



BREAKFAST MENU

BELGIAN WAFFLES 8

Warmed Syrup and Bacon

CHICKEN AND WAFFLES 13

Warmed Syrup

BUTTERMILK PANCAKES 8

Warmed Syrup and Bacon

3 EGGS ANY STYLE 8

with Bacon or Sausage & Breakfast
Potato

HOT OATMEAL 5

TURKEY CLUB 10

Bacon, Lettuce, Swiss Cheese, Bacon,
Mayonnaise on Brioche Club Bread

OMELETTE OR SCRAMBLE

HAM AND CHEESE 10

with Bacon or Sausage & Breakfast Potato

VEGGIE 10

with Bacon or Sausage & Breakfast Potato



MENU

LUNCH

SNACKS

BREADED CHICKEN WINGS 10
with French Fries

CRISPY CHICKEN TENDERS 10
with French Fries

CHEESE QUESADILLA 6
Guacamole, Sour Cream, Pico de Gallo
ADD CHICKEN BREAST 5 BEEF 7 SHRIMP 7

BEER BATTER COD FISH TACOS 11
Oriental Salt cured Cabbage and
Seaweed Salad, Spicy Sofrito Mayo, Fries

LOBSTER MONTADITOS 12
Spicy Lobster, Tostones Cup, Seaweed Salad

KANIKAMA CRAB MONTADITO 10
Tostones Cup, Ajíes Dulces Encurtidos

GRILLED PINEAPPLE MAHI CEVICHE 10
With Boniato & Casabe Crisp

SALAD


CLASSIC CAESAR 9
Crispy Romaine, Parmesan Cheese,
Seasoned Crutons, Creamy Caesar
ADD CHICKEN BREAST 5 BEEF 6 SHRIMP 7

TARTAK 9
Mesclun, Tomatoes, Kalamata, Olives, Carrots,
Manchego Cheese Crumble, Shallots Vinaigrette
ADD CHICKEN BREAST 5 BEEF 7 SHRIMP 7

LOBSTER SALAD 16
Mixed Green, Tomatoes, Spicy Sofrito
Mayo, Balsamic Vinaigrette & Tostones

BURGERS

All burgers are served tih French Fries

80TWENTY BURGER 13 
100% USDA All Beef, Onions, Lettuce, Tomatoes
& Pickles on Kaiser Sobao Bun

BACON & SMOKED GOUDA 14
100% Beef, Applewood Bacon, Smoked Gouda,
Caramelized Onions on Kaiser Sobao Bun

BORICUA BURGER 14
100% Beef, Honey Ham, Bacon, Swiss, Shoestring
Potatoes, Spicy Sofrito Mayo on Kaiser Sobao Bun

WHERE IS THE BEEF? 14
Impossible Meatless Burger, Onion, Lettuce,
Tomatoes, Kosher Dill Pickles on Kaiser Sobao Bun

SANDWICHES AND WRAPS

All sandwiches or wraps are served tih French Fries or
Corn Tortilla Chips with Guacamole

CRISPY CHICKEN SANDWICH 12
Arugula, Tomato Marmalade, Roasted Poblano
Aioli on Kaiser Bun

TURKEY CLUB 10
Bacon, Lettuce, Swiss Cheese, Mayonnaise on
Brioche Club Bread

GRILLED CHICKEN PROVOLONE 12
Creamy Mayo Pesto, Caramelized Onions,
Mesclun, Tomatoes


CHICKEN CAESAR WRAP 12
Grilled Chicken, Romaine, Caesar Dressing,
Herbs Croutons, Parmesan, Tortilla Flour Wrap

CHURRASCO WRAP 13
Churrasco, Sautéed Onions & Peppers,
Provolone, Tortilla Flour Wrap

ENTREES

CHILEAN SALMON 28
Carrot, Cauliflower and Broccoli Basmati Stir-Fry Rice

ARROZ CON POLLO 18 
Traditional Puerto Rica Yellow Rice, Chicken
Thigh Stew with Tostones & Avocado Salsa

BIFTEC A LA CRIOLLA 22 
Slow Cooked Steak with Puerto Rican Creole Sauce,
White Rice & Beans Stew with Tostones & Avocado Salsa

ROPA VIEJA 24
White Rice with Fried Salted Pork Skin, Fried
Ripe Plantain Tajadas

