



APPETIZERS

Puerto Rican Sampler

'Bacalaitos', Chicken Wings, Fried Cheese, Fried Pork Bites, Corned Beef 'Empanadillas'

Nachos

Ground Beef, Cheddar, 'Pico de Gallo', Sour Cream

Brussels Sprouts

Apricot, Pancetta, Red Onion

Crispy Fried Wings

Wings With Beer Sauce

Mini Mallorca

Crispy Chicken, Gouda Cheese, Caramelized Onions, Roasted Garlic Aioli

Tuna Tartare

Avocado, Sesame Oil, Sesame Mayo, Sesame Seeds, Plantain Chips

Mini Alcapurrias

Ground Beef Stuffed Alcapurrias, Tomato Mojito

Mamposteao Croquettes

Rice and Bean Fritters, Parmesan Bechamel Sauce

Corned Beef 'Empanadillas'

Corned Beef Turnover with Avocado Aioli

Risotto

Green Peas, Serrano Ham, Manchego Cheese

Bruschetta

Sourdough, Crispy Prosciutto, Cherry Tomato Mojito

SALADS

House

Arugula, Parmesan, Onion, Berries, Almond, Balsamic

add Chicken Breast

add Shrimp

add Steak

Watermelon

Watermelon, Cucumber, Feta Cheese, Mint, Basil, Lemon Vinaigrette

Charcuterie

Serrano Ham, Prosciutto, Brie Cheese, Gouda Cheese, Manchego Cheese

SIDES

Tostones (6)	7
French Fries	6
Rice and Beans	7
Mofongo	8
Mamposteao	10
Vegetables	6
Risotto	13
Pasta side	13
Truffle Fries	8

MAIN DISHES

28	Stuffed Mofongo	
	Mofongo Balls, Creole Sauce	
	Chicken	25
14	Shrimp	29
	Skirt Steak	32
8	Stuffed Pepper	21
	Pepper, Tomato, Eggplant, Zucchini, Spinach, Asparagus, Romesco	
15	Sauce (Mozzarella or Vegan Cheese)	
17	Patio Burger	21
	Lettuce, Tomato, Bacon, Cheese (Cheddar or Swiss), Fries	
	Wagyu Burger	25
	Red Onions, Lettuce, Bacon, Special Sauce, Mozzarella, Truffle Fries	
16	Pasta	21
	Tagliatelle, Pesto Sauce, Manchego,	
15	add Chicken Breast	25
	add Shrimp	29
	add Steak	32
13	Lobster Risotto	29
16	Lobster Tail, Cherry Tomato Confit, Parmesan Cheese	
	Fish Tacos	18
17	Coconut Sauce, Coleslaw, Breaded Mahi Mahi, Chipotle Mayo	
	Salmon Fillet	30
12	Parmesan and Nut Crusted Salmon Fillet, Potatoes, Carrots, Broccolini, Beets, Salmon Caviar	
	Breaded Snapper with Lemon Butter Sauce	28
	Fillet Served With Golden Potatoes, Roasted Asparagus, Sweet Peas, Rich Lemon Butter Sauce	
17	Chicken	24
19	Chicken Thigh, Brussel Sprouts, Potatoes, Asparagus, Broccolini,	
22	Crispy Onions, Chilli Sauce	
25	Chicken Empanada	26
16	Breaded Chicken Breast with Coasted Cherry Tomatoes, Burrata Cheese Mixed Greens Salad	
17	Skirt Steak	32
	Mamposteao' Rice & Bean, Mushroom Sauce	
	NY Steak 12oz	41
	Roasted Garlic Butter, Mashed Potato	

DESSERTS

Flan	7
Tres Leches	7
Dessert of the day	7

KIDS

Chicken Tenders with Fries	14
Cheese Quesadilla	13
Grilled Chicken Breast with Rice & Beans	16

GF options available upon request

All Food and Beverage prices are subject to a 7% or 11.5% Government Tax. For groups of 6 or more, 18% gratuity will be included in the bill. Gluten-free food is marked with (GF). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DRINKS MENU

COCKTAILS

El Convento

Grey Goose La Paire, St. Germain,
Grapefruit Juice, and Lemon Juice

El Morro

Bailey's, Vodka, Patrón, Kahlua,
Espresso Shot

Doña Fela

Gin, St. Germain, Fresh Lime Juice,
Ginger Ale, Fresh Blood Orange Juice

La Rogativa

Ron Barrilito 2 Estrellas, Simple Syrup,
Orange Peel

La Princesa

Don Q Pasión, Pama Liqueur, Lime, St.
Germain

Casa Blanca

Tequila, Coconut Cream, Fresh Lime
Juice

Plaza De Armas

Cucumber, Honey, Pineapple Juice,
Vodka, St. Germain, Mint

Calle Luna

Whiskey, Amaretto, Smoked Salt

Mojito

Original, Mango, Passionfruit, Coconut

Piña Colada

Fresh mixture made daily.

