

# MIX & MATCH

## POLLO A LA BRASA

South American rotisserie chicken, brined for 12 hours + slow cooked over wood charcoal. Served with house made inti picante and aji amarillo sauce

CHICKEN OPTIONS	SERVING SIZE	COST PP
Mix of Dark + White	1/4 Chicken	\$5.00
White Meat	1/4 Chicken	\$6.00
Cilantro Mojo Chicken	1/4 lb.	\$6.00
Pulled, slow cooked rotisserie chicken mixed with house made cilantro mojo sauce (vinegar, olive oil, onions and cilantro)		
Tiritas De Pollo	3 Tenders	\$5.00
Cassava breaded chicken strips, deep fried + tossed in our 6 spice seasoning. Served with Chicken + Whiskey BBQ and Mango-Guayaba BBQ sauce		

## SANGÜICHES

SANDWICH OPTIONS	SERVING SIZE	COST PP
Pollo Frito	1/2 Sandwich	\$5.00
Cassava breaded chicken, jalapeño cheddar roll, aji amarillo mayonnaise, fresh tomato, iceberg lettuce, Greek yogurt mustard sauce, crispy bacon and pepper jack cheese		
Borracho Wrap	1/2 Wrap	\$5.00
Pulled rotisserie chicken, guasacaca, arroz chaufa, pepper jack cheese, aji amarillo mayonnaise, salsa criolla, iceberg lettuce, sweet corn and yuca fries in a flour tortilla		
Pollo A La Brasa Wrap	1/2 Wrap	\$4.00
Pulled rotisserie chicken, fried sweet plantains, sour cream, feta cheese, iceberg lettuce and salsa criolla in a flour tortilla		
Inti Wrap	1/2 Wrap	\$4.00
Black bean miso hummus, avocado, lettuce, grape tomatoes, fresh cut jalapeño, sweet plantain, sour cream and feta cheese in a flour tortilla		
Nacho's Poquito Wraps	2 Mini Wraps	\$4.00
Pulled pollo a la brasa mixed with smoked gouda, fresh corn kernels and spices, stuffed in a nacho cheese crusted flour tortilla and deep fried		

## MINIMUM CATERING ORDER \$150

We prefer a 3 hour minimum notice but we will always try to make it happen. Give us a call if you're in a pinch!

## ACOMPAÑAMIENTOS

SIDE OPTIONS	COST PP
Caribbean Cole Slaw	\$2.00
Red and white cabbage, carrots, Caribbean pineapple dressing	
Guasacaca + Chips	\$4.00
Fresh avocado, red onion, cilantro, red bell pepper, lime juice, salt, and black pepper. Served with green plantain chips	
Roasted Corn + Tomato Salad	\$2.00
Oven roasted tomatoes, corn, red onion, cilantro, Tajin, cilantro lime vinaigrette	
Cucumber Olive Salad	\$2.50
Red onions, chopped cilantro, sliced black olives, red bell pepper, green plantain crumble, orange vinaigrette	
Yuca Fries (5 Pieces)	\$2.00
Dusted with Tajin (chili, lime, salt seasoning)	
Arepitas (7 Pieces)	\$2.50
Deep fried pork crackling corn flour dough	
Sweet Plantains (5 Pieces)	\$2.50
Deep fried, served with Chancaca (raw sugar cane syrup)	
Arroz Blanco	\$2.00
Steamed basmati rice	
Arroz Chaufa	\$2.50
Steamed basmati rice with soy sauce, rice vinegar, green onion, cilantro, bacon, sesame	
Arroz Congri	\$2.00
Mix of steamed basmati rice, our house seasoned black beans, and salsa criolla	
Peperonata Criolla	\$2.50
Fresh bell peppers, jalapeños, tomatoes, onions, garlic, sofrito, smoked oil, seasonal vegetables and salsa criolla	
Green Plantain Chips	\$2.00
Deep fried and dusted with Tajin (chili, lime, salt seasoning)	
Black Beans	\$2.50
Slow cooked with fresh cilantro, cumin and sofrito	

## BEBIDAS

	Serving Size	Cost Per person
INCA KOLA	12 oz	\$2.00
Perú		
COCA-COLA	12 oz	\$2.50
México		
GUARANÁ ANTARCTICA	11.8 oz	\$2.50
Brasil		
COLOMBIANA	12 oz	\$2.50
Colombia		
TOPO CHICO	12 oz	\$2.50
México		
COCONUT WATER	17.6 oz	\$3.00
BOTTLED WATER	16.9 oz	\$2.00

## DULCE

SEASONAL BAKED GOODS BY



Please call for options and pricing



ORDER ONLINE!  
CHICKENANDWHISKEY.COM