



787-792-2625

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LEVIS SANTURCE

Entremeses - Appetizers

Aranitas de Platanos	\$6.25
<i>Shredded Plantain Fritters.</i>	
Aranitas de Yuca	\$6.25
<i>Shredded Cassava Fritters.</i>	
Chorizo Argentino a la Parrilla	\$8.75
<i>Grilled Argentine Sausage.</i>	
Chorizos al Vino	\$11.25
<i>Spanish Sausage in wine sauce.</i>	
Longaniza Frita	\$7.45
<i>Fried Pork Sausage.</i>	
Tiras de Mozzarella	\$7.45
<i>Mozzarella Sticks.</i>	
Croquetas de Pollo	\$7.45
<i>Chicken Croquettes.</i>	
Nuggets de Pollo	\$6.25
<i>Chicken Nuggets.</i>	
Sabrosos Kipes (2)	\$7.45
<i>Seasoned Wheat Fritters.</i>	
Coctel de Camarones	\$12.60
<i>Shrimp Cocktail.</i>	
Coctel de Carrucho	\$14.95
<i>Conch Cocktail.</i>	
Coctel de Pulpo	\$14.95
<i>Octopus Cocktail.</i>	
Mini Cordon Blue Aperitivo	\$7.45
<i>Mini Chicken Balls filled with Ham and Cheese.</i>	
Ceviche al Levis Aperitivo	\$12.60
<i>Lime Cooked Fish Levis Style.</i>	
Alitas de Pollo	\$8.75
<i>Chicken Wings</i>	
Coronas de Calamares	\$8.75
<i>Squid Crowns</i>	

Mariscos - Seafood

Camarones

A la Criolla	\$18.35
<i>In Red Sauce with Tomato and Onions.</i>	
A la Parrilla	\$18.35
<i>Grilled.</i>	
Al Ajillo	\$18.35
<i>In Garlic Sauce.</i>	
Empanados	\$18.35
<i>Breaded.</i>	
Rebosados	\$18.35
<i>Egg Breaded.</i>	

Pulpo

A la Criolla	\$21.85
<i>In Red Sauce with Tomato and Onions.</i>	
Al Ajillo	\$21.85
<i>In Garlic Sauce.</i>	
Al Limon	\$21.85
<i>In Lemon Sauce.</i>	

Carrucho

A la Criolla	\$21.85
<i>In Red Sauce with Tomato and Onions.</i>	
Al Ajillo	\$21.85
<i>In Garlic Sauce.</i>	
Al Limon	\$21.85
<i>In Lemon Sauce.</i>	

Jueyes

El Rey del Churrasco

Churrascos - Premium Gold Angus

Churrasco de 10 oz.	\$18.35
<i>10 oz. Skirt Steak.</i>	
Churrasco de 16 oz.	\$25.35
<i>16 oz. Skirt Steak.</i>	
Churrasco de 22 oz.	\$34.85
<i>22 oz. Skirt Steak.</i>	

Levis Burgers

Levis Burger 8oz.	\$9.95
Levis Burger 10 oz.	\$11.25

Mofongos Rellenos - Stuffed Smashed Green Plantain

Mofongo Relleno de:

Smashed Plantain or Cassava Root filled with your choice of:

