

<b>TRADICIONES NICARAGÜENSES NICARAGUAN TRADITIONS</b>	
<b>BANDEJA DE ANTOJITOS “EL MADROÑO”</b>	44.99
Combinación de “ Tradiciones Nicaragüenses ” más populares Combination of our most popular “ Nicaraguan Traditions ”	
<b>NACATAMAL</b>	9.25
Tamal de harina de maíz relleno con trocitos de cerdo y especias Corn tamale filled with pork tenderloin pieces and spices	
<b>GÜIRILA</b>	8.00
Tortilla maíz dulce servido con cuajada y crema Sweet Corn Tortilla served with tender soft cheese and sour cream	
<b>ENCHILADAS MATAGALPA</b>	8.25
Tres tortillas tostaditas bañadas con frijoles molidos, queso Nicaragüense rallado y ensalada de repollo Three crispy tortillas topped with mashed red beans, grated Nicaraguan cheese and cabbage salad	
<b>TAQUITOS</b>	9.25
Tres tacos tostaditos de carne o de pollo servidos con frijoles molidos, ensalada de repollo y crema Three crispy tacos filled with pulled beef or chicken Served with refried beans, cabbage salad and sour cream	
<b>REPOCHETA</b>	8.25
Tortilla rellena de queso a la plancha bañada con ensalada de repollo y crema Grilled cheese filled tortilla topped with cabbage salad and sour cream	
<b>ANTOJITO DE QUESO FRITO</b>	9.25
Queso frito, selección de tajadas de plátano verde, plátano maduro, tortilla o tostones y ensalada de repollo Deep fried cheese served with choice of plantain chips, sweet fried plantains, tortilla or tostones { mashed green plantains } and cabbage salad	
<b>CHANCHO CON YUCA</b>	9.25
Trocitos de cerdo fritos, yuca hervida, y ensalada de repollo fried pork tenderloin pieces and steamed cassava topped with cabbage salad	
<b>QUESILLO</b>	7.50
Queso derretido envuelto en una tortilla de maíz . servido con crema y cebolla encurtida Melted cheese wrapped within a corn tortilla . served with sour cream and pickled onions	
<b>VIGORON</b>	8.25
Yuca hervida, chicharrones y ensalada de repollo TRADITIONAL NICARAGUAN STREET FARE steamed cassava and pork rinds topped with cabbage salad	
<b>INDIO MAIZ</b>	8.00
YOLTAMAL   Tamal de maíz dulce servido con cuajada y crema Sweet corn tamale. Served with tender soft cheese and sour cream	

<b>APERITIVOS &amp; SOPAS   APPETIZERS &amp; SOUPS</b>	
<b>&lt; CEVICHE DE PESCADO &gt;</b>	9.25
Pedazos de pescado marinado en jugo de limón fresco, cebolla, chiltoma y cilantro. Fish bites marinated in fresh lime juice, onions, green bell peppers and cilantro	
<b>SOPA DE HUESO DE RES</b>	13.99
SHORT RIB SOUP * SERVIDA CON ARROZ BLANCO o TORTILLA DE MAIZ SERVED WITH WHITE RICE OR CORN TORTILLA	

<b>POLLO &amp; CERDO   CHICKEN &amp; PORK</b>	
<b>PECHUGA DE POLLO ESTILO NORTEÑO A LA PLANCHA   A LA PARRILLA</b>	14.99
Pechuga de pollo a la plancha o a la parrilla adobada con achiote Grilled or char - grilled chicken breast seasoned with achiote	
<b>FAJITAS DE POLLO EN SALSA JALAPEÑA</b>	14.99
Chicken strips grilled with onions and green bell peppers cooked in a creamy jalapeño sauce	
<b>FAJITAS MIXTAS DE CARNE Y POLLO</b>	14.99
Beef and chicken tenderloin strips grilled with onions and green bell peppers	
<b>PECHUGA DE POLLO EMPANIZADA</b>	13.99
Breaded chicken breast	
<b>LOMITO DE CERDO A LA PLANCHA   A LA PARRILLA</b>	14.99
Char - grilled or grilled pork tenderloin	
<b>PECHUGA DE POLLO A LA PLANCHA   A LA PARRILLA</b>	13.99
Grilled or char - grilled chicken breast	
<b>MILANESA DE POLLO</b>	15.99
Pechuga de pollo empanizada bañada con salsa agridulce; jamón y queso derretido encima Breaded chicken breast topped with creole sauce; ham and melted mozzarella cheese	
<b>FAJITAS DE POLLO</b>	13.99
Cocinadas a la plancha con cebolla y chiltoma Chicken strips grilled with onions and green bell peppers	
<b>CHURRASCO DE PECHUGA DE POLLO</b>	
Pechuga de pollo a la parrilla adobada con chimichurri Char - grilled chicken breast seasoned with chimichurri	
	6 oz. 12.75
	9 oz. 14.99

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.  
UN CARGO POR SERVICIO DEL 20% SERA APLICADO A TODAS LAS CUENTAS.

