

EL COQUITO

Puerto Rican Cuisine



400 Mendocino Avenue | Santa Rosa | CA | 707.542.8868

Aperitivos / Appetizers

Platanutres con Dip de Aguacate thin and crispy plantain chips served with a blended dip of Avocado, cheese and onions	5.99
Bacalaíto a batter fried fritter filled with minced cod fish and garnished with cilantro, tomatoes and onions	8.99
Empanadilla de Res a turnover filled with ground angus beef seasoned with Puerto Rican spices, olives and a hint of raisins	5.99
Tostones Montaditos de Pollo fried green plantains topped with our famous pollo al horno	8.75
Tostones Montaditos de Carne fried green plantains topped with diced angus steak	8.99
Tostones Montaditos de Camarones fried green plantains topped with sautéed shrimp	11.99
Tostones Vegetariano a meatless version of our tostones "RockyStyle" - don't forget to add the Pique	8.99
Mofongo fried green plantains with fresh garlic	6.75
La Isla de Puerto Rico combination – green plantains, sweet plantains and mofongo	11.99

Add Chicharrón 2.00 | Add Avocado 1.95 | Add Jumbo Prawns 3.00 | Add Chicken 2.00

Try any of our tostones RockyStyle by adding avocado, tomatoes, sautéed onions and cheese 3.95

Entrees

all entrees are served with rice and beans, sweet plantains or fried green plantains and avocado salad **ask your server about children's portions**

Add Mojo ~ a garlic and olive oil spread 0.75
Add Mojo Mojado ~ a wet garlic oil dip with red onions and cilantro 0.75
Add Jumbo Prawns 3.00 | Add mayo and ketchup 0.75

	<u>Lunch</u>	<u>Dinner</u>
Chuletas thin cut pan fried pork chops	9.99	14.99
Palomilla Encebollado thinly sliced top sirloin angus steak with sautéed red onions	10.25	15.99
Bacalaíto a batter fried fritter filled with minced cod fish and garnished with cilantro, tomatoes and onions	12.50	16.50
Chicharrón de Pollo fried chicken seasoned, golden and crispy	9.50	11.99
Pollo al Horno baked chicken thighs marinated with special seasoning, bell peppers and cilantro (so tender it falls apart!!)	10.25	15.25
Camarones prawns sautéed in garlic and olive oil	12.25	16.99
Vegetariano (<i>Vegan Entree</i>) your choice of stewed red kidney beans or black beans with Spanish olives served with avocado salad and your choice of white or Spanish rice	7.99	9.99
Canoa Vegetariana a whole sweet plantain stuffed with choice of red or black beans and smothered in melted Monterey jack cheese <i>this entrée is not served with additional plantains</i>	8.99	11.99
Canoa con Carne Molida a whole sweet plantain stuffed with seasoned ground angus beef and smothered in melted Monterey jack cheese <i>this entrée is not served with additional plantains</i>	9.99	12.99
**Substitute our baked chicken or slow roasted pork for just 2.50		
Jibarito seasoned ground beef, tomatoes and Monterey jack cheese sandwiched between two layers of fried green plantains <i>this entrée is not served with additional plantains</i>	10.99	13.99
Jibarito Vegetariano avocado, tomatoes, beans and cheese layered between two fried plantains <i>this entrée is not served with additional plantains</i>	10.75	13.75
Arroz con Huevos Frito white or yellow rice and fried eggs **Add Cheese 1.50	8.99	10.99

An 18% gratuity charge will automatically be added to parties of 6 or more

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Ensaladas

Ensalada de la Casa con Aguacate house salad with seasoned avocado, romaine lettuce, tomatoes, red onions and cheese	9.99
Ensalada de Bistec house salad with romaine lettuce, tomatoes, red onions, cheese and seasoned steak	11.99
Ensalada de Pollo house salad with romaine lettuce, tomatoes, red onions, cheese and seasoned chicken	11.99
Ensalada de Camarones house salad with romaine lettuce, tomatoes, red onions, cheese and prawns sautéed in garlic and olive oil	14.99

Top Any Salad with Red or Black Beans 1.50 | Add Jumbo Prawns 3.00

Sándwiches

Sandwich Cubano slow roasted pork, ham, Swiss cheese, pickles, mayonnaise and mustard on a flat pressed French roll	10.99
Chicken Sandwich Puerto Rican seasoned and marinated chicken thigh on a toasted French roll with lettuce, tomatoes and mayonnaise	10.99
Sandwich de Bistec thinly sliced angus steak on a toasted French roll with lettuce, tomatoes, mayonnaise and sautéed onions	11.99
Avocado Sandwich (vegetariano) our famous avocado dip made with shredded cheese and onions spread on a toasted soft French roll and topped with red onions for an extra kick!	10.99
Grandmas Specialty seasoned scrambled eggs with tomatoes, mayonnaise and olive oil	8.99

Add Sweet Plantains 1.75 | Add Avocado 1.95 | Add Cheese 1.50

Ordenes Individuales / Side Orders

Tostones fried green plantains	4.25
Tostones con Ajo fried green plantains with garlic & olive oil	5.50
Maduros fried ripe plantains	4.25
Arroz Blanco white rice	3.95
Arroz Amarillo yellow rice	4.50
Aguacate avocado	3.95
Habichuelas Rojas o Negras red or black beans	3.95
Ensalada de Aguacates seasoned avocados with tomatoes and red onions	4.50

Postres / Desserts

Mantecado de Coco con Guineo Fritos coconut ice cream with fried bananas	5.99
Doña Beba's de Cabo Rojo Arroz Con Dulce rice pudding made with cinnamon and raisins	4.99
Flan de Coco homemade coconut flan	4.99
Flan de Queso homemade cheese flan	4.99



El Coqui (pronounced Ko-Kee) is a tiny tree frog from Puerto Rico. The legend goes, that once upon a time, Ignacio, the native Puerto Rican parrot and king of the forest, called all of the animals for a meeting. He thought that the animals had gotten lazy from enjoying the trade winds and getting suntans. He called for a race among the best of each animal with the winner receiving a special gift. All of the animals kept lounging around except for the frogs. They were training and working so hard, encouraging Pepito, their leader, with silent cheers (for tree frogs could not emit a sound). They knew that since they were the smallest animals in the forest, it was going to be hard for them to win. Well, Pepito won the race and Ignacio blessed the tiny tree frogs with the ability to sing. Now they sing for all of Puerto Rico. I recall the fresh evenings in the country, the soft trade winds blowing, dark skies with bright stars, sitting on a baranda and listening to the sweet music: Co-Qui, Co-Qui, Co-Qui. It seems like the whole world had stopped just to let the Coqui sing.

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