Pollo a la Criolla	\$9.95
<i>Chicken in Red Sauce with Tomato and Onions.</i>	
Pollo al Ajillo	\$9.95
<i>Garlic Chicken.</i>	
Fajitas de Ternera	\$11.95
<i>Veal Fajitas.</i>	
Jueyes a la Criolla	\$14.85
<i>CrabMeat in Red Sauce with Tomato and Onions.</i>	
Camarones a la Criolla	\$18.35
<i>Shrimp in Red Sauce with Tomato and Onions.</i>	
Camarones al Ajillo	\$18.35
<i>Garlic Shrimp.</i>	
Ensalada de Camarones	\$18.35
<i>Shrimp Salad.</i>	
Carrucho a la Criolla	\$21.80
<i>Conch in Red Sauce with Tomato and Onions.</i>	
Carrucho al Ajillo	\$21.80
<i>Garlic Conch.</i>	
Ensalada de Carrucho	\$21.80
<i>Conch Salad.</i>	
Pulpo a la Criolla	\$21.80
<i>Octopus in Red Sauce with Tomato and Onions.</i>	
Pulpo al Ajillo	\$21.80
<i>Garlic Octopus.</i>	
Ensalada de Pulpo	\$21.80
<i>Octopus Salad.</i>	
Langosta a la Criolla	\$40.25
<i>Lobster in Red Sauce with Tomato and Onions.</i>	
Langosta al Ajillo	\$40.25
<i>Garlic Lobster.</i>	
Ensalada de Langosta	\$40.25
<i>Lobster Salad.</i>	
Mariscos a la Criolla	\$43.65
<i>Mixed Seafood in Red Sauce with Tomato and Onions.</i>	
Mariscos al Ajillo	\$43.65
<i>Garlic Mixed Seafood.</i>	
Ensalada de Mariscos	\$43.65
<i>Mixed Seafood Salad.</i>	

Especiales Diarios

Ternera en Fricase	\$9.90
<i>Veal Fricasse.</i>	
Bacalao Rebosado	\$8.95
Bacalao Guisado	\$8.95
Guinea al Brandy	\$11.75
Fettuccini en Salsa Alfredo	\$9.95
Spaguettis a la Bolognesa	\$9.95
Carne Cecina	\$11.25
<i>Shredded Flank.</i>	
Patitas de Cerdo con Garbanzos	\$9.95
<i>Stewed Pork Legs with Chick Peas.</i>	
Costillitas al Horno	\$9.95
<i>Oven Baked Ribs.</i>	
Pernil al Horno	\$9.95
<i>Oven Baked Pork.</i>	
Carne Guisada	\$9.95
<i>Stewed Beef.</i>	
Cabrito en Fricase	\$10.95
<i>Goat Fricasse.</i>	
Higado Encebollado	\$10.95
<i>Liver Steak with onions.</i>	
Filete de Pescado al Ajillo	\$11.20
Arroz con Pechuga de Pollo	\$9.95
<i>Cooked Rice with Chicken Breast.</i>	
Lomillo Levis	\$12.45
<i>Beefsteak Levis Style.</i>	
Higado Encebollado	\$10.95
Arroz con Longaniza	\$10.95
<i>Rice with Pork Sausage.</i>	
Arroz con Pollo	\$10.95
Sierra Encebollada	\$10.95
<i>Sawfish with Onions.</i>	
Sierra al Coco	\$10.95
<i>Sawfish in Coconut Sauce.</i>	
1/2 Pollo al Horno	\$12.95
<i>1/2 Oven Baked Chicken.</i>	
Mofongo de Yuca relleno de Jueyes	\$14.95
<i>Smashed Cassava stuffed with CrabMeat.</i>	

Aves

Pollo

Pollo Frito	\$9.95
<i>Fried Chicken.</i>	
Pechuga de Pollo a la Parrilla	\$12.45
<i>Grilled Chicken Breast.</i>	
Pechuga de Pollo Salteada	\$12.45
<i>Sauteed Chicken Breast.</i>	
Pechuga de Pollo Cordon Bleu	\$12.60
<i>Cordon Bleu Chicken Breast.</i>	
Pechuga de Pollo en Ensalada Levis	\$12.60
<i>Chicken Breast Salad Levis Style.</i>	
Pechuga de Pollo al Ajillo	\$12.60
<i>Chicken Breast in Garlic Sauce.</i>	
Pechuga de Pollo Empanada	\$12.60
<i>Breaded Chicken Breast.</i>	
Pechuga de Pollo Rebosada	\$12.60
<i>Egg Breaded Chicken Breast.</i>	
Pechuga de Pollo a la Criolla	\$12.60

Salmorejo de Jueyes a la Criolla	\$17.25
<i>CrabMeat In Red Sauce with Tomato and Onions.</i>	
Rabo de Langosta	
A la Criolla	\$48.25
<i>In Red Sauce with Tomato and Onions.</i>	
Al Ajillo	\$48.25
<i>In Garlic Sauce.</i>	
Al Limon	\$48.25
<i>In Lemon Sauce.</i>	
A la Menier	\$48.25
<i>Menier Style.</i>	
A la Mantequilla	\$48.25
<i>In Butter Sauce.</i>	