<b>MARISCOS   SEAFOOD</b>	
<b>FILETE DE PESCADO “MONTELIMAR”</b>	17.99
Filete de pescado a la plancha bañado con salsa cremosa de camarones Grilled fish filet topped with a creamy shrimp sauce	
<b>CAMARONES EN SALSA JALAPEÑA   CRIOLLA   MONTELIMAR   AJILLO</b>	16.99
SHRIMP MADE TO ORDER Creamy jalapeño   Shrimp creole Creamy house sauce   Butter and garlic	
<b>PARGO A LA TIPITAPA</b>	MP
Pargo frito entero servido con salsa agridulce de cebolla, tomate y jalapeños Deep fried, whole red snapper served with a sweet & sour onion, fresh tomatoe and jalapeño sauce	
<b>FILETE DE PESCADO A LA PLANCHA</b>	15.99
Grilled fish filet	
<b>CAMARONES EMPANIZADOS</b>	15.99
Breaded shrimp	
<b>CAMARONES A LA PLANCHA</b>	15.99
Shrimp sautéed with butter and garlic	
<b>FILETE DE PESCADO EMPANIZADO</b>	16.99
Selección de salsa “Tipitapa” o cremosa de limón y mantequilla BREADED FISH FILET served with your choice of sauce. sweet & sour onion, tomato & jalapeño, or lemon-butter cream	

NUESTROS PLATOS PRINCIPALES  
INCLUYEN UNA ENSALADA DE CORTESIA  
ARROZ BLANCO o GALLO PINTO  
SELECCIÓN DE  
TAJADAS DE PLATANO VERDE, PLATANO MADURO FRITO,  
PURE DE PAPAS, PAPAS FRITAS o  
TORTILLA DE MAIZ AL ESTILO NICARAGÜENSE

ALL OUR MAIN ENTREES  
INCLUDE A COMPLIMENTARY SALAD  
WHITE RICE or GALLO PINTO  
{Nicaraguan style mixture of white rice and red beans}  
YOUR CHOICE OF  
PLANTAIN CHIPS, SWEET FRIED PLANTAINS,  
MASHED POTAOTES, FRENCH FRIES or  
NICARAGUAN STYLE CORN TORTILLA

|\*|SUBSTITUCIONES A COSTO ADICIONAL | SUBSTITUTIONS AT ADDITIONAL COST

<b>RES   BEEF</b>		<b>V2.14.24</b>
<b>CHURRASCO NICARAGÜENSE</b>		24.99
Jugoso corte de centro de filete a la parrilla, acompañado de salsa jalapeña Char - grilled center cut tenderloin steak, served with a side of creamy jalapeño sauce		
<b>INDIO VIEJO</b>		12.99
Combinación de harina de maíz, carne y especias Combination of corn meal, shredded beef and spices		
<b>FAJITAS DE CARNE EN SALSA JALAPEÑA</b>		15.99
Beef tenderloin strips grilled with onions and green bell peppers served in a creamy jalapeño sauce		
<b>BISTEC AL GUSTO EMPANIZADO   ENCEBOLLADO   MIXTO</b>		16.99
GRILLED STEAK MADE TO ORDER: BREADED   SAUTEED ONIONS   SWEET & SOUR ONION AND TOMATOE SAUCE		
<b>MILANESA DE CARNE</b>		17.99
Bistec empanizado bañado con salsa agridulce; jamón y queso derretido encima Breaded steak topped with creole sauce; ham and melted mozzarella cheese		
<b>FAJITAS DE CARNE</b>		14.99
Cocinadas a la plancha con cebolla y chiltoma Beef tenderloin strips grilled with onions and green bell peppers		
<b>SALPICON</b>		12.99
Carne picada finita con chiltoma y cebolla. Servido frío Thinly minced beef, green bell peppers and onions. Served cold		
<b>LENGUA EN SALSA</b>		18.99
Lengua de res cocinada en salsa criolla Beef tongue cooked in our special creole sauce		
<b>CARNE ASADA</b>		
Authentic Nicaraguan style char - grilled steak		
	6 oz.	12.75
	9 oz.	16.25
<b>MENÚ PARA CHAVALOS   CHILDREN’S MENU</b>		
<small>ACOMPAÑADOS CON PAPAS FRITAS Y SELECCIÓN DE GALLO PINTO O ARROZ BLANCO SERVED WITH FRENCH FRIES AND CHOICE OF GALLO PINTO OR WHITE RICE</small>		
<small> * SUBSTITUCIONES A COSTO ADICIONAL   SUBSTITUTIONS AT ADDITIONAL COST</small>		
<b>TROCITOS DE POLLO EMPANIZADOS</b>		8.99
JR Breaded chicken bites		
<b>JR PECHUGA DE POLLO A LA PLANCHA</b>		9.99
JR Grilled chicken breast		
<b>JR CHURRASCO</b>		10.99
JR Center-cut Beef Tenderloin steak		

<| - Consumer Advisory -|>  
Consumption of raw or undercooked Meats, Eggs, Poultry, or Seafood may increase risk of food borne illness.  
Contains or may contain raw or undercooked ingredients

## ORDENES INDIVIDUALES | SIDE ORDES

TORTILLA DE MAIZ   Nicaraguan Corn tortilla	1.99
CREMA   Sour cream	2.99
CHICHARRONES   Pork rinds	
ENSALADA DE LA CASA, de REPOLLO o de TOMATE	
House, cabbage or tomato salad	
CUAJADA   Tender soft cheese	
CEBOLLA SOFRITA o CRUDA	
Sautéed or freshly sliced onions	
*QUESO FRITO   Deep fried cheese	3.99
ARROZ BLANCO o GALLO PINTO	
Mezcla de frijoles rojos y arroz blanco al estilo Nicaragüense	
Nicaraguan style mixture of red beans and white rice	
* TAJADAS DE PLATANO VERDE o PLATANO MADURO	
Plantain chips or sweet fried plantains	
PAPAS FRITAS   French fries	
* PURE DE PAPAS   Mashed potatoes	
* YUCA FRITA o HERVIDA   Fried or boiled cassava	
* TOSTONES   Fried mashed green plantains	
* FRIJOLES ENTEROS o MOLIDOS   Whole or Refried Red Beans	
TROCITOS DE CERDO FRITO	
Fried pork tenderloin chunks	

SALSAS CASERAS  Homemade sauces	4.99
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## BEBIDAS | BEVERAGES

CACAO - Nicaraguan style chocolate milk	4
CEBADA - Barley grain Drink	
CHIA CON TAMARINDO - Chía seeds in tamarind juice	
MARACUYA - Passion fruit	
PITHAYA - Dragon fruit	
MELON CON NARANJA - Cantaloupe and Orange	
SODAS	
MiLCA   Coca Cola   Diet Coke   Sprite	3
LIMONADA FRESCA	4
Fresh Lemonade	
INFUSIONES   INFUSIONS	5
Variiedad de sabores disponibles   Variety of flavors available	
EVIAN	3
Natural mineral water	
SAN PELLEGRINO	3
Sparkling natural mineral water	

## POSTRES | DESSERTS

FLAN de NANCITE   CARAMELO   RON FLOR DE CAÑA®	7
Golden spoon fruit   Caramel   FLOR DE CAÑA® RUM	
TRES LECHE NICARAGÜENSE	8
Deliciosa torta empapada en tres tipos de leche bañada con crema batida	
Cake soaked in a mixture of three types of cream topped with homemade meringue	
PIO QUINTO	9
Auténtico postre Nicaragüense   Authentic Nicaraguan Dessert	
Torta empapada en miel de canela y ron Flor de Caña®	
bañada con atolillo	
Cake soaked in homemade cinnamon & Flor de Caña rum syrup topped with vanilla - flavored custard cream and cinnamon	

## CAFE | COFFEE

NICARAGÜENSE	5
Hecho con partes iguales de espresso y agua caliente	
Acompañado con rosquillas	
Made with equal parts of espresso and hot water served with toasted corn cookies	
AMERICANO	3
ATOL DE MAIZENA	4
Comforting Nicaraguan beverage	
Milk, sugar, corn starch and spices	
ESPRESSO	3
CAFÉ CON LECHE	5
Steamed milk, shot of espresso and frothed milk	
JR CAFÉ CON LECHE	3
Steamed milk, shot of espresso and frothed milk	
CAPPUCCINO	6
Leche Hervida, espresso, chocolate, canela y crema batida	
Steamed milk, chocolate, cinnamon, shot of espresso and whipped cream	

