

## ENTREES

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

## MARISCOS / SEAFOOD

### PAELLA.....26

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

### PULPO.....24

Char grilled spanish octopus, served with roasted potatoes, topped with house made chimichurri sauce

### TRIFONGO CON CAMARON.....24

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

### LATINO SCALLOPS.....23

Pan seared sea scallops topped with mango chamoy sauce, served with yuca fries and avocado relish

## CARNES / MEATS

### BANDEJA PAISA.....28

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

### ROPA VIEJA....20

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

### STEAK CHIMICHURRI....20

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

### PERNIL.....18

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

### LOMO SALTAEDO.....24

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

## POLLO / CHICKEN

### ENCHILADAS SUIZAS.....16

Corn tortillas stuffed with shredded chicken dipped in tomatillo cream sauce, melted manchego cheese, served with black beans

### LATINO CHICKEN....18

House signature chicken breast stuffed with poblano pepper, onions, requeson, topped with mole sauce, served with sauteed mixed vegetables

### POLLO CUBANO.....18

Slow braised chicken thighs stewed together, with caramelized onions, Spanish olives, peppers in tomato broth, served with white rice and black beans

### JAMBALAYA....24

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

## FAJITAS

### CHICKEN...20 STEAK...23 MIXTAS...26

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

## BEBIDAS / DRINKS

### JARRITOS.....3

Imported mexican soda

### MEXICAN COKE.....3

### FOUNTAIN SODA.... 2

### COLOMBIAN COFFEE.. 3

## POSTRES / DESSERTS

### FLAN...7

### FRIED ICE CREAM...6

### DEEP FRIED BANANA SPLIT...6

### CHURROS...6

## EXTRAS / SIDES

### ANY SIDE.....4

### ARROZ CON GANDULES

### BLACK BEANS

### TOSTONES

### PLATANOS MADUROS

### LATINO MIX VEGETABLES

### PLANTAINS CHIPS

### YUCA FRIES

### ESQUITES

## NIÑOS/KIDS

All come with small drink...8

### ARROZ CON POLLO

### NUGGETS AND FRIES

### CHEESE QUESADILLA

### JUNIOR CHEESE BURGER

### 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



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# STREET FOOD

**CUBAN TOSTONES.....10**

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

**EMPANADAS.....10**

Mini Colombian style beef empanadas, served with Colombian hot sauce

**OCTOPUS CEVICHE.....12**

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

**BEEF TOSTADAS.....10**

Crispy corn tortilla topped with barbacoa style pulled beef, black beans, crema, avocado, pickled onions

**GUACAMOLE .....8**

Fresh made authectic guacamole, served with artisan tortilla chips

# QUESADILLAS

**ASADA QUESADILLA.....10**

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

**ADOBO QUESADILLA.....8**

Adobo chicken, Oaxaca cheese on corn or flour tortilla

# SOPAS / SOUPS

**SANCOCHO.....5**

Colombian beef stew

**SOUP OF THE DAY.....MARKET**

Chef’s daily inspiration

# SALADS

Add chicken...3 shrimp...4

**SOFIA SALAD.....9**

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

**CARIBBEAN SALAD.....9**

Pineapple, mango, coconut flakes, mixed greens, mango vinaigrette

**MANCHEGO SALAD.....10**

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

# VEGETARIAN

**FLOR DE CALABAZA QUESADILLA.....10**

Sauteed blossom squash, onion, poblano peppers, served with mexican street corn

**CHILES RELLENOS....16**

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

**VEGGIE TACOS.....8**

Grilled vegetables, black beans, avocado, pickled onions

# TACOS

All served on corn or flour tortilla

**CARNE ASADA....10**

Grilled flank steak, roasted jalapenos, onions, fresco cheese and guacamole

**ADOBO TACOS...8**

Shredded adobo chicken, cilantro, fresco cheese, pickled onions

**SHRIMP TACOS.....10**

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.....10**

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

**PUERTO RICAN....9**

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

**FRITA CUBANA....10**

Cuban style beef chorizo partty, shoe string fries, fried egg, and ketchup

**JIBARITO.....12**

Grilled flank steak, rosa sauce, lettuce, tomato, avocado, and onion on two jumbo tostones

# BURRITOS

**MAKE YOUR OWN BURRITO OR BOWL....10**

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  
beef barbacoa

**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.