

ENTREES

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

MARISCOS / SEAFOOD

PAELLA.....28

Sauteed chicken breast, chorizo, shrimp, clams, mussels, scallops, and saffron rice

PULPO.....26

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

TRIFONGO CON CAMARON.....25

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

CALLO DE HACHAMP

Pan seared sea scallops glazed with pomegranate gastrique over coconut rice and garnished with pineapple habanero salsa

CARNES / MEATS

BANDEJA PAISA.....30

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

ROPA VIEJA....23

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

CHIMICHURRI....24

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

PERNIL.....20

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

LOMO SALTADO.....26

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 oaxaca 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

JAMBALAYA....24

Blackened chicken thighs and shrimp stewed together with chorizo , mixed vegetables, and saffron rice

FAJITAS

CHICKEN...22 STEAK...25 MIXTAS...28

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

EMPANADAS DE GUAYABA...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



www.latinoflavorgrille.com
ereyes@latinoflavorgrille.com

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.....14

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

GUACAMOLE10

Fresh made authectic guacamole, served with artisan tortilla chips

QUESADILLAS

ASADA QUESADILLA.....12

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

ADOBO QUESADILLA.....10

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...5

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, onion, poblano peppers, served with mexican street corn

CHILES RELLENOS....18

Egg battered poblano pepper stuffed with Oaxaca cheese, topped with adobo sauce, fresco cheese, served with white rice

VEGGIE TACOS.....10

Grilled 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, roasted jalapenos, onions, fresco cheese and guacamole

ADOBO TACOS...10

Shredded adobo chicken, cilantro, fresco cheese, pickled onions

SHRIMP TACOS.....12

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....10

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

roasted jalapeños

avocado

lettuce

tomato

pickled habaneros

WE CATER

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