

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)

Alcapurria

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

Cubanitos

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

Pincho

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

Tostones con Camarones

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

Mofongo 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)

Shrimp Ceviche

Fresh shrimp chopped red onion, cilantro, cucumber with lemon and lime juices (12)

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)

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)

Chicharrón de Pollo y Tostones

Skin on fried chicken pieces (bone in), served with a side of fried plantains and house dipping sauce (12) substitute for mofongo (+3)

Carne Frita y Tostones

Fried pork pieces, served with a side of fried plantains and house dipping sauce (12) substitute for mofongo (+3)

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)

Chuleta con Arroz Blanco y Habichuelas

A pork chop made with traditional Latin seasonings, served with sweet plantains, white rice, beans and avocado (15)

Chuleta Kan Kan

A whole pork chop with the rib and skin still attached made with traditional Latin seasonings, served with mofonguito, maduros, avocado, and your choice of white rice with beans on the side or arroz con gandules (33)

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 (19)

Mofongo con Camarones

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

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*****

9/16/20

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