



*Serving great food is key to any celebration, whether it be an intimate family gathering, birthday or anniversary, let Patria do the cooking—so you can enjoy the party!
Contact us today.*

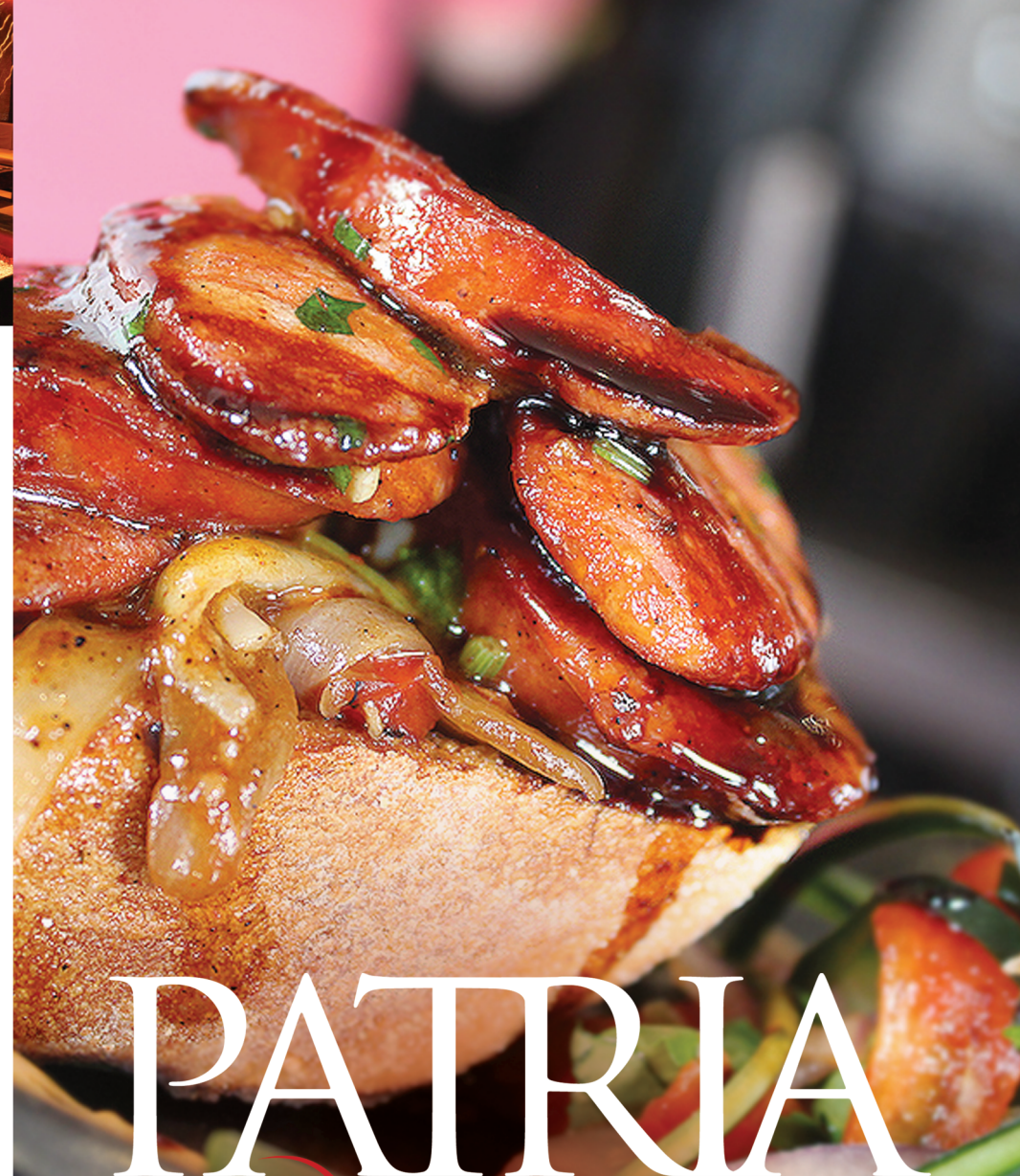
LET THE PARTY PLANNING BEGIN!

PATRIA
 *latin bistro*

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Appetizers

- Tacos Borrachos** 9.
tender hanger steak cooked in port wine and black beer, served with corn tortillas, guacamole, pico de gallo, cotija cheese and chipotle aioli
- Arepa con Ropa Vieja** 9.
Venezuelan coconut arepa topped with shredded skirt steak, queso fresco and red piquillo aioli
- Chorizo** 9.
paprika spiced sausage sautéed with garlic and sherry
- Tamarind Chicken Wings** 9.
tamarind and sweet red chili glazed chicken wings served with carrots, celery and blue cheese
- Calamares Fritos** 10.
fried calamari with smoked paprika and sea salt, served with a tamarind chipotle dipping sauce
- Guacamole** 11.
served with plantain chips
- Empanada de Langosta** 11.
lobster filled turnover with baby spinach, eggplant and cilantro aioli
- Camarones con Aguacate Ceviche** 11.
fresh shrimp and avocado with onions, cherry tomatoes accompanied by an orange/lemon citrus juice
- Camarones al Ajillo** 12.
tender shrimp sautéed with garlic, red pepper flakes and cognac
- Jalea** 15.
Peruvian style fried shrimp, tilapia, calamari and yuca topped with tomatoes, red onion and fresh lime and aji amarillo aioli

Soup/Salads

ADD CHICKEN, SHRIMP, SALMON OR STEAK TO ANY SALAD FOR \$5. EXTRA

- Soup of the Day** 6.
- Consomé de Langosta** 9.
creamy soup featuring lobster chunks, piquillo peppers, onion and cilantro topped with fried shallots and plantain chips
- Classic Caesar** 7.
romaine lettuce with parmesan cheese and croutons tossed in a caesar dressing
- Ensalada Mixta** 8.
mixed greens, cherry tomatoes, red onion, cucumbers, toasted walnuts and figs with goat cheese and black olives tossed in a balsamic port reduction

Entrées

- Pernil Asado** 18.
slow cooked oven roasted suckling pig served with yuca con mojo, sweet plantains and black bean sauce
- Ropa Vieja** 19.
red peppers and onions over shredded skirt steak with tomato fricasé sauce, served with rice and plantains
- Gallina al Sartén** 21.
pan seared chicken and Serrano ham with fresh cheese and sweet plantains over sautéed vegetables and baby spinach with green tomatillo sauce
- Salmon a la Plancha** 21.
sautéed salmon with shitaki mushrooms, zucchini and fingerling potatoes in a chili pasilla malta sauce
- Lomo Salteado** 22.
sautéed skirt steak with potatoes, onions, tomatoes and soy sauce
- Churrasco** 26.
grilled skirt steak marinated in a red chili and parsley chimichurri served with roasted beet salad, Peruvian blue potatoes, mushrooms and demi glaze
- Paella Valenciana** 32.
lobster, scallops, mussels, shrimp, calamari, chicken and chorizo, Valencia onions with saffron rice cooked with lobster sauce

DAILY FRESH SEAFOOD SPECIALS

Side Dishes

- White Rice** 5. **Arepas** 5.
- Yellow Rice** 5. **Yuca Frita** 5.
- Rice and Beans** 5. **Lobster Mashed Potatoes** 5.
- Maduros** 5. **Sauteed Spinach** 5.
- Tostones** 5. **Asparagus** 5.
- Spanish Fries** 5. **Side Salad** 5.