

POLLO A LA BRASA

G South American rotisserie chicken brined for 12 hours + slow cooked over wood charcoal to 185° F

1/4 CHICKEN DARK + 2 SIDES 8.99

1/2 CHICKEN + 2 SIDES 12.99

1/4 CHICKEN WHITE + 2 SIDES 9.99

1/2 CHICKEN WHITE + 2 SIDES 13.99

WHOLE CHICKEN + 4 SIDES 21.99

GUASACACA + CHIPS SIDE - add 1.99 to base price

CUCUMBER OLIVE OR ROASTED CORN + TOMATO SALAD SIDE - add .99 to base price

HOUSE MADE SAUCES

INTI PICANTE SAUCE

+

AJÍ AMARILLO SAUCE

ACOMPAÑAMIENTOS (SIDES)

G **V** **ARROZ BLANCO** 1.99
Steamed basmati rice

G **ARROZ CHAUFA** 2.99
Steamed basmati rice with soy sauce, rice vinegar, green onion, cilantro, bacon, sesame

G **V** **ARROZ CONGRI** 3.99
Mix of steamed basmati rice, our house seasoned black beans and salsa criolla

G **V** **BLACK BEANS** 3.99
Slow cooked with fresh cilantro, cumin and sofrito (onions, red bell pepper, garlic, leeks)

G **AREPITAS** 3.99
Deep fried pork crackling corn flour dough

G **V** **SWEET PLANTAINS** 2.99
Deep fried, served with Chancaca (raw sugar cane syrup)

V **YUCA FRIES** 3.99
Dusting of Tajín (chili, lime, salt seasoning)

G **V** **CARIBBEAN COLE SLAW** 2.99
Red cabbage, white cabbage, carrots, Caribbean pineapple dressing

G **V** **CUCUMBER OLIVE** 3.99
Red onions, chopped cilantro, sliced black olives, red bell pepper, green plantain crumble, orange vinaigrette

G **V** **ROASTED CORN + TOMATO** 3.99
Oven roasted tomatoes, corn, red onion, cilantro, Tajín, cilantro lime vinaigrette

G **V** **GREEN PLANTAIN CHIPS** 1.50
House made dusted with Tajín

G **V** **GUASACACA + CHIPS** 4.99
Fresh avocado, red onion, chopped cilantro, red bell pepper, lime juice, salt and black pepper. Served with green plantain chips

V **PEPERONATA CRIOLLA** 3.99
Fresh bell peppers, jalapeños, tomatoes, onions, garlic, sofrito, smoked oil, seasonal vegetables and salsa criolla

G **CILANTRO MOJO CHICKEN** 5.99
Pulled, slow cooked rotisserie chicken mixed with house made cilantro mojo sauce (vinegar, olive oil, onions and cilantro)

*Available as a side with chicken dishes 2.99



12 HOUR
BRINE



SCRATCH
COOKING



MSG
FREE

G **GLUTEN FRIENDLY**
Recipe contains no gluten but may have trace amounts of gluten due to cross contamination from other foods

V **VEGETARIAN**
Recipe is plant based and contains no animal products

SANGÜICHES

(SANDWICHES)

POLLO FRITO 10.99

Cassava breaded chicken, jalapeño cheddar roll, ají amarillo mayonnaise, fresh tomato, iceberg lettuce, Greek yogurt mustard sauce, crispy bacon and pepper jack cheese

BORRACHO WRAP 10.99

Pulled rotisserie chicken, flour tortilla, guasacaca, arroz chaufa, pepper jack cheese, ají amarillo mayonnaise, salsa criolla, iceberg lettuce, sweet corn and yucca fries

NACHO'S POQUITO WRAPS (4 FOR 7.99)

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

REINA DE CHICHARRÓN 9.99

Arepa (deep fried pork crackling corn flour dough) stuffed with pulled rotisserie chicken and avocado

POLLO A LA BRASA WRAP 9.99

Pulled rotisserie chicken, flour tortilla, sweet plantains, sour cream, feta cheese crumbles, iceberg lettuce and salsa criolla

INTI WRAP 10.99

Flour tortilla, black bean miso hummus, fresh cut avocado, lettuce, grape tomatoes, fresh cut jalapeño, fried sweet plantain, sour cream and feta cheese

SOPA Y ENSALADA

(SOUP & SALAD)

SOPA DE POLLO PICANTE 6.99

(Chicken Soup) Chicken stock, pulled rotisserie chicken, guasacaca, corn, chopped cilantro

LA ENSALADA DE POLLO FRITO 10.99

Seasonal fresh lettuce, crispy chicken tenders, fresh corn kernels, cherry tomatoes, bacon, pepper jack cheese, fried yuca croutons, fresh cilantro and creamy zesty avocado vinaigrette

**Available white meat chicken breast \$1*

**Sub white rice (instead of greens) No Charge*

TIRITAS DE POLLO

**CASSAVA BREADED CHICKEN STRIPS DEEP FRIED
+ TOSSED IN OUR 6 SPICE SEASONING** 7.99

PICK A SAUCE

MANGO-GUAYABA BBQ

CHICKEN + WHISKEY BBQ