

# PALATE

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## Tapas

### **Rellenos de Papa**

Three handmade potato balls filled with marinated beef (6)

### **Rellenitos de Yuca**

Four cassava balls stuffed with marinated beef (8)

### **Pulled Pork Nachos**

Nachos topped with slow roasted shredded pork in a tangy BBQ sauce (6)

### **Cubanitos**

Three eggroll style wraps stuffed with Cuban sandwich meats, served with a side of house spicy tamarind sauce (8)

### **Pincho**

Pork and peppers kabob in BBQ with sliced water bread (5)

### **Alcapurria**

A fritter made of green bananas and yautia (taro root), stuffed with marinated beef (6)

### **Tostones con Camarones**

Fried plantains topped with shrimp in a garlic oil sauce (10)

### **Mofonguito Sampler**

Three stuffed plantain baskets with choice of pork, shrimp, or beef (10)

### **Empanadilla Sampler**

Three empanadillas stuffed with your choice of: veggie, beef, chicken, or guava and cheese (7)  
octopus, shrimp, or crab (10)

## House Sandwiches & Bar Food

### **Media Noche Sandwich**

Layered pork, ham, swiss cheese, pickles, mayonnaise, mojito sauce in a sweet bakery bread served with yuca fries (12)

### **Tripleta Sandwich**

Stuffed with pork, ham, and beef with lettuce, tomato, and mayo-ketchup in a Spanish water bread served with yuca fries (12)

### **Chicharrón de Pollo y Tostones**

Skin on fried chicken pieces (bone in), served with a side of fried plantains and house dipping sauce (10)  
substitute for mofongo (+3)

### **Carne Frita y Tostones**

Fried pork pieces, served with a side of fried plantains and house dipping sauce (10)  
substitute for mofongo (+3)

### **Bistec Sandwich**

Sautéed beef steak with onions and peppers, melted cheese, lettuce, tomato, and mayo-ketchup in a Spanish water bread served with yuca fries (12)

\*\*\*Before placing an order, please inform your server if a person in your party has a food allergy\*\*\*

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## Large Plates

### **Arroz con Gandules y Pernil**

*Yellow rice with pigeon peas served with pork shoulder and a side of cassava (17)*

### **Pollo en Fricase**

*Slow cooked chicken breast in a house sauce with fresh herbs, served with house rice, beans and sweet plantains (17)*

### **Canoa con Arroz y Gandules**

*A whole ripe plantain, filled with beef, cheese, and veggies, topped with queso fresco with a side of yellow rice and pigeon peas (13)*

### **Carne Guisada**

*Slow cooked beef with fresh herbs, served with white rice, beans, avocado, and sweet plantains (17)*

### **Bistec**

*Sautéed beef steak with onions and peppers, served with morro rice and sweet plantains (17)*

### **Mofongo con Camarones**

*Mashed plantain basket filled with shrimp, with a choice of garlic oil or special house red sauce (19)*

### **Quinoa con Salmon Enegrecido**

*Flavorful blackened salmon in a sweet and spicy ginger sauce served over quinoa with a side of candied brussel sprouts (20)*

### **Mahi Mahi**

*A mahi mahi filet served with shrimp rice, clams and mussels with sweet and spicy tamarind sauce (20)*

### **Paella**

*Traditional Spaniard Paella with a mixed veggie, seafood, pork, and chicken infusion (22)  
In a mofongo basket (+3)*

## Soup & Salads

**Green Side Salad (5)**

**Chicken Caesar Salad (10)**

### **Soup of The Day**

## Side Dishes

**Rice (white or yellow) (5)**

**Tostones (fried plantains) (3)**

**Maduros (fried sweet plantains) (3)**

**Beans (3)**

**Yuca (cassava with onions) (4)**

**\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illnesses\*\*\***

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