

POLLO / CHICKEN

ENCHILADAS SUIZAS.....18

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

ALAMBRE DE POLLO....22

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

CARIBBEAN JERK CHICKEN20

Chared 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

SOPAS / SOUPS

SANCOCHO.....6

Colombian beef stew.

SOUP OF THE DAY.....MARKET

Chef's daily inspiration.

BEBIDAS / DRINKS

JARRITOS.....4

Imported mexican soda

MEXICAN COKE.....4

FOUNTAIN SODA.... 3

COFFEE..... 3

EXTRAS / SIDES

ANY SIDE.....5

ARROZ CON GANDULES

BLACK BEANS

TOSTONES

PLATANOS MADUROS

LATINO MIX VEGETABLES

PLANTAINS CHIPS

YUCA FRIES

ESQUITES

POSTRES / DESSERTS

FLAN...8

FRIED ICE CREAM...8

CHURROS...8



Grille

(609) 994-2652

DINNER

SERVED FROM 4pm-closing

B.Y.O.B

CREDIT/DEBIT CARD FEE \$2



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ENTRADAS / APPS

CUBAN TOSTONES.....12

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

EMPANADAS.....12

Mini Colombian style beef empanadas, served with Colombian hot sauce

OCTOPUS CEVICHE....15

Diced octopus, pico de gallo, 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

GUACAMOLE10

Fresh made authentic guacamole, served with artisan tortilla chips

ENSALADAS / SALADS

Add chicken...4 shrimp...6

SOFIA SALAD.....10

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

LFG CHOPPED SALAD12

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

MANCHEGO SALAD.....12

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

VEGETARIAN

FLOR DE CALABAZA QUESADILLA.....12

Sauteed squash blossom, jalapeño and onions served with mexican street corn on corn or flour tortilla

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 and pickled onions on corn or flour tortilla

ENTREES

All come with the choice of soup or salad

MARISCOS / SEAFOOD

PAELLA.....30

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

PULPO.....28

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

TRIFONGO CON CAMARON.....26

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

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, 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 potato and served with a side of white rice