

# 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. We use house-made fresh sofrito and the finest olive oil.

Substitute our stewed beans with potatoes and squash for \$0.75

Add Mojo ~ a garlic and olive oil spread \$0.75

Add Ajo de Mojo Mojado ~ a wet garlic oil dip with red onion, cilantro and olive oil \$0.75

Add Jumbo Prawns \$9.50 | Add mayo ketchup aioli sauce \$0.75

	<u>Lunch</u>	<u>Dinner</u>
<b>Chuletas</b> thin cut pan fried pork chops	12.25	16.95
<b>Palomilla Encebollado</b> thinly sliced top sirloin angus steak with sautéed red onions	14.75	17.95
<b>Bacalaíto</b> Lunch 2 PC, Dinner 3 PC Alaskan true cod a batter fried fritter filled with minced sustainably-caught wild Alaskan true cod and garnished with cilantro, tomatoes and onions	15.75	21.99
<b>Chicharrón de Pollo</b> fried chicken seasoned, golden and crispy, thigh or leg with dark meat	12.50	14.75
 <b>Pollo al Horno (Our Signature Dish)</b> baked chicken thighs marinated with special seasoning, bell peppers and cilantro <i>(so tender it falls apart!!)</i>	12.95	16.95
<b>Picadillo</b> savory seasoned Angus Ground Beef marinated in Puerto Rican style Sofrito Add Scrambled Eggs to Ground Beef for just 1.75	12.75	15.25
<b>Camarones al Ajillo</b> Lunch 4 PC, Dinner 6 PC Jumbo Prawns sustainably-caught wild jumbo U-15 prawns sautéed in garlic and olive oil	17.95	24.95
<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	11.25	13.75
 <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>	12.50	14.50
<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>	13.95	16.50
<b>Substitute our baked chicken or slow roasted pork for just \$3.50</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>	14.95	16.95
<b>Jibarito Vegetariano</b> avocado, tomatoes, beans and cheese layered between two fried plantains <i>this entrée is not served with additional plantains</i>	13.25	16.75
<b>Arroz con Huevos Fritos</b> white or yellow rice and fried eggs Add Cheese 1.95	12.75	14.95

### Ordenes Individuales / Side Orders

<b>Stewed Beans with potatoes and squash</b>	6.25
<b>Tostones</b> 6 PC wheat free fried green plantains	5.50
<b>Tostones con Mojo de Ajo</b> 6 PC wheat free fried green plantains with garlic & olive oil	6.50
<b>Maduros</b> 6 PC wheat free fried ripe plantains	5.95
<b>Arroz Blanco</b> white rice	4.95
<b>Arroz Amarillo</b> yellow rice	5.95
<b>Habichuelas Rojas o Negras</b> red or black beans	5.25
<b>Dip de Aguacate</b> -our blended avocado dip with cheese and onions (no chips)	6.25
<b>Ensalada de Aguacate</b> - seasoned avocados with tomatoes and red onions & olive oil	5.95



Gold Medal Winners of the Sonoma County Harvest Fair

2013 Meat and Vegetarian Entree