

Platillos

Pupusas \$2.45 each

Stuffed thick corn masa tortilla & served with curtido & salsa.

- Revuelta con Frijoles - Pork, Black Beans & Cheese
- Revuelta - Pork & Cheese
- Chicharron - Pork
- Queso y Loroco - Cheese & Salvadoran Vegetable*
- Queso y Frijoles - Black Beans & Cheese*
- Frijole Negro - Black Beans**
- Queso - Cheese*
- Queso y Vegetales - Cheese, Zucchini, Tomato, Onion & Bell Pepper*
- Queso Pollo-Chicken Pupusa, Peppers, Onions, Tomatoes

Ensalada Tropical \$9.25

Tiger Shrimp, papaya, mango, coconut, cashews, and romaine lettuce served with tangy cilantro dressing. No Shrimp** \$6

Ensalada de Aguacate* \$8.25

Avocado, black beans, tomatoes, red onions, parmesan cheese, romaine lettuce served with tangy cilantro dressing

Platanos* \$6.25

Fried plantains, refried beans & cream

Pasteles \$5.25

Shredded chicken, carrots, green beans & potato stuffed in fried corn masa dumplings

Yucca \$7.25

Fried or steamed yucca, pork, cabbage salad & salsa. Yucca without pork** \$5.50

Tamales De Sal \$6.25

Chicken tamales with potato, tomatoes sauce steamed in plantain leaves

Tamales De Elote \$6

Ground White Corn Tamales served with Cream. Fried or Steamed.

Pan con Pollo \$8.25

Warm Chicken sandwich with, Iceberg lettuce, tomatoes w/ radish and pickles onions, house spread on a sweet roll

Sopa de Res \$9

Beef Soup simmered with zucchini, carrots, squash, yucca & cabbage in a mint leaves flavored broth

Platos Fuertes

CHOICE OF TWO DINNER SIDES:

Rice • Black Whole Beans • Red Refried Beans • Salad • Casamiento (pan-fried black beans & rice)
"Our rice & beans are vegetarian & vegan friendly."

Pollo Asado \$12.25

Grilled chicken leg & thigh, served with chirimol (chopped tomatoes salsa) & fresh sliced avocado

Bistec \$14.25

Seared New York Steak w/ sautéed with onions, bell peppers in a light tomato puree

Carne Asada \$14.25

Grilled Thin cut New York Steak served with chirimol (chopped tomatoes Salsa) & fresh avocado

Albondigas \$12.25

Salvadoran meat balls flavored with mint leaves & onions served in a tomato puree

Salpicón (Cold Beef) \$12.25

Chilled finely chopped beef seasoned with lime, mint leaves and onion

Carne Desilada \$13.25

Shredded Beef, eggs, tomato, onion & bell peppers pan fried crispy

Mar y Tierra \$16.25

Grilled Thin cut New York Steak and grilled seasoned shrimp, served with avocado & chirimol

Camaron Al Ajito \$14.25

Tiger shrimp sautéed in garlic, butter & chardonnay (White wine)

Pescado Frito \$15.25

Whole Fried Fish marinated in lime & garlic

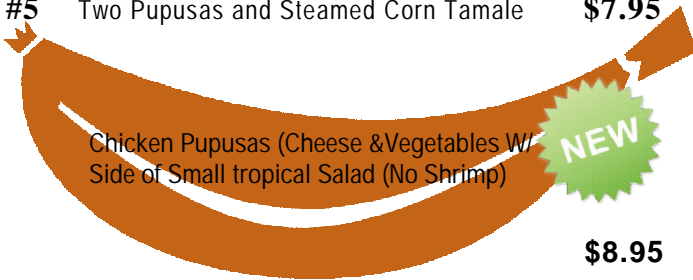
Papa Guisada \$11.25

Stew of potatoes, carrots & green beans flavored with Salvadoran spices

Lunch Specials

11:30 a.m. to 2:30 p.m. Now Everyday!

- #1 Two Pupusas and Plantains, Beans & Cream **\$8.95**
- #2 Two Pupusas and Small Avocado Salad **\$8.95**
- #3 Two Pupusas side of Plantain with cream **\$7.95**
- #4 Two Pupusas and Chicken Tamale **\$8.95**
- #5 Two Pupusas and Steamed Corn Tamale **\$7.95**



- \$8.95**
- #6 One Pupusa, Plantain & Cream & Chicken Tamale **\$8.95**
- #7 One Pupusa, Plantain & Cream & Corn Tamale **\$8.95**
- #8 One Pupusa, Plantain & Cream & Small Avocado Salad **\$8.95**
- #9 Grilled Chicken Plate **\$10.95**
Two Options: Rice, Salad, Casamiento, Red Refried Beans, Black Whole Beans
- #10 Grilled New York Steak **\$11.95**
Two Options: Rice, Salad, Casamiento, Red Refried Beans, Black Whole Beans

Desserts

- Flan \$4.50**
Flan topped with whipped cream
- Empanadas De Leche \$4.50**
Plantain dumplings stuffed with milk pudding
- Helados \$2.50**
Baby Coconut Ice Cream or Mango Ice Cream
- Platano Chocolate Cake \$4.50** 
Drizzled w/ Berry-Caramel Sauce & Whipped Cream
- Flamiado de Platano \$ 4.50** 
Sugar Flamed Platano Crème Brulee



T o g o Menú

Platano Salvadoran Cuisine
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Open seven days a week

Sun – Thur 11:30 to 9
Fri & Sat 11:30 to 10