

# EL COQUITO

Puerto Rican Cuisine



400 Mendocino Avenue | Santa Rosa | CA | 707.542.8868

## Entrees

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

Substitute our stewed beans with potatoes and squash for 0.75

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 6.00 | Add mayo and ketchup 0.75

	<u>Lunch</u>	<u>Dinner</u>
<b>Chuletas</b> thin cut pan fried pork chops	10.99	14.99
<b>Palomilla Encebollado</b> thinly sliced top sirloin angus steak with sautéed red onions	11.75	16.25
<b>Bacalaíto</b> a batter fried fritter filled with minced cod fish and garnished with cilantro, tomatoes and onions	12.99	16.99
<b>Chicharrón de Pollo</b> fried chicken seasoned, golden and crispy	10.50	13.50
 <b>Pollo al Horno (Our Signature Dish)</b> baked chicken thighs marinated with special seasoning, bell peppers and cilantro (so tender it falls apart!!)	11.25	16.25
<b>Picadillo</b> savory seasoned Angus Ground Beef marinated in Puerto Rican style Sofrito ** Add Scrambled Eggs to Ground Beef for just 1.75	11.25	14.25
<b>Camarones al Ajillo</b> prawns sautéed in garlic and olive oil	13.95	18.95
<b>Vegetariano (Vegan Entree)</b> 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 and Plantains	8.95	10.25
 <b>Canoa Vegetariana</b> 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>	9.99	12.99
<b>Canoa con Carne Molida</b> 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>	11.25	13.75
<b>**Substitute our baked chicken or slow roasted pork for just 2.50</b>		
<b>Jibarito</b> 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>	11.75	14.25
<b>Jibarito Vegetariano</b> avocado, tomatoes, beans and cheese layered between two fried plantains <i>this entrée is not served with additional plantains</i>	11.50	13.75
<b>Arroz con Huevos Fritos</b> white or yellow rice and fried eggs ** Add Cheese 1.95	9.75	11.75

## Ordenes Individuales / Side Orders

<b>Stewed Beans with potatoes and squash</b>	5.50
<b>Tostones</b> fried green plantains	4.50
<b>Tostones con Ajo</b> fried green plantains with garlic & olive oil	5.75
<b>Maduros</b> fried ripe plantains	4.75
<b>Arroz Blanco</b> white rice	4.25
<b>Arroz Amarillo</b> yellow rice	4.99
<b>Habichuelas Rojas o Negras</b> red or black beans	4.95
<b>Dip de Aguacate</b> -our blended avocado dip with cheese and onions	4.50
<b>Ensalada de Aguacate</b> - seasoned avocados with tomatoes and onions	5.25



Gold Medal Winners of the Sonoma County Harvest Fair

2013 Meat and Vegetarian Entree

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

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## Aperitivos / Appetizers

<b>Platanutres con Dip de Aguacate</b> thin and crispy plantain chips served with a blended dip of Avocado, cheese and onions	6.75
<b>Pan de Ajo</b> Flat pressed bread with garlic and olive oil	4.50
<b>Bacalaíto</b> a batter fried fritter filled with minced cod fish and garnished with cilantro, tomatoes and onions	9.99
<b>Empanadilla de Res</b> a turnover filled with ground angus beef seasoned with Puerto Rican spices, olives and a hint of raisins	5.99
<b>Tostones Montaditos de Pollo</b> fried green plantains topped with our famous pollo al horno	9.99
<b>Tostones Montaditos de Carne</b> fried green plantains topped with diced angus steak	9.99
<b>Tostones Montaditos de Camarones</b> fried green plantains topped with sautéed shrimp	13.99
<b>Tostones Vegetariano</b> a meatless version of our tostones "RockyStyle" - don't forget to add the Pique	9.99
<b>Mofongo</b> fried green plantains with fresh garlic	7.50
<b>La Isla de Puerto Rico</b> combination – green plantains, sweet plantains and mofongo	11.99

Add Chicharrón 2.50 | Add Avocado 2.50 | Add Jumbo Prawns 6.00 | Add Chicken 3.00

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

\*\*Add Cheese 1.95

## Ensaladas

<b>Ensalada de la Casa con Aguacate</b> house salad with seasoned avocado, leaf lettuce, tomatoes, red onions and cheese	10.50
<b>Ensalada de Bistec</b> house salad with seasoned avocado, leaf lettuce, tomatoes, red onions, cheese and seasoned steak	12.25
<b>Ensalada de Pollo</b> house salad with seasoned avocado, leaf lettuce, tomatoes, red onions, cheese and our award winning baked chicken	12.49
<b>Ensalada de Camarones</b> house salad with seasoned avocado, leaf lettuce, tomatoes, red onions, cheese and prawns sautéed in garlic and olive oil	16.95

\*\*\* Top Any Salad with Red or Black Beans 1.50 \*\*\*

## Sándwiches

<b>Sandwich Cubano</b> slow roasted pork, ham, Swiss cheese, pickles, mayonnaise and mustard on a flat pressed French roll	11.99
<b>Chicken Sandwich</b> Puerto Rican seasoned and marinated chicken thigh on a toasted French roll with lettuce, tomatoes and mayonnaise	11.99
<b>Sandwich de Bistec</b> thinly sliced angus steak on a toasted French roll with lettuce, tomatoes, mayonnaise and sautéed onions	11.99
<b>Avocado Sandwich (vegetariano)</b> 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!	11.99
<b>Grandmas Specialty</b> seasoned scrambled eggs with tomatoes, mayonnaise and olive oil	8.99

Add Sweet Plantains 1.75 | Add Avocado 2.50 | Add Cheese 1.95

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