Pescado - Fish

Sierra

A la Criolla	\$10.75
<i>In Red Sauce with Tomato and Onions.</i>	
Al Limon	\$10.75
<i>In Lemon Sauce.</i>	
Filete de Mero	
A la Criolla	\$18.35
<i>In Red Sauce with Tomato and Onions.</i>	
A la Menier	\$18.35
<i>Menier Style.</i>	
Al Ajillo	\$18.35
<i>In Garlic Sauce.</i>	
Al Coco	\$18.35
<i>In Coconut Sauce.</i>	

Filete de Salmon

A la Criolla	\$18.35
<i>In Red Sauce with Tomato and Onions.</i>	
A la Parrilla	\$18.35
<i>Grilled.</i>	
Al Ajillo	\$18.35
<i>In Garlic Sauce.</i>	
Al Limon	\$18.35
<i>In Lemon Sauce.</i>	
A la Menier	\$18.35
<i>Menier Style.</i>	
Al Coco	\$18.35
<i>In Coconut Sauce.</i>	

Filete de Chillo

A la Criolla	\$18.35
<i>In Red Sauce with Tomato and Onions.</i>	
A la Parrilla	\$18.35
<i>Grilled.</i>	
Al Ajillo	\$18.35
<i>In Garlic Sauce.</i>	
Al Limon	\$18.35
<i>In Lemon Sauce.</i>	
A la Menier	\$18.35
<i>Menier Style.</i>	
Al Coco	\$18.35
<i>In Coconut Sauce.</i>	

Chillo Entero al Vapor

Precio Segun Tamano. Price according to size.

A la Criolla	
<i>In Red Sauce with Tomato and Onions.</i>	
Al Ajillo	
<i>In Garlic Sauce.</i>	
Al Limon	
<i>In Lemon Sauce.</i>	
Al Coco	
<i>In Coconut Sauce.</i>	

Pastas

Linguini

Con Salsa Carbonara	\$8.95
<i>In Creme and Bacon Sauce.</i>	

Sopas - Soups

Sopa de Habichuelas Negras	\$6.55
<i>Black Bean Soup. Served with Bread.</i>	
Caldo Gallego	\$6.55
<i>Spanish Sausage Soup. Served with Bread.</i>	
Crema de Calabaza	\$6.55
<i>Pumpkin Soup. Served with Bread.</i>	
Crema de Platano	\$6.55
<i>Plantain Soup. Served with Bread.</i>	
Sopa de Pollo Peq.	\$4.95
<i>Chicken Soup - Small. Served with Bread.</i>	
Sopa de Pollo Gde.	\$6.95
<i>Chicken Soup - Large. Served with Bread.</i>	
Sopa de Cebolla	\$6.95
<i>Onion Soup. Served with Bread.</i>	
Consome de Mariscos	\$9.75
<i>Seafood Combination Consomme. Served with Bread.</i>	

Ensaladas

Ensalada Lechuga y Tomate Gde.	\$2.50
<i>Lettuce and Tomato Salad - Large.</i>	
Ensalada Lechuga y Tomate Peq.	\$2.60
<i>Lettuce and Tomato Salad - Small.</i>	
Ensalada Cesar	\$6.95
<i>Caesar Salad.</i>	
Ensalada Cesar con Pollo	\$8.75
<i>Caesar Salad with Chicken.</i>	
Ensalada Cesar con Churrasco	\$11.25
<i>Caesar Salad with Skirt Steak.</i>	
Ensalada Cesar Mixta (pollo y churrasco)	\$12.60
<i>Combination Caesar Salad with Chicken and Steak.</i>	
Ensalada de Pulpo	\$21.85
<i>Octopus Salad.</i>	
Ensalada de Carrucho	\$21.85
<i>Conch Salad.</i>	
Ensalada de Camarones	\$18.35
<i>Shrimp Salad.</i>	
Ensalada de Langosta	\$40.25
<i>Lobster Salad.</i>	
Ensalada de Mariscos	\$40.25
<i>Combination Seafood Salad.</i>	

