

BOOGIE with the VEGAN

EMPANADAS

3 Each

*Mushrooms & Onions, Beef-Less Ground *Roasted Eggplant *Roasted Vegetables

LENTIL SOUP / VEGETABLE SOUP

Sm \$5 Lg \$8

ENCEBOLLADOS 15

Zucchini, Portobello, Scallions, Cilantro, Onions, in a
Light Tomato Sauce served with Rice & Salad

SALTEADOS 15

Sautéed Zucchini, Portobello, Scallions, Cilantro, Onions served with Rice & Salad

PORTOBELLOS CRIOLLOS 16

Grilled Marinated Portobello Mushrooms in Criolle Sauce Served with Rice, Lentils & Salad

ARROZ con BEEF-LESS GROUND 14

Seasoned Rice cooked with Beef-Less Ground, Peas, Carrots & Maduros

BEEF-LESS MEATBALLS 13

Made with Eggplant & TVP, Served Over Rice, Salad & Maduros

MADURO RELLENO con HONGOS 13

Marinated Portobello & Caramelized Onions Served with Calentado

MADURO RELLENO 13

Beef-Less Ground & Vegan Cheese Served with Calentado

PORTOBELLO BURGER 12

Marinated Portobello, Vegan Cheese, Grilled Tomato, Avocado, Served with Hand Cut Fries

BLACK BEAN BURGER 12

Black Bean Patty, Vegan Cheese, Grilled Tomato, Served with Hand Cut Fries

MAIZITOS 9

Sautéed Corn, Beef-Less Ground, Vegan Cheese & Crushed Potato Chips

DESSERT

Apple Pie Empanada 3

Arroz con Leche 7

Rice Pudding Made With Coconut & Almond Milk

Fresas con Crema 6

Strawberries & Vegan Cream

Drinks

Saratoga Water, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade, Ice Tea \$2

Colombian Café Con Leche / Colombian Iced Coffee (made with Almond Milk) \$3

Passion Fruit Juice / Black Berry Juice \$5

SIDES

Maduros / Patacones / Hand Cut Fries / Yuca Fries

Rice & Beans / Red Beans / Black Beans / Calentado (Sautéed Rice & Beans)


MAIN DISHES


BANDEJA PAISA

Steak, Chicharron, Chorizo, Maduros, Rice, Beans, Arepa, Salad, Fried Egg \$20

CILANTRO LIME CHICKEN

Roasted Chicken Marinated in Cilantro & Lime, Served with Rice, Black Beans, Maduros & Salad \$16

PICADO de POLLO

Stewed Chicken, Potatoes, Peas & Carrots Served With Rice, Salad & Maduros \$15

ARROZ con POLLO

Seasoned Rice with Shredded Chicken Breast, Peas & Carrots \$15

ESTOFADOS de CARNE

Stewed Beef, Yuca, Peas & Carrots Served With Rice, Salad & Maduros \$16

BISTEK AL CABALLO

Grilled Steak Over Salsa Criolla Fried Egg, Rice & Yuca Fries \$20

A LA PARRILLA – ENCEBOLLADOS - SALTEADOS

*Chicken \$16 *Lomo de Cerdo \$16 *Steak \$17
 *Shrimp \$20 *Mahi Mahi \$22
 Served with Rice, Black Beans, Salad
 Choose Maduros – Tostones – Yuca Fries

PARRILLADA

Grilled Steak, Chicken, Pork Loin & Shrimp Served with Rice, Beans Yuca Fries \$22

ARROZ con CAMARONES

Seasoned Rice Mix with Shrimp, Peppers & Scallions \$20

CAMARONES en CILANTRO

Shrimp in a Creamy Cilantro Sauce Patacones & Black Bean Calentado \$20

CAMARONES CARIBEÑOS

Shrimp in Coconut & Mango Sauce Patacones & Seasoned Rice \$20



PORTOBELLOS CRIOLLOS



Grilled Marinated Portobello Mushrooms in Criolle Sauce Served with Rice, Lentils & Salad \$16



Sides

Maduros	GF VG	\$5.00	Rice & Beans	GF VG	\$5.00
Patacones	GF VG	\$5.00	Calentado (Sauteed Rice & Beans)	GF VG	\$4.00
Papas Fritas-Potato Wedges	GF VG	\$5.00	Red Beans	GF VG	\$4.00
Yuca Fries	GF VG	\$5.00	Black Beans	GF VG	\$4.00

