

APERITIVOS

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Ceviche de Chicharron 7.95 Fried pork belly marinated in lime and red onion	Chicharron con Arepa o Toston 4.75 Fried pork belly with corn cake or green plantain Side <i>corn cake green plantain</i>
Carne Asada 5oz 8.95 Grilled steak with corn cake and plantains	Morcilla con Arepa o Toston 4.75 Spanish blood sausage
Empanadas 1.5 Beef, chicken or chesse patties Patty <i>Beef Chicken Chesse</i>	Tostones con Hogao 3.75 Green plantains with country sauce
Bunuelos 1.75 Deep fried chesse bread	Picada mi Pueblo Meat sampler. Pieces of steak, chicken pork belly and sausages Serving <i>for 2 19.95 for 4 29.95</i>
Pande Bonos 1.5 Cheese bread	
Arepa de Choclo con Queso 4.5 Corn or sweet corn cake Style <i>Corn Sweet corn</i>	
Chorizo con Arepa o Toston 4.75 Spanish sausage with corn cake or green plantain Side <i>corn cake green plantain</i>	

SOPAS

Mondongo
Beef tripe stew

11.5

Sancocho de Costilla
Beef rib stew

13.95

Sancocho de Gallina
Chicken stew

11.95

ESPECIALES TÍPICOS

Bandeja Paisa 14.95

Typical Colombian platter with rice, beans, pork skin, fried eggs, plantains, corn cake and choice of steak or ground beef

Bandeja Mi Pueblo 15.95

Paisa mas 1 chorizo

Bandeja Super Mi Pueblo 17.95

Mi Pueblo mas 1 morcilla

Cazuela De Frijoles 10.95

Beans stew with pig feet, pork skin, plantains and corn cake

CARNES

Carne Asada 8 oz Grilled steak	12.95	Chuleta Calena Grilled pork steak	11.95
Asado Mi Pueblo Grilled baby skirt steak with corn on the cob and boiled potato	15.95	Lomo do Cerdo Asado Grilled pork sirloin	10.95
Parillada Mi Pueblo Grilled steak, chicken breast and pork loin with corn on the cob	22.95	Higado Encebollado Liver with onions	10.95
Churrasco Skirt steak	21.95	Bistec a la Criolla Steak in sauce with yuca and potatoes	13.95
Churrasquito Baby grilled skirt steak Extra <i>mushrooms +2</i>	14.95	Lengua a la Criolla Tongue in sauce	15.95

POLLO

Pechuga Empanizada Breaded Fried Chicken Breast	9.95	Pechuga Mi Pueblo A la criolla o encebollada	10.95
Pechuga con Champiñones Chicken Breast with creamy mushroom sauce	11.95		
Pechuga a la Plancha Grilled Chicken Breast	9.95		

PESCADOS

Mojarra Frita Fried mojarra	15.95	Filet VickDany Fish filet with shrimp and clams	15.95
Pargo Frito Whole fried red snapper	19.95	Camarones en Salsa de Coco Coco sauce shrimp	12.95
Filete Empanizado Fried breaded fish filet	12.95	Camarones Empanizados Breaded fried shrimps	11.95
Filete de Pescado Sudado Broiled fish fillet with potato and yucca Filete Corvina Menier Sea bass filet a la menier	13.95 14.95	Casuela de Mariscos Seafood stew	16.95
Viudo de Pescado Whole red snapper stew	21.95		

POSTRES Y BEBIDAS

POSTRES

Mazamorra con Panela Corn stew with guava or cake	3.5	Postre de Natas Milk custard	3.5
Side <i>guava cake</i>		Tres Leches 3 Milks cake	4.5
Flan de Caramelo Caramel custard	3.5	Cuatro Leches 4 Milks cake	4.5
Brevas con Arequipe Figs with milk pudding	4		

CAFE

Capuchino	3.5	Cafe Cubano	1.5
Cafe con Leche	2.5	Colada	2.5
Tinto	1.25	Chocolate	2.5
Cortadito	1.75		

BEBIDAS

Jugos Naturales o Batidos Style <i>Naturales Batidos</i>	3.75	Limonada Natural	3.5
		Limonada de Coco	4
Sangria	21.95	Cerveza Style	5
Copa de sangria	6.5	<i>Nacionales Importados</i>	
Sodas Style <i>Nacionales 1.5 Importados 1.75</i>	1.75		

ESPECIALES DEL DIA

Todos vienen con arroz, ensalada, maduro y sopa del día

Filete de Pescado al ajillo express (5 minutos)	8.95	Lomo Cerdo encebollado	8.95
Carne sudada a la criolla express (5 minutos)	8.95	Mojarrita frita	10.95
Pollo Sudado Express (5 minutos)	8.95	Mollejas en salsa rojo	8.95
Lomo Cerdo Asado	8.95	Higado Encebollado	8.95