

## ENTREES

All come with the choice of soup or salad.  
Served from 4 to Closing

## MARISCOS / SEAFOOD

### PAELLA.....30

Sauteed chicken breast, chorizo, shrimp, clams, mussels, scallops, sweet peppers, peas, carrots and saffron rice

### PULPO.....28

Char grilled spanish octopus, served with roasted potatoes and saffron white wine reduction topped with house made chimichurri sauce

### TRIFONGO CON CAMARON.....26

Traditional Puerto Rican dish, mashed plantains, yuca and chicharron, served with jumbo garlic shrimp

### DIABLA SCALLOPS....MP

Pan seared sea scallops Tossed in a chile de arbol hot sauce served over cauliflower arborio rice garnished with pico de gallo and shaved manchego

## CARNES / MEATS

### BANDEJA PAISA.....32

Traditional Colombian dish, 12oz strip steak, grilled chorizo, chicharron, sunny side egg, avocado, white rice, Colombian red beans, and maduros

### ROPA VIEJA....24

Cuban famous slow braised flank steak, spanish olives, and peppers, served with white rice and black beans

### CHIMICHURRI....25

10oz marinated flank steak, topped with Argentinian chimichurri sauce, garnished with pico de gallo ,served with mixed vegetables

### PERNIL.....22

Traditional Puerto Rican dish, slow cooked pork shoulder served with arroz con gandules and tostones

### LOMO SALTADO.....28

Traditional Peruvian dish, strip steak, red and yellow peppers, red onions, sliced tomatoes in a soy sauce, topped with fried potatoes and served with a side of white rice

## POLLO / CHICKEN

### ENCHILADAS SUIZAS.....18

Corn tortillas stuffed with shredded chicken dipped in tomatillo cream sauce topped with melted manchego cheese, garnished avocado and queso fresco served with black beans

### ALAMBRE DE POLLO....22

Grilled chicken sauteed with homemade chorizo, jalapeno, tomato, onion, and melted oxaca cheese on hot skillet served with tomato rice, guacamole, corn tortillas

### CARIBBEAN JERK CHICKEN.....20

charred caribbean jerk chicken breast topped with pineapple habanero salsa served with maduros and white rice

## FAJITAS

### CHICKEN...24 STEAK...26 MIXTAS...30

Famous Mexican dish, seasoned vegetables served with tomato rice, black beans, guacamole, pico de gallo, sour cream, and grilled flour tortillas

## BEBIDAS / DRINKS

### JARRITOS.....4

Imported mexican soda

### MEXICAN COKE.....4

FOUNTAIN SODA.... 3

HOT TEA / COFFEE.. 3

## POSTRES / DESSERTS

FLAN...8

FRIED ICE CREAM...8

CHURROS...8

## EXTRAS / SIDES

SIDES.....5

ARROZ CON GANDULES

BLACK BEANS

TOSTONES

PLATANOS MADUROS

LATINO MIX VEGETABLES

PLANTAINS CHIPS

YUCA FRIES

ESQUITES

CHICHARRON.....8

CHORIZO.....8

## NIÑOS/KIDS

All come with fountain drink...10

ARROZ CON POLLO  
NUGGETS AND FRIES  
CHEESE QUESADILLA  
CHICKEN CHEESE TACOS



# (609) 994-2652

31 N Main St  
Manahawkin, NJ 08050

## B.Y.O.B.

### HOURS

SUNDAY - THURSDAY

11am -9pm

FRIDAY - SATURDAY

11am - 10pm

CREDIT/ DEBIT CARD FEE \$2



[www.latinoflavorgrille.com](http://www.latinoflavorgrille.com)  
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## STREET FOOD

### CUBAN TOSTONES.....12

Crispy fried plantain topped with ropa vieja (pulled beef), sliced avocado, latin crema, pickled onions

### EMPANADAS.....12

Colombian style beef empanadas, served with Colombian hot sauce

### OCTOPUS CEVICHE.....15

Diced octopus, pico de gallo, and avocado, tossed with lemon vinaigrette, served with artisan tortilla chips

### MEJILLONES.....14

Mussels, epazote, serrano pepper, simmered in a saffron and white wine sauce, finished with shaved queso añejo

### GUACAMOLE .....10

Fresh made authentic guacamole, served with artisan tortilla chips

## QUESADILLAS

### ASADA QUESADILLA.....14

Grilled flank steak, onions, jalapenos, mushrooms, Oaxaca cheese on choice of corn or flour tortilla

### ADOBO QUESADILLA.....12

Adobo chicken, Oaxaca cheese on corn or flour tortilla

## SOPAS / SOUPS

### SANCOCHO.....6

Colombian beef stew

### SOUP OF THE DAY.....MARKET

Chef's daily inspiration

## SALADS

Add chicken...4 shrimp...6

### SOFIA SALAD.....10

Mixed greens, strawberries, candied pecans, fresco cheese, raspberry balsamic vinaigrette

### LFG CHOPPED SALAD.....12

Corn, black beans, avocado, cucumber, tomato, carrots, red onion, mixed greens, avocado ranch

### MANCHEGO SALAD.....12

Spring mix, crispy garbanzo beans, Spanish olives, cherry tomatoes, cucumbers, red onions, fresh jalapeños, lemon vinaigrette shaved manchego cheese

## VEGETARIAN

### FLOR DE CALABAZA QUESADILLA.....12

Sauteed blossom squash, jalapeño and onion served with mexican street corn

### VEGGIE FAJITAS.....20

Famous Mexican dish, Skillet seasoned vegetables, served with tomato rice, black beans, guacamole, pico de gallo sour cream and grilled flour tortillas

### VEGGIE TACOS.....10

Sauteed vegetables, black beans, avocado, pickled onions on corn or flour tortillas.

## TACOS

All served on corn or flour tortilla

### CARNE ASADA....12

Grilled flank steak, fresco cheese and guacamole

### ADOBO TACOS...10

Shredded adobo chicken, cilantro, fresco cheese, pickled onions

### SHRIMP TACOS.....13

Grilled jumbo shrimp, slaw, pico de gallo, fresco cheese, avocado, and chipotle aioli

### CHORIZO TACOS....10

Home made chorizo, cilantro, and onions

## ON THE BUN

All served with french fries

### CUBANO.....12

Cuban pulled pork, grilled ham, pickles, spicy mustard and swiss cheese on a portuguese roll

### PUERTO RICAN....12

Famous pernil, lettuce, tomato, onion, avocado and rosa sauce on jumbo tostones

### ASADA TORTA.....14

Grilled flank steak, avocado, onion, jalapenos, black beans, oaxaca cheese on portuguese roll

## BURRITOS

### MAKE YOUR OWN BURRITO OR BOWL....12

All come with rice and beans in a 12" flour tortilla.

#### CHEESE

##### Pick one

Oaxaca cheese  
fresco cheese  
blended jack

#### MEAT

##### Pick one

steak  
adobo chicken  
grilled shrimp  
chorizo

#### FILLING

##### Pick two

guacamole  
pico de gallo  
sauteed jalapeños and onions  
avocado  
lettuce  
tomato  
pickled onions

## WE CATER

Let Latino flavor bring excellence and unique touch to your social event and discover the flavors of Latin America.