

Latin Lovers

DISHES

Pick Two

Dominican Spaghetti

Creamy, flavorful spaghetti with a rich tomato-based sauce and Dominican spices.

Carne Guisada

Slow-cooked beef stew in a savory, well-seasoned sauce.

Camarones Guisada

Juicy shrimp stewed in a flavorful tomato-based sauce.

Camarones al Ajillo al a Crema

Shrimp sautéed in garlic sauce or a creamy, savory blend.

Bistec Encebollada

Tender steak smothered in sautéed onions and rich seasonings.

SIDES

Pick Three

Arroz

Perfectly cooked white or seasoned rice, a staple in Dominican cuisine.

Habichuelas Guisada

Stewed beans simmered with herbs and spices for a rich, comforting flavor.

Tostones

Twice-fried green plantains, crispy on the outside and soft inside.

Yuca (Cassava)

Boiled or fried cassava, served with garlic butter or onions.

Trifongo

A delicious mash of plantains, yuca, and potato, packed with bold flavors.

SPECIALTY

Pastelon

Dominican-style plantain lasagna with seasoned beef and melted cheese.

Tostones Rellones

Fried plantain cups filled with savory meats, seafood, or cheese.

Pernil

Slow-roasted pork shoulder with crispy skin and juicy, flavorful meat.

Yarroa

Layers of fries or plantains topped with meat, cheese, and creamy sauces.

Tres Golpes

A Dominican classic with fried salami, cheese, and mashed plantains (mangú), served with pickled onions.

There will be an upcharge on these items.

Mini Dominican Chimi

Bite-sized street burgers with seasoned beef, pink sauce, and crispy cabbage.

Boca Chica Fish

Whole fried fish, beach-style, seasoned and served with lime.

INCLUDED

Ensalada

Empanadas de Queso

Secret Sauce

Traveling Bliss