Arroces

Arroz con Jueyes	\$17.25
<i>CrabMeat Rice.</i>	
Arroz con Camarones	\$19.50
<i>Shrimp Rice.</i>	
Arroz con Langosta	\$34.50
<i>Lobster Rice.</i>	
Paella Marinera (para 1 persona)	\$20.65
<i>Spanish Style Seafood Rice.(for 1)</i>	
Paella Marinera (para 2 personas)	\$34.50
<i>Spanish Style Seafood Rice.(for 2)</i>	
Paella Mar y Tierra (para 1 persona)	\$22.75
<i>Spanish Style Seafood and Meat Rice.(for 2)</i>	
Paella Mar y Tierra (para 2 personas)	\$39.25
<i>Spanish Style Seafood and Meat Rice.(for 1)</i>	

Siete Potencias

A la Criolla	\$41.35
<i>In Red Sauce with Tomato and Onions.</i>	
Al Ajillo	\$41.35
<i>In Garlic Sauce.</i>	

Chicken Breast in Red Sauce with Tomato and Onions.

Pechuga de Pollo a la Milanesa	\$12.60
<i>Breaded Chicken Breast covered with red sauce and melted cheese.</i>	

Pavo

Chuleta de Pavo al Limon	\$12.60
<i>Turkey Chop in Lemon Sauce.</i>	
Chuleta de Pavo a la Parrilla	\$12.60
<i>Grilled Turkey Chop.</i>	
Chuleta de Pavo a la Plancha	\$12.60
<i>Sauteed Turkey Chop.</i>	
Chuleta de Pavo a la Criolla	\$12.60
<i>Turkey Chop in Red Sauce with Tomato and Onions.</i>	

Guinea

Guinea al Brandy	\$12.50
<i>Fowl in Brandy Sauce.</i>	

Carnes - Meats

Premium Gold Angus

Sirloin Steak 12 oz.	\$28.70
T-Bone Steak 16 oz.	\$32.15
Strip Loin (NY Steak) 14 oz.	\$31.25
Rib Eye Steak 20 oz.	\$34.50
Porter House 20 oz.	\$34.50

Res

Rabo Encendido	\$12.45
<i>Stewed Ox Tail.</i>	
Carne Sesina Salteada	\$11.25
<i>Sauteed Shredded Flank Steak.</i>	
Carne Sesina a la Criolla	\$11.25
<i>Shredded Flank Steak, Creole Style.</i>	

Lomillo Empanado	\$13.75
<i>Breaded Beefsteak.</i>	
Lomillo Rebosado	\$13.75
<i>Egg Breaded Beefsteak.</i>	
Lomillo a la Milanesa	\$13.75
<i>Breaded Beefsteak covered with red sauce and melted cheese.</i>	
Pepper Steak	\$12.60
<i>Beef Strips with Onions and Peppers.</i>	

Cerdo

Longaniza Frita	\$10.65
<i>Fried Pork Sausage.</i>	
Chuletas de Cerdo Fritas	\$12.60
<i>Fried Pork Chops.</i>	
Chuletas de Cerdo al Carbon	\$12.60
<i>Grilled Pork Chops.</i>	
Chuletas Can Can	\$16.25
<i>Can Can Pork Chops.</i>	
Costillas - Medio Rack	\$13.85
<i>BBQ Ribs - Half Slab.</i>	
Costillas - Full Rack	\$28.25
<i>BBQ Ribs - Full Slab.</i>	

Conejo

Conejo Frito	\$17.25
<i>Fried Rabbit.</i>	
Conejo en Fricase	\$17.25
<i>Stewed Rabbit.</i>	

Ternera

Chuleton de Ternera al Carbon	\$20.65
<i>16 oz.</i>	
<i>Grilled 16oz. Veal Chop.</i>	
Chuleton de Ternera al Carbon	\$32.15
<i>20 oz.</i>	
<i>Grilled 20oz. Veal Chop.</i>	

Postres - Dessert

Bizcocho de chocolate con almendras y caramelo	\$6.20
Flan de Vainilla Homemade	\$5.75
<i>Homemade Vanilla Custard.</i>	
Tres Leches Homemade	\$6.25
<i>Homemade Three Milks Cake.</i>	
Cheesecake	\$5.75

