

BISTRO
TAÍNO
 PUERTO RICAN DINING & COCKTAILS

SMALL PLATES

EMPANADILLAS 3 of the same kind 10
 Crispy turnovers with your choice of:
Carne Molida saucy ground beef | **Pollo** stewed chicken
Salmorejo de Jueyes sauteed blue crab

ALCAPURRIAS 3 of the same kind 10
 Plantain & root vegetable fritters stuffed with:
Carne Molida saucy ground beef | **Pollo** stewed
 Chicken **Salmorejo de Jueyes** sauteed blue crab

SORULLITOS DE MAIZ 8
 Crispy corn sticks served with mayo ketchup

BACALAITOS 10
 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 9
 Crispy edam cheese balls with guava sauce

CHICHARRON DE BAYAMON 10
 Twice cooked crispy porkbelly

HUMMUS DE GANDULES 9
 Gandules, tahini, roasted garlic, shaved onion,
 tomato & toasted gandules served with platanutres

TOSTONES DE PANA 7
 Twice fried crispy bread fruit served with culantro
 and garlic aioli

SALAD

ENSALADA DE LA CASA 10
 Romaine lettuce, tomato, cucumber, onion, avocado
 tossed in a tamarind vinaigrette

CHOOSE YOUR PROTEIN
 Skirt Steak 16 | Grilled Shrimp 12 | Grilled Chicken 9

SIDES

ARROZ BLANCO 5
 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 21 **POLLO** 20
 Crispy pork belly Stewed chicken

CAMARONES 24 **MARISCOS** 32
 Shrimp in garlic sauce Shrimp, clams & mussels
 in creole sauce

COSTILLAS 23
 Slow Braised shortrib

ASOPAO
 Traditional soupy rice with your protein of choice:
 Served with tostones

POLLO 20 **CAMARONES** 24
MARISCOS 32

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

CHURRASCO 35
 Fire grilled skirt steak served with house chimichurri

BISTEC ENCEBOLLADO 24
 Thin sliced NY Strip topped with caramelized onions

CHULETA FRITA 20
 Center cut pork chop topped with sautéed onions

CARNE FRITA 20
 Crispy twice cooked pork chunks

PERNIL ASADO 20
 Slow roasted pork topped w/ our house mojito sauce

COSTILLAS ASADAS 22
 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 18
 Pan roasted half chicken, deboned and served with
 sofrito sauce

POLLO A LA PARILLA 17
 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

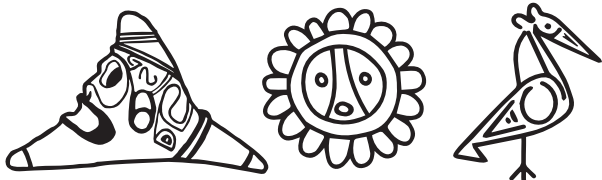
- REDS**
- THREE THIEVES PINOT NOIR CA 9/31
- JOSH CELLARS CABERNET SAUV. CA 10/33
- CAMPO VIEJO RIOJA SPAIN 9/31
- BY THE BOTTLE**
- ALTA VISTA MALBEC ARGENTINA 48
- MONTES ALPHA CABERNET SAUV. CHILE 49
- WHITES**
- SIMI CHARDONNAY CA 11/38
- KIM CRAWFORD SAUV. BLANC NZ 11/38
- TORRESELLA PINOT GRIGIO 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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