SOCIAL

SABORES DE AQUÍ AUTHENTIC LOCAL FLAVORS

PARA COMPARTIR (TO SHARE)

CROQUETAS DE ABUELA 12
mamposteao rice | morcilla | cilantro aioli
tomato marmalade

PORK BELLY 18
chayote salad | chicharron dust

CROQUETAS DE YUCA 16
corned beef | black garlic mayo | piquillo marmalade

PLATOS FUERTES (MAIN)

PASTELON DE AMARILLO 26
traditional meat casserole | sweet plantain
mozarella

ASOPAO DE POLLO 12
aromatic rice & chicken stew | seasonal vegetables
fresh herbs oil

BISTEC A LA CRIOLLA 28
Puerto Rican style tendered beef
local creole sauce | mofongo

PERNIL ASADO 26
roasted pork | yuca al mojo

MOFONGO RELLENO
jumbo shrimp-local creole sauce $29
beef ropa vieja $24 | sautéed chicken $22

HALF ROASTED CHICKEN 29
charred chimichurri | mamposteao rice

ACOMPAÑANTES (SIDES)

arroz & habichuelas 9
avocado salad 12
cherry tomato | red onion

mamposteao rice 9
mofongo 9
tostones 9

APPETIZERS

EMPANADAS DEL DÍA 12
four mini empanadas | aioli

FRIED CALAMARI 19
lemon pepper aioli | pimentón

WAGYU BEEF SLIDERS 22
pepper jack cheese | caramelized onions
black garlic aioli

CAULIFLOWER POPCORN 14
tempura battered | orange sauce

SPICY TUNA* TACOS 21
oriental slaw | avocado | seaweed salad
wonton shells

SHRIMP CEVICHE 18
coconut leche de tigre | grilled pineapple
jalapeños | avocado | tostones

SALADS

PEACH & PROSCIUTTO 19
arugula | tapenade | labneh | pine nuts
sweet lime vinaigrette

TOMATO & BURRATA SALAD 17
puttanesca relish | roasted cherry tomatoes
roasted tomato oil | sourdough bread

CAESAR SALAD 14
shaved parmesan | herb croutons
homemade caesar dressing

SPINACH AVOCADO 19
shaved parmesan | pine nuts
white balsamic vinaigrette

add 4oz protein: chicken 8 | shrimp 12 | salmon 12 | beef tips 18

ENTREES

BEEF SHORT RIBS 38
parsnip purée | root vegetables
pommery mustard | au jus

SPINACH RICOTTA GNOCCHI 27
rabbit ragu

CHICKEN MILANESA 24
tropical arugula salad | parmesan
butter caper sauce

LINGUINI ALLE VONGOLE CLASSICA 28
baby clams | white wine | olive oil | garlic | chili flakes

GRILLED DORADO 28
chayote and avocado salad

PORK CHOPS 34
white bean longaniza stew w/ potatoes

CATCH OF THE DAY MP
traditional creole sauce | tostones

FILET MIGNON 6oz 38
creamy yukon mash | marsala demi-glace
wild mushroom confit

NY STEAK 12oz 48
black pepper crust | cognac sauce
parmesan fingerling potatoes

SIDES

yukon parsnip mash	9	seasonal sauteéd vegetables	12
fingerling potatoes	9	truffle mac & cheese	16

gluten free vegan *vegetarian options available

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses