



787-792-2625

<http://www.foodnetdelivery.com>

PARROT CLUB

Appetizers, Frituras y Arroces

Sopa del dia <i>(soup of the day)</i>	\$6.90
Tropical Root Veggie Chips <i>pina sweet y sour y salsa huacaina</i>	\$10.35
Parrot Club Signature Quesadilla <i>monterey jack & spanish chorizo quesadilla, topped with chicken chicharrones, chile colorado sauce y queso del pais</i>	\$16.10
St. Louis Baby Back Ribs <i>dark rum bbq sauce</i>	\$11.50
Empanadillas de Churrasco <i>con chorizo y queso Monterey Jack, cilantro sour cream</i>	\$13.80
Crispy Latino Calamari <i>Frito salsa criolla</i>	\$13.80
Vianda Nachos con Ropa Vieja <i>latino style stewed beef), monterey jack cheese, aguacate, sour cream y salsa fresca</i>	\$16.10
Arroz Frito Chifa Peruano <i>Peruvian style stir fried rice con crabmeat y chorizo</i>	\$11.50
Rainbow Ceviche <i>tuna, shrimp y mero con fresh lemon - lime juice y charred tomato salsa, veggie chips</i>	\$16.10

Ensaladas

Fresh Romaine Salad with Tangy Cilantro Ranch and Plantain Crisps	\$10.35
Latin Cobb Salad <i>fresh romaine and mixed greens, hearts of palm, avocado, bacon, garbanzos, egg, queso del pais, and tomato in a creamy mostaza dressing</i>	\$13.80
Ensalada Mixta <i>mixed greens, tropical dried fruit - tangy pomagranate vinaigrette</i>	\$9.20

DINNER

THE PARROT CLUB *Established 1996 Chef Guillermo Gonzalez - Celebrate Life , Share food!*

Especialidades

Roasted Lomo Criollo <i>pork tenderloin con sweet plantain patacon y arroz mamposteao</i>	\$26.25
Pan Seared Camarones con Arroz Chifa <i>seared shrimp con peruvian style crab and chorizo stir fried rice</i>	\$28.75
Caribbean Spiced Grouper <i>pan seared grouper con fresh corn and crabmeat salsa fresca y batata mameya croquette</i>	\$29.90
Pinchos de Pollo con Mofongo <i>bbq'd chicken breast pinchos with our signature mofongo y mojo verde</i>	\$20.70
Grilled Tuna Steak <i>molasses drizzled grilled tuna with a charred puerto rican pineapple jalapeño salad, yuca fritters, and cilantro crema</i>	\$28.75
Plantain Crusted Dorado <i>mahi mahi con aji amarillo beurre blanc y peruvian potatoes</i>	\$27.60
Carne Frita <i>classic marinated pork carne frita with pickled onions served with yuca steak fries & cilantro mojo</i>	\$24.15
Grilled Churrasco <i>tomato chimichurri y sauteed potatoes</i>	\$32.20
8oz Filet Mignon <i>grilled to order and served with a root vegetable gratin and criollo herb butter</i>	\$30.95
Mero en Papillote (healthy selection - low fat - low sodium) <i>limon scented fresh grouper, baked en papillote con recao y red peppers, served with steamed pumpkin, potatoes and haricot vert</i>	\$25.30
Latino Vegetarian Stir Fry <i>vegetables and garbanzos stir fried rice with red sofrito</i>	\$19.55
Rico Cubano Burger <i>big 10 oz all beef burger topped with roasted pork, virginia ham and swiss cheese, served with fries.</i>	\$20.70

Para los Ninos

For the Kids

chicharrones de pollo	\$12.50
grilled chicken tenders con bbq sauce	\$12.50
mini burgers	\$12.50
crispy dorado fritters	\$12.50
bean & cheese quesadilla	\$12.50
grilled ham & cheese sandwich	\$12.50

Al ladito

On the Side

amarillos en almibar con queso del pais <i>(sweet plantains in syrup with fresh local cheese)</i>	\$6.25
rice and beans	\$6.25
crispy tostones	\$6.25
yuca frita	\$6.25
arroz mamposteao	\$6.25
mofongo de yuca	\$6.25
mofongo de platano	\$6.25
sauteed potatoes	\$6.25
steamed vegetables	\$6.25
seasoned fries	\$6.25

Postres - Sweets

Banana Chocolate Empanadillas <i>sweet empanadas filled with caramelized banana and milk chocolate, topped with powdered sugar and dulce de leche</i>	\$9.20
Tropical Paradise <i>fresh Puerto Rican pineapple upside down rum cake with coconut semifreddo and toasted coconut flakes</i>	\$9.20
Housemade Flan de Guayaba <i>perfect guava flan.</i>	\$9.20
Coco Chocolate Tres Leches <i>chocolate cake soaked in 3 milks with toasted coconut</i>	\$9.20