

PAPI

• MANO •

- BEEF EMPANADA** 12.
savory fried pastry stuffed with cheese & picadillo
- LENTIL EMPANADA** 12.
savory fried pastry stuffed with lentil and farro (V)
- MUSSELS** 24.
chorizo, tomato, white wine, white bean, saffron,
crotons
- ENSALADA DE ZANAHORIA** 13.
carrot, cucumber, red onion, tomato, avocado (GF)(V)
- STREET TACO** 12.
braised pork, tomatillo, pineapple, onion, cilantro
- TOSTONES AL AJILLO** 10.
fried and smashed plantains tossed with garlic sauce
(GF)

Sauces

- AJI CRIOLLA •
- CILANTRO AIOLI •
- GUAVA TOUM •
- ARANDANO PICANTE •

plate of four \$7

individual \$2

• PLATO •

- PERNIL** 28.
traditional marinated and slow roasted pork shoulder
served with arroz con gandules (GF)
- EL YUNQUE** 22.
white rice, beans, calabaza, tostones, avocado (GF)(V)
- CARNE GUISADO** 29.
beef stew, white rice, avocado (GF)

• Y MÁS •

- SORULLO** 9.
lightly sweet corn fritter filled with cheese (GF)
- ARROZ CON GANDULES** 9.
yellow rice, pigeon peas, pork (GF) **ARROZ CON**
- PLANTAIN CHIPS** 9.
seasoned & deep fried with papi sauce (GF)
- SIDE WHITE RICE** 5.
(GF)

• DULCE •

- BLUEBERRY FLAN** 11.
brown sugar caramel, blueberry jam, lemon whip (GF)
- PINA BRULE** 15.
pineapple, coconut custard, lime (GF) (V)



EXECUTIVE CHEF RONNIE MEDLOCK
BEVERAGE DIRECTOR LYANNA SANABRIA
GENERAL MANAGER NICK POLO



ALL ITEMS ARE SUBJECT TO A 3% KITCHEN FAIR WAGE FEE