## ESPECIALES de ALMUERZO LUNCH SPECIALS

FILETE DE PESCADO EMPANIZADO CON NUESTRA SALSA CREMOSA DE LIMON & MANTEQUILLA	12.75
Golden breaded fish filet in a creamy lemon-butter sauce	
FILETE DE PESCADO EMPANIZADO CON SALSA TIPITAPA	12.75
Golden breaded Fish Filet topped with a sweet & sour onion & fresh tomato sauce	
CARNE ASADA	12.75
Nicaraguan style Char-grilled steak	
CHURRASCO DE PECHUGA DE POLLO	12.75
Pechuga de pollo a la parrilla adobada con chimichurri	
Char - grilled chicken breast seasoned with chimichurri	
PECHUGA DE POLLO A LA PLANCHA	12.75
Grilled chicken breast	
CHURRASCO DE LOMITO DE CERDO	12.75
Lomito de Cerdo a la parrilla adobado con chimichurri	
Char-rilled pork tenderloin seasoned with chimichurri	
LOMITO DE CERDO A LA PLANCHA	12.75
Grilled pork tenderloin	

¡CONVIERTA SU ESPECIAL EN UN COMBO!  
AGREGUE UN TACO + QUESO FRITO  
**SUMAR \$2.75**

MAKE YOUR LUNCH SPECIAL A COMBO!  
ADD A TACO + FRIED CHEESE  
**ADD \$2.75**

**ESPECIALES DIARIOS**  
DISPONIBLES DE LUNES - VIERNES 12PM-5PM  
**EXCLUYE DIAS FERIADOS**

**DAILY SPECIALS**  
AVAILABLE FROM MONDAY - FRIDAY 12PM-5PM  
**EXCLUDES HOLIDAYS**

**SERVICIO DE DESCORCHE**  
**CORKAGE FEE**  
**21.00**

**BEBIDAS ALCOHOLICAS**  
**SE SIRVEN UNICAMENTE ACOMPAÑADAS CON SU**  
**ORDEN DE COMIDA**  
**ALCOHOLIC BEVERAGES**  
**WILL ONLY BE SERVED WITH YOUR ORDER OF FOOD**

## VINOS & CERVEZAS | BEER & WINE

CERVEZAS	
TOÑA   Corona   Heineken   Modelo Especial   Stella Artois	7
SANGRIA	
POR COPA ROJA, BLANCA O ROSADA	7
BY THE GLASS RED, WHITE OR ROSE	
VINOS DE LA CASA   HOUSE WINE	
MOSCATO   SAUVIGNON BLANC   PINOT GRIGIO   CHARDONNAY	
PINOT NOIR   MERLOT   CABERNET SAUVIGNON	
POR COPA   BY THE GLASS	7
POR BOTELLA   BY THE BOTTLE	21
VINOS POR BOTELLA   WINES BY THE BOTTLE	
BLANCOS   WHITES	
ALTO VENTO	21
PINOT GRIGIO, TRENINO ALTO ADIGE, ITALIA	
SEVEN TERRACES	44
SAUVIGNON BLANC, ISLA SUR, NUEVA ZELANDA	
LA PETITE PERRIERE	35
SAUVIGNON BLANC, FRANCIA	
LIQUID LIGHT	41
SAUVIGNON BLANC, WASHINGTON, ESTADOS UNIDOS	
FRUIT & FLOWER	31
CHARDONNAY, WASHINGTON, ESTADOS UNIDOS	
ABADIA DE SAN CAMPIO	21
ALBARIÑO, RIAS BAIXAS, ESPAÑA	
ROSADOS & ESPUMOSOS   ROSÉ & SPARKLING	
JEAN LUC COLOMBO	27
ROSÉ, CAPE BLEUE, FRANCIA	
ROCK ANGEL	65
ROSÉ, COTES DE PROVENCE, FRANCIA	
ELVIO TINTERO	27
MOSCATO D' ASTI, PIEMONTE, ITALIA	
PRUNOTTO	21
MOSCATO D'ASTI, ITALIA	
LOVE STORY	31
BRUT, VENETO, ITALIA	
TINTOS   REDS	
LES ABEILLES DE COLOMBO	29
COTES DE RHONE, RHONE VALLEY, FRANCIA	
FINCA NUEVA	31
CRianza, LA RIOJA, ESPAÑA	
SANGRE DE TORO	59
TEMPRANILLO, CASTILLA LA MANCHA, ESPAÑA	
FEUDI DEL PISCIOTTO	51
MERLOT, SICILIA, ITALIA	
MDZ	25
MALBEC, MENDOZA, ARGENTINA	
FINCA FLICHMAN RESERVA	33
MALBEC, MENDOZA, ARGENTINA	
MIND + BODY	35
CABERNET, CALIFORNIA, ESTADOS UNIDOS	
SIMPLE LIFE	35
CABERNET, CALIFORNIA, ESTADOS UNIDOS	
ROAMING DOG	41
CABERNET, WASHINGTON, ESTADOS UNIDOS	

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