Margaritas

House Tequila, Orange Liqueur, Fresh
Lime Juice

Rum Punch

Sangria
White | Red

Preciosa

Tequila, Prosecco, Simple Syrup, Lemon Juice

Tinto de Verano

Red Wine, Lemon Soda

BEERS

LOCAL

**Medalla
Magna**

LOCAL CRAFT

Old Harbor

IMPORTED

Heineken

Corona

Michelob Ultra

WINES

SPARKLING

Ruffino

Prosecco, Italy, NV

Ruffino Moscato D'Asti

Prosecco, Italy, NV

Laurent Perrier

Brut, Champagne, France NV

Laurent Perrier Rosé

Rosé Brut, Champagne, France NV

Moët Chandon

Brut Imperial, Champagne, France NV

WHITE

Torre La Moreira

Albariño, Rias Baixas, Spain, 2020

Santa Margherita

Pinot Grigio, Valdadige, Italy, 2021

Le Rime

Pinot Grigio, Italy, Toscana

Mohua

Sauvignon Blanc, New Zealand

La Crema

Chardonnay, Sonoma Valley,
California, US, 2019

Twin Oaks

Chardonnay, California, US, 2018

ROSÉ

Alta Pavina

Pinot Noir Rose, Spain

Whispering Angel

Chateau D'Esclans, France

RED

Josh

Pinot Noir, California

La Crema

Pinot Noir, Sonoma Coast California

Simi

Cabernet Sauvignon, California, US,
2020

Twin Oaks

Cabernet Sauvignon, California, US,
2018

The Walking Fool

Caymus, Red Blend Suisun Valley

Arzuaga Crianza

Tempranillo, Ribera del Duero,
Spain, 2019

Castellan Banfi

Sangiovese, Tuscany, Italy, 2017
Brunello Di Montalcino

16

18

16

16

16

16

16

16

16

14

Virgin 9

Rum 16

16

16

15

13

13

7

10

9

18|54

18|54

95

150

90

18|54

75

14|42

18|54

75

13|39

18|55

72

16|50

75

70

13|39

110

85

65



BREAKFAST MENU

Seasonal Local Fruit Bowl	11
Classic Oatmeal	9
Continental Breakfast	15
<i>Corn Muffins, "Quesitos", Banana Bread, Seasonal Fruit, Juice, Coffee</i>	
Yogurt Parfait	9
<i>Yogurt, Granola, Berries, Honey</i>	
Smoked Salmon Bagel	16
<i>Smoked Salmon, Red Onion, Cucumber, Cream Cheese with a side of Seasonal Fruits</i>	
Cold Cereal	8
Skirt Steak & Eggs	23
<i>Sunny Side Up Eggs, Vegetables, Potatoes, Tomato, Sourdough</i>	
Eggs Benedict	18
<i>Canadian Bacon or Smoked Salmon Hollandaise Sauce, Potatoes</i>	
Traditional Pancakes	15
Eggs Your Style	18
<i>Fried, Scrambled, or Omelet, Bacon, Local Sausage, Ham, or Smoked Salmon, Spinach, Tomatoes, Onions, Peppers, Mushrooms, Cheddar, or Mozzarella</i>	
Brioche Sandwich	15
<i>Lettuce, Tomato, Mozzarella, Mayo, Bacon, Sunny Side</i>	
Monte Cristo	16
<i>Ham, Turkey Breast, Mustard, Gruyère Cheese, Strawberry Marmalade</i>	
Chicken & Waffles	19
<i>Crispy Breaded Chicken, White Pepper Cream</i>	
French Toast	19
<i>Vanilla Ice Cream, Pomegranate Marmalade, Berries, with your choice of Bacon or Local Sausage</i>	
	
Coffee	
Cappuccino	4.75
Espresso	4.00
Latte	4.50
Drip	4.00
Natural Juice	4.75

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