Dessert

Tres Leches

Sponge Cake Soaked in Three Milks \$5

 **Arroz con Leche Vegan** 

Rice Pudding Made With Coconut & Almond Milk \$7



 **Fresas con Crema** 

Strawberries & Cream Vegan & Non-Vegan \$6

Arroz con Leche

Rice Pudding Made With Four Milks!! Grandmother's Recipe!! \$7

EMPANADAS

Guava & Cheese, Nutella, Dulce de Leche & Cheese,  Apple pie 

Two Same Flavor \$5 - One \$3

Flan de Maracuya

Custard Infused with Maracuya \$7

Maduro Relleno

Guava & Cheese \$7

Brevas con Queso &

Dulce de Leche \$5

Drinks \$2

Colombiana, Manzana, Saratoga Water, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Aguapanela, Colombian Café Con Leche, Colombian Iced Coffee
 Milo Hot or Cold (Chocolate Milk) \$3
 Almond Milk Available

Beers \$5

*Aguila *Corona *Heineken
 *Modelo *Stella *Blue Moon
 *Estrella *Presidente
 *Gun Hill
 *Pilsner \$7 *IPA \$7

Natural Fruit Juices \$5

*Mora *Maracuya *Lulo
 Frz Margaritas / Mojitos / Sangria
 *Fresa *Maracuya *Mango *Raspberry
 *Peach *Watermelon *Sour Apple
 \$8 glass / \$30 pitcher

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EMPANADAS

- *Chicken *Beef *Cilantro Lime Chicken *Pork *Shrimp Salteados *Sausage & Peppers
- *Steak Cheese & Onions *Cheeseburger *Hawaiian *Cubana *Chicken & Cheese *Ground Beef
- *Chicken in Vodka Sauce *Mac & Cheese with Bacon *Bacalao
- *Roasted Tomatoes & Ricotta *Spinach & Cheese *Pizza *Cheese
- *Mushrooms & Onions, Beef-Less Ground *Roasted Eggplant *Roasted Vegetables
- *Guava & Cheese *Dulce de Leche & Cheese *Nutella *Apple Pie

Corn Dough

Two Same Flavor \$5 - Individual \$3

Flour Dough

CHICKEN SOUP Sm \$5 Lg \$8	SANCOCHO Sm \$6 Lg \$9	LENTIL SOUP Sm \$5 Lg \$8	VEGETABLE SOUP Sm \$5 Lg \$8
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Salad 1

Mix Greens, Tomatoes, Croutons, Cheese, Almonds, Cranberries \$7.00
(Raspberry Vinaigrette or Cilantro Lime Vinaigrette) Add Chicken \$5.00, Shrimp \$8.00 or Grilled Mahi Mahi \$9

Salad 2

Mix Greens, Tomatoes, Avocado, Corn, Cucumbers, Carrots \$7.00

Salad 3

Mix Greens, Strawberries, Apples, Almonds, Croutons \$7.00

ANTOJITOS

PICADA Steak, Pork, Chorizo, Chicharron, Morchilla, Papa, Yuca, Arepa, Platano Sm \$15 - Lg \$25	CHICKEN FINGER & FRIES \$7.00 SALCHIPAPAS \$7 SALCHIPAPAS LOADED \$9 SALCHIYUCA \$7 MOZZARELLA STICKS \$6	LA MASA WINGS \$12 Cilantro Jalapeño Buffalo Cilantro Spicy Mango CHICHARRON \$7 CHORIZO \$5 BROCCOLI POPPERS \$6	MAIZITOS Sautéed Corn, Cheese & Crushed Potato Chips Choose A Meat Chicken, Beef, Pork, Chorizo, Bacon Beef-Less Ground & Vegan Cheese \$9
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HAMBURGUESAS

CARRILERA Pulled Pork, Beans Melted Cheese	CALLEJERA Cheese, Potato Chips Pineapple Sauce, Bacon	PORTOBELLO Marinated Portobello, Cheese Grilled Tomato, Avocado	VEGAN/VEGETARIAN Vegan Bread, Black Beans Cheese/Vegan Cheese
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Served with Mix Greens & Fresh Cut Wedges \$12
Avocado \$2 - Sautéed Onions \$2 - Fried Egg \$2 - Cheese Wedges \$2

MADUROS RELLENOS

Ground Beef and Cheese, Chicken, Beef, or *Shrimp Beef-Less Ground & Vegan Cheese Served W/T Calentado \$13 - \$15 With or Without Cheese	Marinated Portobello & Caramelized Onions Served W/T Calentado \$13	Vegan/Vegetariano Mix Greens, Black Beans, Guiso, Cheese or Vegan Cheese Served W/T Calentado \$13
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PATACONES & AREPAS

Carrilero Chicken, Beef or *Shrimp Beef-Less Ground, Vegan Cheese Beans, Melted Cheese Served W/T Calentado \$13 - \$15	Cache Chicken, Beef or *Shrimp Beef-Less Ground, Vegan Cheese Mix Greens, Tomato, Cheese, Avocado Served W/T Calentado \$13 - \$15	Vegan/Vegetariano Mix Greens, Black Beans, Guiso & Cheese or Vegan Cheese Served W/T Calentado \$13
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Montañero
Black Beans, Fried Egg, Chorizo & Cheese
Served W/T Calentado \$13