



787-792-2625

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RAICES

Aperitivos

Festival Boricua Pequeno	\$12.45
<i>Sampler de Bolitas de yuca con queso, sorullitos de maiz, sorullitos de yuca y mariquitas. 4 piezas de cada uno.</i>	
Festival Boricua Grande	\$21.65
<i>Sampler de Bolitas de yuca con queso, sorullitos de maiz, sorullitos de yuca y mariquitas. 8 piezas de cada uno.</i>	
Festival Tipico	\$22.80
<i>Sampler de Bacalaitos, alcapurrias, piononos, taquitos de jueyes y mofongo de yuca. 5 piezas de cada uno.</i>	
Mozzarella	\$8.50
<i>Fried Mozzarella</i>	
Bolitas de Yuca con Queso	\$8.95
<i>Cassava and Cheese fritters</i>	
Queso Frito	\$8.95
<i>Fried Cheese</i>	
Chicharrones de Pollo	\$8.95
<i>Fried Chicken Chunks</i>	
Carne Frita Aperitivo	\$8.95
<i>Fried Pork Meat</i>	
Sorullitos de Maiz	\$9.95
<i>Corn Sticks</i>	
Coctel de Camarones	\$12.45
<i>Shrimp Cocktail in a Salad</i>	
Alcapurritas	\$12.45
<i>Tipic plantain and cassava balls stuffed with meat</i>	
Kan Kan pa picar	\$12.60
<i>Appetizer Kan Kan</i>	
Rellenitos de Yuca	\$12.45
<i>Cassava balls stuffed with meat</i>	

Especialidades

Mar y Tierra	\$29.75
<i>Surf and turf. Skirt steak and shrimp.</i>	
Chuleta Kan Kan	\$19.35
<i>Kan Kan Pork Chops</i>	
Dorado relleno de Camarones	\$29.75
<i>Mahi Mahi Creole Style stuffed with shrimp in garlic sauce.</i>	
Tornado	\$30.85
<i>Skirt steak stuffed with Raices Mashed, topped with Shrimp in thick sauce of mushrooms and onions.</i>	

Sopas

Crema de Platano - Taza	\$5.35
<i>Cream of Plantain</i>	
Crema de Platano - Bowl	\$7.85
Sopa del Dia - Taza	\$5.35
<i>Soup of the day</i>	
Sopa del Dia - Bowl	\$7.85

Aves / Poultry

Served with 1 of our flavorful sides

Pechuga al Ajillo	\$14.75
<i>Chicken Breast in garlic sauce</i>	
Pechuga a la Criolla	\$14.75
<i>Chicken Breast Creole Style</i>	

Mariscos y Pescados

Served with 1 of our flavorful sides

Ensalada de Mariscos Mixtos	\$25.15
<i>Mixed Seafood Salad with Octopus, Shrimp and Mahi Mahi</i>	
<u>Camarones</u>	
Camarones Al Ajillo	\$21.65
<i>Garlic Shrimp</i>	
Camarones A la Criolla	\$21.65
<i>Creole Shrimp</i>	
Camarones En Ensalada	\$21.65
<i>Shrimp Salad with 1 side</i>	
Camarones Empanados	\$22.80
<i>Breaded Shrimp</i>	
<u>Filete de Dorado</u>	
Dorado Al Ajillo	\$21.65
<i>Garlic Mahi Mahi</i>	
Dorado A la Criolla	\$21.65
<i>Creole Mahi Mahi</i>	
Dorado A la Criolla, relleno de Camarones al ajillo	\$29.75
<i>Creole Mahi Mahi, stuffed with garlic shrimp.</i>	
<u>Filete de Rodaballo</u>	
Rodaballo A la Criolla	\$26.25
<i>Creole Halibut</i>	
Rodaballo Al Ajillo	\$26.25
<i>Garlic Halibut</i>	

Carnes / Meats

Served with 1 of our flavorful sides

<u>Churrasco 10 oz.</u>	
Churrasco 10 Chimichurri Style	\$21.65
<i>10 ounces cut. In traditional chimichurri sauce</i>	
Churrasco 10 Nydia Special	\$21.65
<i>10 ounces cut. Churrasco with butter, onions, peppers and tomatoes.</i>	
Churrasco 10 Erick Special	\$21.65
<i>10 ounces cut. Churrasco with butter, wine, mushrooms and peas.</i>	
<u>Churrasco 14 oz.</u>	
Churrasco 14 Chimichurri Style	\$28.55
<i>14 ounces cut. In traditional chimichurri sauce</i>	
Churrasco 14 Nydia Special	\$28.55
<i>14 ounces cut. Churrasco with butter, onions, peppers and tomatoes.</i>	
Churrasco 14 Erick Special	\$28.55
<i>14 ounces cut. Churrasco with butter, wine, mushrooms and peas.</i>	
<u>Filete Mignon 8 oz.</u>	
Mignon Nydia Special	\$25.15
<i>Mignon 8 oz. with butter, onions, peppers and tomatoes.</i>	
Mignon Erick Special	\$25.15
<i>Mignon 8 oz. with butter, wine, mushrooms and peas.</i>	

Lomillo

Lomillo Encebollado	\$13.60
<i>Beefsteak with Onions</i>	
Lomillo Nydia Special	\$13.60
<i>Beefsteak with butter, onions,</i>	

Mofongos Rellenos de:

