



A Culinary Experience That Takes You Around Latin America

Dinner Menu

25 Liberty Street, New Brunswick, NJ 08901 Tel. 732-543-1630 Fax 732-543-1631
www.esquinalatina.com

CEVICHE

* TROPICAL \$14

Maine Lobster, Gulf Shrimp, Bell Peppers, Diced Onions, Cilantro, Citrus Mango Jalapeño

* TOSTADA CEVICHE \$13

Ahi Tuna, Avocado, Tomatoes, Red Onions, Cilantro, Lime Juice, Malanga Chips

* CEVICHE DE POLLO \$12

Boneless Chicken Breast, Red Onion, Fresh Lemon Juice, Cilantro, Tender Corn, Jalapeño, Salt & Pepper

* CEVICHE MIXTO \$13

Mixed Seafood, Cucumber, Tomatoes, Red Onions, Cilantro, Pickled Jalapeños, Yellow Corn, Sweet Red Sauce

* CEVICHE PULPO \$15

Octopus Ceviche made with Cooked Octopus, Red Onion, Hot Pepper, Fresh Lime Juice and Cilantro

APERITIVOS (APPETIZERS)

CUBAN GUACAMOLE \$8

Served with Plantain, Potato, Sweet Potato, and Malanga Chips

TIMBAL DE LANGOSTA \$14

Creamy Lobster Salad, Hass Avocado, Onions, Peppers, Sun-Dried Tomato Aiolo

AREPA \$10

Sweet Corn Cake, Shredded Beef, Sour Cream

PATACON SLIDERS \$9

Green Plantain Fritters, Seasoned Beef Sliders, Dominican Slaw, Chipotle Creme

GALLEGUITOS \$11

Sautéed Cuban Chorizo, Caramelized Onions, Peppers, Sangria Glaze

TOSTONES RELLENOS \$11

Colombian Plantain Cups, Sautéed Shrimp, in Creole Style Sauce, Melted Cheddar Cheese on a Small Bed of Guacamole

CROQUETAS \$7

Spanish Croquettes with choice of Chicken, Serrano Ham, or White Spanish Cheese and served with House Special Sauce

CHICHARRON DE POLLO \$8

Organic Chicken, Sugar Cane Glaze, Sesame Seeds

TAMALES \$8

Stuffed with Steamed White Corn Masa with choice of Chicken, Pork, Vegetables or Queso Fresco

EMPANADAS

Latin-American Style Cheese Turnover with choice of:

Chicken-\$8, Beef-\$9, Shrimp-\$10, or Vegetables-\$8

JALEA DE MARISCOS \$11

Peruvian Style Fried Seafood Mix, Red Onion

Escabeche, White Corn, Yellow Pepper Aioli

CUBAN CHICKEN BITES \$9

Lightly Battered Chicken Breast Bites with Spicy Guava BBQ Sauce

CAMARONES LIMÓN AJO SALSA \$14

Sautéed Shrimp in Fresh Garlic & Lemon Juice

Butter Sauce with Paprika and Cilantro

PULPO ESQUINA LATINA \$14

Broiled Octopus with White Potatoes, Fresh Garlic, Olive Oil, Sprinkled with Paprika

VEGETARIANO (VEGETARIAN)

CHIMICHANGA VEGETARIANA \$18

Green & Red Peppers, Onions, Zucchini, Yellow Squash and Spinach over White Rice & Black Beans and served with Asparagus Sauce, White Cheese, and Monterey Jack Cheese

PIZZA VEGETARIANA

\$8 - 10" \$12 - 12" \$14 - 14"

Black Beans and Sautéed Carrots, Zucchini, Yellow Squash & Red Peppers on a Mexican Tomato Tortilla Covered With Monterey Jack Cheese

SAUTÉED VEGETABLES AND TOFU \$18

Sautéed Tofu, Zucchini, Yellow Squash, Garlic, Red & Green Peppers & Onions. Served with 3-Flour Tortillas, Guacamole, Sour Cream, Mixed Cheese, Pico de Gallo

ENCHILADAS EN SALSA ROJA \$13

3 Corn Tortillas stuffed with Portabella Mushrooms, Green Squash, Spinach & Monterey Jack Cheese and Topped with Cuban Red Tomato Sauce & Cotija Cheese

PASTA LATINA \$14

White Fettuchini with Sauteed Pesto Garlic Sauce, Green Pepper, Green Beans, Spinach & Asparagus and Topped with Green Tomatillo Sauce

SOPAS & ENSALADAS (SOUPS & SALADS)

CAMPIÑA \$9

Romaine Lettuce, Bacon Bites, Avocado, Garlic Parmesan Dressing

CHIVITA \$10

Mixed Greens, Dried Cranberries, Pickled Pears, Tomatoes, Crispy Goat Cheese, Balsamic Honey Vinaigrette

AVOCADO \$10

Hass Avocado, Market Greens, Ripe Tomatoes, Cucumber, Black Olives, Olive Oil & Lime Vinaigrette

ADD ON

Chicken \$3 | Steak \$5 | Shrimp \$5 |

Salmon \$5 | Ahi Tuna \$6

SOPA DE FRIJOLES \$6

Cuban Black Bean Soup with Sour Cream

SOPA ISLEÑA \$6

Chick Peas, Spanish Chorizo, Pork, Ham, Beef Prociutto, Potatoes, Onions, Peppers

SOPA DE POLLO \$6

Chicken Breast, Carrots, Celery, Cilantro, Potatoes, Egg Noodles

CALDO DE LA ABUELA (VEGETABLE SOUP) \$6

Mixed Cuban Vegetables in a Vegetable Broth, Potatoes, Corn, Spinach, Carrots, Zucchini, Onions, Red Peppers

EMPAREDADOS CUBANOS (CUBAN SANDWICHES)

