

APERITIVOS

Empanadillas | Turnovers

¡Pregunta por nuestra empanadilla del día!
Ask for the daily special

Camarones Shrimp	\$4.00
Pescado Fish	\$3.50
Churrasco y Maduro Steak & Sweet Plantain	\$4.00
Pollo Chicken	\$3.50
Viandas Mix Roots	\$3.50

Camarones frios en tempura \$11

con salsa sweet chili / Shrimp Tempura
in Sweet Chilli Sauce

Calamares fritos \$10

| Fried Calamari

Masitas de mero \$9

| Fried Grouper chunks

Masitas de pollo \$9

| Fried Chicken Fingers

Carne frita \$9

| Fried Pork Chunks

Bolitas de queso cheddar con \$8

salsa de guayaba | Cheddar Cheese
Poppers with Guava Sauce

Nachos \$10

Salsa de queso cheddar, guacamole, pico
de gallo y sour cream

Add Pollo / Chicken \$4

Alitas Fritas / Wings

6 (\$8) or 12 (\$15)

Isla Cueva Sampler: Masitas de \$21

mero, alitas, bolitas de queso y
sorullos | Fried Grouper Chunks, Wings,
Cheddar Cheese Poppers and Corn Fritters

Sampler del Mar: Masitas de mero, \$22

calamares fritos, camarones en
temperatura | Fried Calamari, | Fried
Grouper and Tempura Shrimps



PLATOS PRINCIPALES

Costillas de cerdo St. Louis con \$25

Salsa BBQ de Cerveza Stout
| St. Louis Pork Ribs with Beer Stout BBQ Sauce

*Nuestras costillas están marinadas por 24hrs+ en
cerveza de piña y especias de la casa*

*Our ribs are marinated for 24hrs+ in pineapple beer
and house spices*

8oz Churrasco a la parrilla con arroz \$24

mamposteadado
8oz Grilled Skirt Steak with Mamposteadado Rice

ENSALADAS

De la Casa | House Salad \$9

Ensalada verde, tomate, almendras, arándanos con vinagreta de
frutas homemade | Green salad, tomato, almonds, blueberries
with homemade fruit vinaigrette

8oz. Pollo Chicken	\$15
6oz. Salmón Salmon	\$17

Ensalada Caesar | Caesar Salad \$9

Ensalada verde, crutones, queso parmesano y salsa caesar
homemade | Greens, croutons, parmesan cheese and caesar sauce

8oz. Pollo Chicken	\$15
6oz. Salmón Salmon	\$17

TACOS

Tacos suaves (3) | Soft Tacos

Pollo Chicken	\$10
Camarones Shrimp	\$11
Mero en tempura con salsa Sweet Chilli	\$10
Vegetales frescos salteados Sautéed Fresh Veggies	\$10
Habichuelas negras Black Beans	\$10

Guacamole, cebolla frita, vegan fetta, lechuga
y pico de gallo | Guacamole, fried onion, vegan fetta,
lettuce and pico de gallo)



BURGER BAR

BEEF BURGERS

Isla Cueva

\$12

Tocineta y chorizos, queso cheddar, cebollas caramelizadas, lechuga, tomate y salsa BBQ.

Bacon and sausages, cheddar cheese, caramelized onions, lettuce, tomato and BBQ sauce.

Caracoles

\$12

Tocineta y plátano maduro, cebolla frita, queso pepper jack, lechuga, tomate y mayoketchup.

Bacon & sweet plantain topping, fried onion, Pepper Jack Cheese, lettuce, tomato and mayoketchup sauce.

CHICKEN BURGERS

El Palito

\$12

Pechuga de pollo, tocineta "candied applewood", pepper jack, cebolla frita, tomate, pepinillos, lechuga y salsa house ranch.

Chicken breast, candied applewood bacon, pepper jack, fried onion, tomato, pickles, lettuce and ranch sauce.

Las Gaviotas

\$12

Pechuga de pollo, croutones de yuca en escabeche, tocineta, queso pepper jack, arugula y mayonesa de ajos rostizados.

Chicken breast, cassava croutons escabeche, bacon, pepper jack cheese, arugula & roasted garlic mayo.

DOUBLE BURGERS

Mata la Gata (Doble Carne)

\$16

Carne de res y carne de cerdo, queso cheddar, queso suizo, cebollas caramelizadas, lechuga, tomate y salsa Isla Ranch.

(Double Meat) 8oz beef burger & pork burger, cheddar cheese, swiss cheese, caramelized onion, lettuce, tomato and house ranch sauce.

La Pared (Doble Carne)

\$16

Doble carne de res, tocineta "candied applewood", extra queso americano, cebolla frita, pepinillos y mayoketchup.

Two 8oz beef patties, candied applewood bacon, topped with two slices American cheese, fried onions, pickles and house mayoketchup.

La Rampa (Mar y Tierra)

\$16

Burger de res, camarones fritos en tempura, cebolla frita, ensalada de repollo, "spicy mayo" y salsa de chiles dulces.

8oz Burger, shrimps tempura, fried onion, colesaw, "spicy mayo" and sweet chili sauce.

PORK BURGERS

El Collado

\$12

Tocineta "candied applewood", queso cheddar, cebolla frita, pepinillos, lechuga, tomate y salsa BBQ.

Candied applewood bacon, cheddar cheese, fried onion, lettuce, tomato and house BBQ.

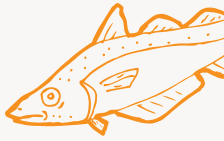
La Bahía

\$13

Tocineta "candied applewood", huevo frito, cebolla frita, queso pepper jack, lechuga, tomate y pestomayo

Candied applewood bacon, fried egg, fried onion, pepper jack cheese, lettuce, tomato and pestomayo sauce

FISH BURGERS



Playita Rosada

\$14

Filete de salmón, aguacate, cebolla frita, lechuga, tomate y salsa tártara.

