADAS Salads

- Ensalada de Bacalao Gaspacho8.95
Codfish salad with tomato, onions & avocado
- Salsa Latina Chopped Salad9.95
Grilled shrimp, tomato, cucumber,
gorgonzola cheese, garbanzo beans & avocado
- Ensalada de la Casa House salad4.95
- Caesar Salad5.95
- Con Pollo with grilled chickenadd 3.00
- Con Camarones with grilled shrimp ..add 4.00

SOPAS Soups

- Sopa de Pollo Chicken soup5.95

MOFONGO DE PLATANO O YUCA

Plantains or cassava mofongo
Served with salad

- Camarones 17.95
Shrimp
- Churrasco18.95
Skirt steak with chimichurri
- Pernil 15.95
Roasted pork topped with garlic &
oil sauce with sliced onions
- Chicharron de Pollo 14.95
Crispy fried chicken
- Chicharron de Cerdo14.95
Crispy fried pork rinds
- Pechuga al Ajillo14.95
Chicken breast in garlic sauce
- Carne Frita15.95
Crispy fried marinated pork

PLATOS A LA CARTA

Entrees

**Todos vienen Acompañados
con Arroz y Habichuelas, Maduros**
All served w/ Rice,
Beans & Sweet Plantains

- Churrasco**18.95
Skirt steak with chimichurri
- Filet Mignon**23.95
In a sauteed onion demi glaze
- Chuletas**16.95
Pork chops sauteed with peppers and onions
- Palomilla Encebollado**17.95
Thin steak pan seared in a pepper & onion sauce
- Bistec Empanizado**16.95
Fried breaded steak
- Pechuga de Pollo**14.95
(En tomate natural) Grilled chicken breast
topped with fresh tomato salsa
- Pollo Asado**12.95
Rotisserie chicken
- Pernil** 15.95
Roasted pork topped with garlic & oil
sauce with sliced onions
- Chicharron de Pollo** 14.95
Crispy fried chicken
- Chicharron de Cerdo** 14.95
Crispy fried pork rinds
- Pechuga al Ajillo**14.95
Chicken breast in garlic sauce
- Carne Frita**15.95
Crispy fried marinated pork

GUISADOS

Stews

- Ropa Vieja**14.95
Stewed shredded beef
- Carne Guisada** 13.95
Stewed beef
- Pollo Guisado**12.95
Stewed chicken
- Rabo Encendido**16.95
Oxtail

MARISCOS

Seafood

- Camarones a la Parrilla**17.95
Grilled shrimp in a white wine sauce with onions
- Camarones Enchilados**17.95
Shrimp in hot creole sauce
- Camarones al Ajillo**17.95
Shrimp in garlic sauce
- Filete de Salmon al Horno**17.95
Blackened salmon topped with
roasted peppers, crabmeat sauce

**FRIDAY - SATURDAY
& SUNDAY ONLY**

- **Arroz con Pollo**15.95
Served with a salad, beans & sweet plantains
- **Sancocho con Arroz Blanco** ..14.95
Hearty Puerto Rican stew
with meats & caribbean roots with white rice
- **Pastelon de Platanos Maduros** 15.95
Sweet plantain layered with ground beef
served with rice and beans, lettuce and tomato salad

SOLO VIERNES, SABADO Y DOMINGO

ORDENES INDIVIDUALES

Side Dishes

- Tostones**3.95
Fried green plantains
- Maduros**3.95
Fried plantains
- Yuca con Ajo o Frita**5.95
Cassava in garlic sauce or fried
- Papas Fritas**2.95
French fries
- Arroz con Gandules**3.95
Rice with pigeon peas
- Arroz Blanco** White rice2.95
- Arroz Amarillo con Chorizo**3.95
Yellow rice with sausage
- Avocado**2.95
- Habichuelas Rojas o Negras**1.95
Black or red beans

NIÑOS

Kids Menu

All Kids Meals served w/Soft Drinks

- Chicken Fingers** with fries6.95
- Chicken Fingers** with rice & beans6.95
- Empanadas** with rice & beans6.95



POSTRES

Desserts

- Flan**4.95
Custard
- Flan de Coco**4.95
Coconut custard
- Tres Leches**5.95
Traditional moist sponge cake
soaked in three types of milk
- Cheese Cake**5.95
- Biscocho de Chocolate**5.95
Chocolate layered cake
- Helado de Vainilla**3.95
Vanilla ice cream
- Guava Cheesecake**6.95
- Lava Cake**5.95
Warm chocolate sponge cake filled with chocolate ganash

BEBIDAS-Drinks

- Sodas** Soft drinks2.00
- Café con Leche**1.75
Coffee with steamed milk
- Té** Tea1.75
- Bottled Water**2.00
- Espresso**2.00
- Cappuccino**4.00
- Jugos Tropicales** Tropical juices2.50
Guava, tamarindo, mango, passion fruit
- Agua con Gas** Sparkling water2.50
- Malta**2.00
- Cola Champagne**2.00
- Fruit Iced Tea**3.00
Guava, tamarindo, mango, passion fruit
- Coco Rico**2.00
Coconut soda

Plate Sharing Charge \$5.00

18% Gratuity Included for Parties of 6 or more