

# PAPI

## • MANO •

- BEEF EMPANADA** ..... 12.  
savory fried pastry stuffed with cheese & picadillo
- POLLO GUISADO EMPANADA** ..... 12.  
filled with stewed chicken and served with chicken broth
- 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)
- CHULETA** ..... 30.  
fried pork chop, white rice, habichuelas guisadas, salad, tostones (GF)
- EL YUNQUE** ..... 22.  
white rice, beans, calabaza, tostones, avocado (GF)(V)
- CARNE ESTOFADO** ..... 29.  
short rib, yucca mash, corn relish (GF)

## • Y MÁS •

- SORULLO** ..... 9.  
lightly sweet corn fritter filled with cheese (GF)
- ARROZ CON GANDULES** ..... 9.  
yellow rice, pigeon peas, pork (GF)
- PLANTAIN CHIPS** ..... 9.  
seasoned & deep fried with papi sauce (GF)
- SIDE WHITE RICE** ..... 7.  
(GF)

## • DULCE •

- BLUEBERRY FLAN** ..... 11.  
brown sugar, caramel, blueberry jam, lemon whip (GF)
- PIÑA BRÛLÉE** ..... 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