Con Salsa Alfredo	\$8.95
<i>In Alfredo White Sauce.</i>	
Con Vegetales	\$11.20
<i>With Vegetables.</i>	
Con Camarones	\$16.15
<i>With Shrimp.</i>	
Mixto	\$36.75
<i>With Lobster, shrimp, calamari, octopus and conch.</i>	
Fettuccini	
Con Salsa Carbonara	\$8.95
<i>In Creme and Bacon Sauce.</i>	
Con Salsa Alfredo	\$8.95
<i>In Alfredo White Sauce.</i>	
Con Vegetales	\$11.20
<i>With Vegetables.</i>	
Con Camarones	\$16.15
<i>With Shrimp.</i>	
Mixto	\$36.75
<i>With Lobster, shrimp, calamari, octopus and conch.</i>	
Spaghettis	
En salsa Bolognesa	\$8.95
<i>In Tomato and Meat Sauce.</i>	

Al Limon	\$41.35
<i>In Lemon Sauce.</i>	
Enchilada	\$41.35

Asopaos - Gumbo

Asopao de Pollo	\$12.45
<i>Chicken Rice Gumbo.</i>	
Asopao de Camarones	\$18.35
<i>Shrimp Rice Gumbo.</i>	
Asopao de Langosta	\$39.25
<i>Lobster Rice Gumbo.</i>	
Asopao de Mariscos	\$43.65
<i>Mixed Seafood Rice Gumbo.</i>	

Complementos

Arroz al Levis	\$3.95
<i>Arroz Blanco con recaon y zanahoria.</i>	
Arroz Mamposteado	\$3.95
<i>Cooked White Rice and Red Beans.</i>	
Arroz y Habichuelas	\$4.85
<i>White Rice with Beans.</i>	
Frijoles Negros	\$3.65
<i>Black Beans.</i>	
Amarillos	\$3.95
<i>Ripe Plantains.</i>	
Tostones	\$3.95
<i>Fried Green Plantains.</i>	
Papas Fritas	\$3.95
<i>French Fries.</i>	
Papa al Horno	\$3.95
<i>Baked Potato.</i>	
Papa Hervida	\$3.95
<i>Boiled Potato.</i>	
Yuca al Mojo	\$3.95
<i>Cassava in Oil.</i>	
Yuca Frita	\$3.95
<i>Fried Cassava.</i>	
Papas Majadas	\$3.95
<i>Mashed Potatoes.</i>	
Mangu	\$4.65
<i>Dominican Smashed Plantain.</i>	
Mofongo de Platano	\$4.65
<i>Smashed Plantain.</i>	
Mofongo de Yuca	\$4.65
<i>Smashed Cassava.</i>	

Menu de Ninos - Kids Menu

Servidos con Papas fritas, tostones o arroz y habichuelas.

Bebe Churrasco	\$11.25
<i>Baby Churrasco.</i>	
KIDS Alitas de Pollo al Levis	\$8.75
<i>Chicken Wings.</i>	
Chiqui Nuggets	\$8.75
<i>Chicken Nuggets.</i>	
KIDS Mini Cordon Bleu	\$8.75
<i>Mini Chicken Balls filled with Ham and Cheese.</i>	

Notas del Chef

Todos los platos salen con ensalada de la casa y un complemento: Arroz al Levis, arroz mamposteado, arroz y habichuelas, tostones, amarillos o papas fritas. Los siguientes complementos tienen un costo de 1.15 adicional: Papa al horno, papas hervidas, congri, mofongo de platano, mofongo de yuca, yuca al mojo, yuca frita o mangu.

Cheesecake.

Extras

Copa de Sangria Levis	\$6.25
1/2 Jarra de Sangria Levis	\$17.25
Jarra de Sangria Levis	\$34.50
Batida de Papaya	\$6.25
Batida de Guineo	\$6.25
Batida de Papaya Gde.	\$8.75
Batida de Guineo Gde.	\$8.75
Morir Sonando	\$6.25
Morir Sonando Gde.	\$8.75
Amor Brasileiro al Estilo Levis	\$8.75