

BISTRO  
**TAÍNO**

PUERTO RICAN DINING & COCKTAILS

**LUNCH**

**SMALL PLATES**

**EMPANADILLAS** 3ea  
Crispy turnover with your choice of:  
**Carne Molida** saucy ground beef | **Pollo** stewed chicken  
**Salmorejo de Jueyes** sauteed blue crab

**ALCAPURRIAS** 3ea  
Plantain & root vegetable fritter stuffed with:  
**Carne Molida** saucy ground beef | **Pollo** stewed  
Chicken **Salmorejo de Jueyes** sauteed blue crab

**SORULLITOS DE MAIZ** 5  
Crispy corn sticks served with mayo ketchup

**BACALAITOS** 4ea  
Traditional battered and lightly fried cod fritters  
served with ajili-mojili sauce

**CEVICHE DE MERO** 14  
Grouper fish in a soursop leche de tigre with  
avocado, shaved red onion & cilantro

**BOLITAS DE QUESO** 7  
Crispy edam cheese balls with guava sauce

**CHICHARRON DE BAYAMON** 8  
Twice cooked crispy porkbelly

**HUMMUS DE GANDULES** 7  
Gandules, tahini, roasted garlic, shaved onion,  
tomato & toasted gandules served with platanutres

**TOSTONES DE PANA** 6  
Twice fried crispy bread fruit served with culantro  
and garlic aioli

**SALAD**

**ENSALADA DE LA CASA** 9  
Romaine lettuce, tomato, cucumber, onion, avocado  
tossed in a tamarind vinaigrette

**CHOOSE YOUR PROTEIN**  
Skirt Steak 15 | Grilled Shrimp 10 | Grilled Chicken 8

**SIDES**

**ARROZ BLANCO** 4  
**HABICHUELA ROJAS** TOSTONES  
**MOFONGITO** AMARILLOS  
**ARROZ CON GANDULES** AVOCADO  
**HOUSE SALAD** FRENCH FRIES

**FUERTES**

**MOFONGO**  
Mashed green plantain  
**BIFONGO** ADD 2  
Mashed green & sweet plantain

ALL 'FONGOS SERVED WITH A HOUSE SALAD  
PICK YOUR PROTEIN BELOW:

**CHICHARRON** 16 **POLLO** 14  
Crispy pork belly Stewed chicken  
**CAMARONES** 18 **MARISCOS** 25  
Shrimp in garlic sauce Shrimp, clams & mussels  
in creole sauce  
**COSTILLAS** 20  
Slow Braised shortrib

**ASOPAO**  
Traditional soupy rice with your protein of choice:  
Served with tostones  
**POLLO** 15 **CAMARONES** 18  
**MARISCOS** 25

ENTREES BELOW SERVED W/ AMARILLOS & CHOICE OF  
WHITE RICE & RED BEANS OR ARROZ CON GANDULES

**CHURRASCO** 33  
Fire grilled skirt steak served with house chimichurri

**BISTEC ENCEBOLLADO** 20  
Thin sliced NY Strip topped with caramelized onions

**CHULETA FRITA** 16  
Center cut pork chop topped with sautéed onions

**CARNE FRITA** 15  
Crispy twice cooked pork chunks

**PERNIL ASADO** 15  
Slow roasted pork topped w/ our house mojito sauce

**COSTILLAS ASADAS** 15  
Fire grilled pork ribs marinated in adobo seasoning

**CHILLO FRITO** 28  
Fried whole red snapper served with your choice of  
ajillo or criollo sauce

**POLLO JIBARO** 15  
Pan roasted half chicken, deboned and served with  
sofrito sauce

**POLLO A LA PARILLA** 14  
Tender grilled chicken breast marinated in yogurt  
and sofrito

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**COCKTAILS**

- PIÑA COLADA 1954** 12  
Puerto Rico's signature cocktail made with Don Q and our house made colada mix
- BT OLD FASHIONED** 13  
Don Q 7 Year, Cinnamon infused demerara syrup, orange and aromatic bitters
- EARLY BIRD** 12  
Diplomatico Rum, earl grey, lemon, egg white, & angostura bitters
- GREEN-GO** 12  
Union Uno Mezcal, Fords Gin, cucumber, lime, jalapeño, sea salt, celery bitters
- TAÍNOLOMA** 12  
Lunazul Blanco Tequila, ancho pepper, lime, grapefruit, Cinnamon
- ACHO-MANO** 13  
Espolon Blanco Tequila, combier, passionfruit, chile de arbol, lime, vanilla
- TIO TORRES** 13  
Torres 15 brandy, Allspice, lemon, Combier, with a dash of Apple Bitters
- BUSCANDO GUAYABA** 13  
Toasted coconut infused Buchanans Scotch, guava, lime, aromatic vanilla
- PUERTA DE SAN JUAN** 13  
Bacardi 8 Anejo Rum, Pineapple Rum, raspberry, allspice, ancho, lime
- EL CHILLO** 14  
Crop Vodka, Aperol, strawberry, pineapple, lemon
- BISTRO MARGARITA** 12  
Lunazul Blanco Tequila, Triple sec, Lime, Simple

**WINE SANGRIA**

**TINTO | BLANCO | PARCHA**  
 House made sangria with your option of red wine, white wine, or white wine based passion fruit.  
 GLASS 9 | 1/2 CARAFE 16 | CARAFE 28

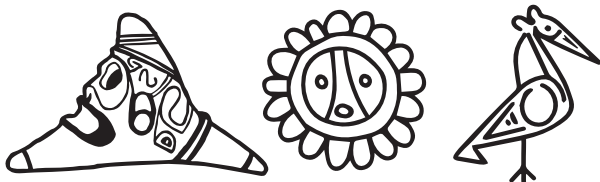
- REDS**
- THREE THIEVES PINOT NOIR CA 9/31
- JOSH CELLARS CABERNET SAUV. CA 10/33
- CAMPO VIEJO RIOJA SPAIN 9/31
- BY THE BOTTLE**
- ALTA VISTA MALBEC ARGENTINA 48
- MONTES ALPHA CABERNET SAUV. CHILE 49
- WHITES**
- SIMI CHARDONNAY CA 11/38
- KIM CRAWFORD SAUV. BLANC NZ 11/38
- TORRESELLA PINOT GRIGIO ITALY 9/31
- BY THE BOTTLE**
- PACO & LOLA ALBARIÑO SPAIN 41
- SPARKLING**
- JAUME SERRA CRISTALINO CAVA SPAIN 9/31
- VEUVE CLICQUOT CHAMPAGNE FRANCE 75
- ROSÉ**
- THE BEACH - WHISPERING ANGEL ROSÉ 10/33

**BEER**

- BOTTLED BEERS** 7
- CORONA EXTRA MODELO ESPECIAL
- HEINEKEN STELLA ARTOIS
- MEDALLA LIGHT
- MUSKET HAZE IPA BY HACKENSACK BREWING

**NON ALC.**

- FRESH LIMONADA** 5  
House-made lemonade with your choice of fresh flavor (add 1)
- PASSIONFRUIT | GUAVA | HIBISCUS | MANGO  
STRAWBERRY | RASPBERRY | COCONUT
- FOUNTAIN DRINKS** 3
- PEPSI | DIET PEPSI | SPRITE | GINGERALE
- PINK LEMONADE | UNSWEETENED ICED TEA
- CRANBERRY JUICE



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