FETTUCCINE ALFREDO 10
ADD CHICKEN BREAST 5 SHRIMP 8

CHICKEN AND WAFFLES 13
Warmed Syrup, Mixed Berries

GRILLED CHURRASCO MP
Dauphinoise Potatoes, Seasonal Vegetables,
Classic Chimichurri, Red Wine Sauce

AIRLINE CHICKEN BREAST 28
Boursin Boniato Pureé, Tomato Marmalade, Seasonal
Vegetables, Red Wine Sauce

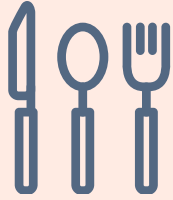
SIMPLY VEGAN

STIR FRIED QUINOA PORTOBELLO 23
with Roasted Garlic Essence, Tomato Frito, Zucchini

ASPARAGUS RAVIOLI 24
with Spicy Tomato, Asparagus, Portobello & Vegetables

NO MEAT STEAK 28
with Rustic Russet Potatoes and Seasonal Vegetables

ASK FOR OUR DAILY DESSERTS



MENU



DINNER MENU

POTAGE

ROASTED PUMPKIN 7

Roasted Native Pumpkin with Caribbean Spices, Coconut Milk and Agave

BEEF SANCOCHO 8

Traditional Puerto Rican Roots Vegetables and Beef Stew

THE GARDEN

CAESAR 9

Romaine Hearts, Croutons, Parmesan Cheese, Creamy Caesar

TARTAK 9

Mesclun, Grape Tomatoes, Kalamata Olives, Carrots, Manchego Cheese Crumble, Shallots Vinaigrette

ROCKET 9

Arugula, Dried Cranberries, Golden Raisins, Goat Cheese, Candied Almond, Honey-Lemon Vinaigrette

ADD CHICKEN BREAST 5 | SHRIMP 8

SNACKS

TUNA TATAKI 12

Sesame Crusted Saku Tuna, Oriental Salt cured Cabbage & Seaweed Salad, Wonton Crisp, Soy & Honey Ginger Reduction

BEEF SALPICON 10

Tostones Cups, Avocado Salsa, Spicy Puerto Rican Mayo

TUNA TARTARE TACOS 12

Fresh Tuna, Honey Soy Glaze, Spicy Mayo & Oriental Cabbage Salad

LOBSTER MONTADITOS 12

Spicy Lobster, Tostones Cup, Seaweed Salad

PULLED PORK CRIOLLO 10

Breadfruit Tostones, Aji Dulce Marmalade

CATCH OF THE DAY

CHILEAN SALMON 28

Carrot, Cauliflower and Broccoli Basmati Stir Fry Rice, Sesame-Pickled Ginger Reduction

PAN SEARED ATLANTIC GROUPE 28

Local Apio Rissole, Loiza Caldo Santo Broth

FROM THE FARM

BRAISED SHORT RIBS 28

Rustic Russet Potatoes, Seasonal Vegetables, Cabernet Sauce

FRENCHED CUT PORK CHOP 28

Creamy Mascarpone Funche (Puerto Rican Style Polenta), Seasonal Vegetables, Oregano Demi Glaze

TERES MAJOR 28

Beef Tender Clod, Au Gratin Potato, Caramelized Onion & Bacon Confit, Seasonal Vegetables, Red Wine Sauce

AIR LINE CHICKEN BREAST 28

Boursin Boniato Purée, Tomato Marmalade, Seasonal Vegetables, Red Wine Sauce

SIMPLY VEGAN

STIR FRIED QUINOA PORTOBELLO 23

Quinoa, Roasted Garlic Essence, "Tomate Frito", Zucchini, Asparagus, Grilled Portobello

ASPARAGUS RAVIOLI 24

with Spicy Tomato, Asparagus, Portobello & Seasonal Vegetables

NO MEAT STEAK 28

All Plant Base Meat, Rustic Russet Potatoes, Seasonal Vegetables & Vegan Demi-Glace

SPECIALTIES

PLANTAIN MOFONGO WITH SHRIMP 28

Choose between Garlic or Creole Sauce

PLANTAIN MOFONGO WITH CHICKEN 25

Choose between Garlic or Creole Sauce

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