Camarones al Ajillo	\$23.70
<i>Shrimp in garlic sauce</i>	
Ensalada de Camarones	\$23.70
<i>Shrimp Salad</i>	
Camarones a la Criolla	\$23.70
<i>Shrimp Creole Style</i>	
Churrasco al Chimichurri	\$23.70
<i>Skirt Steak in Chimichurri sauce.</i>	
Chuleta Kan Kan	\$19.95
<i>Kan Kan Pork Chops</i>	
Pollo al Ajillo	\$17.95
<i>Chicken in garlic sauce</i>	
Pollo a la Criolla	\$17.95
<i>Chicken Creole Style</i>	
Mixto: Camarones, Dorado	\$25.15
<i>Mixed: Shrimp, and Mahi Mahi</i>	
Carne Frita	\$14.75
<i>Fried Pork Meat</i>	
Dorado al Ajillo	\$21.65
<i>Mahi Mahi in garlic sauce</i>	
Dorado a la Criolla	\$21.65
<i>Mahi Mahi Creole Style</i>	
Vegetales	\$15.95
<i>Vegetables</i>	

Complementos / Sides

Arroz Blanco con Habichuelas	\$5.00
<i>White Rice with Beans</i>	
Papitas Fritas	\$5.00
<i>French Fries</i>	
Majadas Raices (Viandas)	\$5.95
<i>Combinacion de viandas majadas</i>	
Tostones	\$5.00
<i>Fried Green Plantains</i>	
Amarillos	\$5.00
<i>Fried Ripe Plantains</i>	
Papitas de Yuca	\$5.00
<i>Cassava Fries</i>	
Arroz Mamposteo	\$5.35
<i>Mamposteo Rice</i>	
Mofongo	\$5.90
<i>Mashed Green Plantains</i>	
Add Nydia Special	\$4.45
Add Erick Special	\$4.45

Childrens Menu

KIDS Chuleta de Cerdo	\$7.85
<i>1 Pork Chop with accompaniment</i>	
KIDS Chicharrones de Pollo	\$7.85
KIDS Baby Churrasco	\$10.15
<i>Baby 4 oz. Skirt Steak</i>	
KIDS Milanesa de Pollo	\$10.15
<i>Chicken Breast with Marinara Sauce, Mozzarella and Monterrey Cheddar Cheeses</i>	
KIDS Mofongo Churrasco	\$11.25
<i>Kid Mashed Green Plantain stuffed with Skirt steak</i>	

Postres / Dessert

Flan de Queso	\$5.35
<i>Cheese Custard</i>	
Flan de Vainilla	\$5.35
<i>Vanilla Custard</i>	

Pechuga Encebollada	\$14.75
<i>Chicken Breast with Onions</i>	
Pechuga Nydia Special	\$14.75
<i>Chicken Breast with butter, onions, peppers and tomatoes.</i>	
Pechuga Erick Special	\$14.75
<i>Chicken Breast with butter, wine, mushrooms and peas.</i>	
Pechuga Empanada	\$14.75
<i>Breaded Chicken Breast</i>	
Chicharrones de Pollo	\$12.45
Deshuesado	
<i>Boneless fried chicken chunks</i>	
Mignon de Pavo	\$12.45
<i>Turkey Mignon</i>	
Pechuga a la Milanese	\$17.05
<i>Milanese Style Chicken Breast</i>	

Asopaos / Heavy Soups

Asopao de Camarones	\$21.65
<i>Heavy Soup with Rice and Shrimp</i>	
Asopao Mixto	\$25.15
<i>Mixed Heavy Soup with Rice and Shrimp, and Mahi Mahi</i>	
Asopao de Pollo	\$16.25
<i>Heavy Soup with Rice and Chicken</i>	

<i>peppers and tomatoes.</i>	
Lomillo Erick Special	\$13.60
<i>Beefsteak with butter, wine, mushrooms and peas.</i>	
Lomillo Empanado	\$14.75
<i>Breaded Beefsteak</i>	
<u>Carne de Cerdo</u>	
Chuleta Kan Kan	\$19.35
<i>Kan Kan Pork Chops</i>	
Carne Frita Encebollada	\$12.45
<i>Fried Pork with Onions</i>	
Chuletas de Cerdo Centro	\$12.45
<i>Pork Chops Center Cut</i>	

Notas

Consumir carnes, aves, pescados, bivalvos o huevos crudos o parcialmente cocidos puede aumentar el riesgo de contraer enfermedades causadas por alimentos, especialmente si usted tiene ciertas condiciones medicas. Favor de observar las debidas precauciones.

Flan de Coco	\$5.35
<i>Coconut Custard</i>	
Casquitos de Guayaba	\$5.35
<i>con queso blanco</i>	
Dulce de Lechosa	\$5.35
<i>con queso blanco</i>	
Cheesecake de Parcha	\$5.90
<i>Passion Fruit</i>	
Cheesecake de Guayaba	\$5.90
<i>Guava</i>	
Cheesecake de Fresa	\$5.90
<i>Strawberry</i>	
Jolgorio de Chocolate	\$8.50
<i>Homemade Brownie with Eddys Vanilla Ice Cream, chocolate, caramel and Oreo pieces</i>	
Tres Leches	\$6.25
<i>Three Milks Cake</i>	
Bembe de Chocolate	\$8.95
<i>Homemade Chocolate Cake with Eddys Vanilla Ice Cream, Chocolate and Powder Sugar.</i>	