Salmón fillet, fresh avocado, fried onions, lettuce, tomato and house tartar sauce.

Villa Pesquera

\$13

Filete de Dorado empanado, pepinillos fritos, ensalada de repollo, "spicy mayo" y salsa tártara

Fried mahi-mahi fillet, fried pickles, coleslaw, spicy mayo and house tartar sauce.

VEGAN BURGERS

Mangle Rojo

\$12

Jack Fruit Pulled BBQ, ensalada de repollo con "dressing" vegano, cebollas fritas y salsa BBQ.

Jack Fruit Pulled BBQ vegan coleslaw, fried onions, vegan dressing and house BBQ sauce

Mangle Negro

\$12

Habichuelas Negras, croutones de yuca en escabeche, aguacate fresco, queso feta vegano, arugula y tomate.

Black bean patty, cassava croutons escabeche, fresh avocado, vegan feta cheese, arugula and tomato



MAKE YOUR OWN BURGER

1 1/2 Ib Proteína | Protein \$9

Carne de Res / Beef
Pechuga de Pollo / Chickent Breast
Cerdo y Tocineta / Pork & Bacon
Habichuelas Negras / Black Beans

2 Queso | Cheese

Americano, Cheddar, Suizo, Pepper Jack,
Vegan Feta
Extra Queso \$1.50

3 Ensalada | Salad

Lechuga, Tomate, Cebolla, Pepinillos /
Lettuce, Tomato, Onion, Pickles

4 Toppings \$1.50 c/u

Croutones de yuca | Yucca croutons
Pimientos asados | Roasted peppers
Setas salteadas | Sauteed mushrooms
Plátano maduro | Sweet plantain
Cebollas fritas | Crispy onions
Cebollas caramelizadas | Caramelized onions
Aguacate | Avocado
Tocineta | Bacon
Jalapeños
Huevo frito | Fried egg

BURGER SLIDERS

Angus Sliders (3) \$12

Carne Angus, queso cheddar, lechuga, tomate,
cebolla lila, pepinillo

Beef, cheddar chesse, Lettuce, tomatoes, pickles,
onions

KIDS MENU

Kid Burger \$8

4 oz de carne angus con papas.

4 oz angus beef with French fries.

Kid Mero \$8

Masitas de mero con papas

Grouper strips with french fries

Kid Deditos \$8

Masitas de pollo con papas

Chicken strips with french fries

COMPLEMENTOS | SIDES

Mazorca con queso parmesano, \$4

tocineta y mayonesa | Corn Cob
covered with Parmesan Cheese, Bacon and
Mayonnaise

Mazorca en mantequilla con ajo \$3

asado, tomate seco y perejil
| Corn Cob with Butter, Roasted Garlic,
Dried Tomato and Parsley

Aros de cebolla \$4

| Onion Rings

Papas Fritas \$3

| French Fries

Papas Loaded: tocineta, queso \$6

cheddar y cebollines
| Loaded Fries: Bacon, Cheddar cheese and
chives

Batatas fritas \$3

| Sweet Potato

Sorullos \$3

| Corn Fritters

Tostones \$4

| Plantains

Arroz blanco con habichuelas \$4

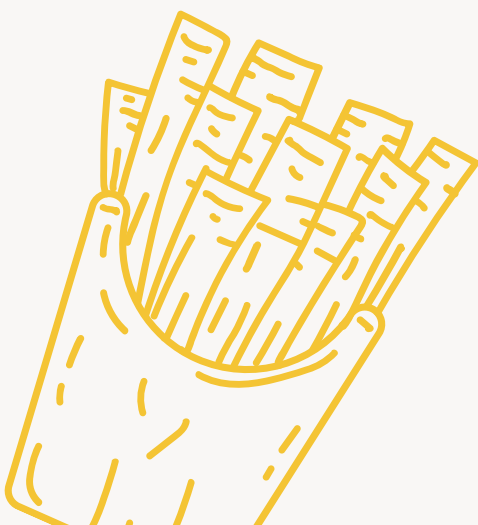
| Rice and beans

Arroz mampostado con tocineta y \$6

plátano maduro | Rice and Beans
with Bacon and Sweet Plantain

Mampostado de vegetales \$6

| Rice and Beans with Veggies



DRINKS MENU

MOJITOS

Classic	\$7
Flavors	\$8

MARGARITAS

Perfect Margarita (Patron)	\$12
Classic	\$7
Flavor	\$8

SANGRIA

Tinta	\$7
Blanca	\$7
Parcha	\$7

HOUSE COCKTAILS

Moscow Mule	\$8
Gin Basil Smash	\$8
Old Fashioned	\$10
Aperol Spritz	\$8
Long Island	\$8

BEERS

All draft beers

\$6

Local & Imported Beers:

Michelob	\$3.00
Medalla Can	\$2.00
Medalla Bottle	\$3.00
Coors Light	\$3.00
Corona	\$3.50
Heineken	\$3.50
Craft Beers - 35 or more	\$4-\$5

FROZENS COCKTAILS

Bushwaker	\$8
Miami Vice	\$8
Piña Colada Rum	\$7

NON ALCOHOLIC FROZENS

Piña Colada	\$5
Parcha Passion Fruit	\$5
Fresa Strawberry	\$5
Coco Coconut	\$5

JUICE & SODAS

Natural Juice	\$3
Coca Cola, Diet Coke	\$2
Sprite, Diet Sprite	\$2
Soda Orange, Grape, Pineapple	\$2
Ice Tea	\$3

TASTE THE WEEKEND