



PA'PICAR
Appetizers & Tapas

- Papas "El Patio"** 5.⁰⁰
Homemade Idaho Potato Chips with Organic Sea Salt.
Papas crujientes caseras con sal orgánica
- Olives & Cheeses** 8.⁵⁰
Diced Manchego, Puerto Rican & Goat cheese with Olives marinated in olive oil and cilantro.
Dados de queso del país, Manchego y Queso de Cabra con aceitunas marinadas con cilantro.
- Mariscada con Arepas** 12.⁵⁰
Seafood salad served with a typical "Arepas"
Arepas fritas acompañadas de mariscada, cebolla, pimienta y camarones
- Tabla Del Patio** 9.⁰⁰
Sopresata, salami, prosciutto & marinated olives with toasts
Sopresata, salami, prosciutto y aceitunas marinadas con tostadas de pan criollo
- Tabla De Quesos** 9.⁰⁰
Swiss, Cheddar, Pepper Jack, Manchego & local cheese with marinated olives and toasts.
Queso suizo, cheddar, manchego, pepper jack, queso del país frito acompañado de tostadas y aceitunas marinadas.
- Calamari Fiesta** 10.⁰⁰
Garlic breaded calamari with sweet chili sauce.
Calamar en empanado de ajo con salsa de chile dulce.
- Buñuelos de Bacalao** 9.⁰⁰
Breaded Codfish lollypops served with creole sauce.
Buñuelos de bacalao servido con salsa criolla
- Gringo Ribs** 11.⁵⁰
Marinated ribs in BBQ sauce, served with yucca fritters.
Costillas marinadas en salsa BBQ servidas con yuca frita.
- Jibarito Spring Rolls** 9.⁰⁰
Spring roll with codfish, avocado, cassava, onion and red pepper.
Spring roll de bacalao, yuca, aguacate, cebolla y pimenton rojo.
- Fried Ravioli** 9.⁵⁰
Fried ricotta cheese raviolis with a red cilantro sauce.
Raviolis de queso ricotta con salsa roja con cilantro.
- Arancinis Del Patio** 10.⁰⁰
Risotto and plantain balls with an herb garlic dip
Bollitas de risotto de plátano acompañado de mojo de ajo.
- Grande Nacho with Chicken** 12.⁰⁰
Nachos loaded with melted cheese, olives, tomatoes, jalapeno, onions, guacamole, pico de gallo & sour cream.
Nachos con queso fundido, aceitunas, tomates, jalapeño, cebolla guacamole, pico de gallo y crema agria.
- Add Shrimp (añada camarones)** 15.⁰⁰



SOUPS & SALADS
Sopas & Ensaladas

- Black Bean Soup** 4.⁰⁰
Our vegetarian version of world famous Cuban soup, served with rice and chopped onions.
Nuestra versión vegetariana de la famosa sopa cubana, servida con arroz y cebolla
- Deconstructed Caesar** 8.⁰⁰
Romaine lettuce, croutons, caesar dressing to assemble to taste.
Lechuga romana, croutones, aderezo caesar para preparar a su gusto.
- With:** Chicken (Pollo) 12.⁰⁰
Shrimp (Camarones) 14.⁰⁰

- Today's Homemade Soup** 4.⁰⁰
Ask your server for today's selection.
Pregunte a su mesero por la sopa del día.
- Tropical Mixed Salad** 9.⁰⁰
Fresh lettuce, cucumbers, tomatoes, carrots, red cabbage and goat cheeses & garlic croutons served with homemade mango vinaigrette.
Lechuga fresca, pepinillo, tomate, zanahoria, repollo rojo, queso de cabra, croutones con ajo servido con nuestra vinagreta de mango.

ENTREES
Platos Principales

- Whole Red Snapper** 21.⁵⁰
Fried whole red snapper in cariole sauce and fried plantain
Chillo entero frito en salsa criolla y tostones
- Tuscany Salmon** 18.⁰⁰
Grilled Salmon, served in a bed of linguini with a light basil cream sauce.
Salmon a la panilla, servido sobre una cama de linguini con salsa de crema de albahaca.
- Arroz con Mariscos** 23.⁰⁰
A perfect blend of assorted mixed seafood, served with Latin spiced rice, paella style.
Arroz con mariscos surtidos servidos con arroz guisado al estilo paella.
- "Al Ajillo" Shrimp Pasta** 19.⁰⁰
Sautéed garlic shrimp in lemon butter with cilantro and caper over linguini pasta.
Camarones salteados al ajillo con salsa de limón, mantequilla, cilantro y alicaparrado sobre pasta linguini.

- El Pollo Borracho** 14.⁰⁰
Chicken breast in guava and rum sauce, served with vegetable and roasted red bliss potatoes.
Pechuga de pollo en salsa de guayaba y ron, servido con vegetales y papas rojas rostizadas.
- N.Y. Steak de la Casa** 22.⁰⁰
Sirloin served with steamed vegetables, roasted garlic mashed potatoes and our special sauce
"sirloin" servido con vegetales al vapor, papas majadas al ajillo y salsa de la casa
- Churrasco del Patio** 21.⁰⁰
Grilled 10oz. Skirt steak served with chimichurri sauce, steam vegetables and yellow plantain mofongo.
Churrasco de 10oz. a la panilla con salsa chimichurri, vegetales al vapor y mofongo
- Sides** 4.⁰⁰
Mofongo, rice & Beans or roasted potatoes



SANDWICHES

*All selections served with fries
Su selección servida con papas fritas*

- Italian Panini** 13.⁰⁰
Sopresata, prosciutto, manchego cheese with olive oil and black pepper in tomato basil artisan bread.
Sopresata, prosciutto y queso manchego, aceite de oliva y pimienta negra en pan artesanal de tomate y albahaca.
- Caprece Panini** 12.⁰⁰
Tomato, fresh mozzarella cheese and basil on grilled olive ciabatta artisan bread
Pan ciabatta artesanal de olive, queso mozzarella fresco y albahaca.
- El Patio chicken sandwich** 11.⁰⁰
Marinated chicken breast served with tomatoes, lettuce, and provolone cheese on whole wheat French baguette
Pechuga de pollo marinada servido con lechuga y tomate, queso provolone en pan artesanal integral.
- The Cuban Rhythm** 11.⁰⁰
Sautéed pork loin, ham, melted Swiss cheese, mustard, on artisan French baguette
Lomo de cerdo salteado, jamón, queso suizo derretido, mostaza en pan francés artesanal.
- Big Island Burger** 11.⁰⁰
Beef patty with pickles, tomatoes, onion, lettuce, topped with angel hair crisp plantain
Hamburguesa de res servida con pepinillo, tomate, cebolla, lechuga
- Puerto Rican sandwich** 12.⁰⁰
Sautéed 5oz skirt steak, peppers, sweet plantain, onion and Monterey Jack cheese on French baguette.
Churrasco salteado de 5oz. Pimientos, plátano maduro, cebolla y queso monterrey Jack en pan francés

DESSERTS
Postres

- Brownie a la mode** 6.⁵⁰
Warm sweet brownie with vanilla ice cream
- New York cheese cake** 5.⁰⁰
Traditional cheese cake with whipped cream
- Chocolate cake** 6.⁰⁰
- Tres Leches** 4.⁵⁰
Sweet Cake with 3 varieties of milk and whipped cream

Kitchen open from 11:00 Am to 12:00 MN.

7 % sales tax will be added to the retail price on all taxable items.

Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Borne Illness.