CUBANO \$13

Roasted Pork, Black Forest Ham, Swiss Cheese, Pickles, Dijon Mustard Served with Seasoned French Fries, Garlic Mojo

POLLO AL PAN \$12

Grilled Chicken, Smoked Bacon, Roasted Peppers, Provolone Cheese, Garlic Mojo Served with Seasoned French Fries

BISTEC MATANCERO \$14

Thin Sliced Steak, Caramelized Onions, Cheese, Crispy Potatoes, Mojo Criollo, Escabeche, White Corn, Yellow Pepper Aioli Served with Seasoned French Fries

TORTA AHOGADA \$14

Cemita Bread with Pork Steak, Mojo Criollo, Black Beans with Caramelized Onion, Mixed Cheddar Cheese, Slices of Avocado, Lettuce, Tomato, Red Onion & Salsa Creole on the Side and Served with French Fries

WRAPS

AGUACATE WRAP \$10

Avocado, Mixed Greens, Carrots, Red Onion, Cucumber, & Tomato with Ginger Carrot Dressing served in a Flour Tortilla

PICANTE WRAP \$10

Sautéed Yellow & Green Squash, Onions, & Red Peppers with Chipotle Ranch Dressing served in a Spinach Tortilla

LECHUGA (VEGGIE) WRAP \$10

Mixed Vegetable Sautéed in Garlic with a Spicy Tomato Sauce

Add On

Chicken \$3 | Steak \$5 | Shrimp \$5

Salmon \$5 | Ahi Tuna \$6

GUARNICIONES (SIDES)

Black Bean Rice with pork (Moro) \$6 Yucca Fritas \$5

Grilled Asparagus \$5 Garlic Spinach \$4

Red Chimichurri \$3 Green Chimichurri \$3

Sweet or Green Plantains \$4 Side Fries \$4

Side Salad \$5 Side White Rice \$3

Side Black Beans \$4 Side Mix Chips \$4

Side Mash Potatoes \$4 Side Sweet Potatoes Mash \$5

ENTRANTES (ENTREES)

PUERQUITO \$25

Braised Pork Shank, Pigeon Peas, Rice, Yucca Fries, Orange Sour Mojo

POLLO FRICASSEE \$22

Roasted Half Chicken Wrapped in Banana Leaf, Black Bean Rice, Green Plantain, Green Olives, Fresh Tomatoes, White Wine

BISTEC DE POLLO \$22

Butterflied Chicken Breast with Sautéed Garlic Onion, White Wine, Side of Salad and Black Bean Rice

BAHIA SALMON \$25

Spiced Rubbed Salmon, Mashed Potatoes, Sautéed Spinach, Creamy Lobster Sauce

MOQUECA \$21

Brazilian Coconut Fish Stew, Olives, Onions, Peppers, Fried Yucca Mofongo, Mixed Vegetables

DULCE BALCERITO \$18

Sweet Plantains fried with Havanera Style Ground Beef, Monterey Jack Cheese, Chipotle Creme

RIÑONADA \$31

Grilled Ribeye Steak, Mixed Vegetables with Mashed Potatoes, Red Chimichurri

BISTEC EMPANIZADO \$27

Ribeye Seasoned with Garlic and Onion, Salt, Pepper, Battered with Corn Bread, Deep Fried, Topped with Onion Demi-Glaze Sauce

CHURRASCO \$29

Argentinean Skirt Steak, Roasted Red Potatoes, Sautéed Mixed Vegetables, Rosemary Chimichurri Sauce

COSTILLAS \$23

Roasted Baby Back Ribs, Mashed Malanga, Pineapple & Guava Sauce

PATO FLORIDA \$25

Pan Seared Duck, Tomato Creole Sauce, Red Wine Reduction, Yucca Puree

FILETE CANCELLER \$26

Crispy Flounder Filet Stuffed With Serrano Ham, Swiss Cheese & Shrimp, Cuban Béchamel Sauce, Sautéed Vegetables

CHULETA \$24

Grilled Pork Chop, Sautéed Onions, Caramelized Apples, Mashed Potatoes, Mixed Vegetables

CHULETA DE PUERCO RELLENA \$26

Pork Chop Stuffed with Chorizo Español, Serrano Ham, Manchego Cheese, Battered with Corn Bread

VACA FRITA \$18

Fried and Shredded Cuban Skirt Steak, Red and Green Peppers, Onions, Garlic Olive Oil

RABO ENCENDIDO \$21

Oxtail Stew, Red Sauce, Tomatoes, Cuban Spices served over Black Beans and Rice, Yucca Fries

PAELLA MARINARA \$31

Treasures of the Sea (Lobster, Clams, Mussels, Calamari & Shrimp), Red Pepper, Green Olives, Azafran Spices, Spanish Rice

PAELLA VALENCIANA SUECA \$29

Saffron Rice, Chicken, Pork Ribs, Spanish Chorizo, Green Beans, Pimienton, Red Peppers, Fresh Tomatoes, Olive Oil, Salt, Paprika, Cooked in Beer and White Wine

ROPA VIEJA \$19

Shredded Beef with Tomato Sauce & Green & Red Peppers, Onions, Garlic served with White Rice and Sweet Plantains

FILETE DE COSTA AZÚL \$27

Seasoned Pan Fried Flounder Filet with Mixed Seafood topped with Yellow Pepper Sauce and Served Over Mashed Potatoes and Sautéed Mixed Vegetables

CHEF SOLOMILLO \$28

Tender Oven Cooked Pork Solomillo with Tomatillo, Rosemary, Oregano, Fresh Garlic and Olive Oil with a Red Wine Portobello & White Onion Sauce and Served Over Mashed Potatoes and Sautéed Vegetables

EXECUTIVE CHEF, SERAFIN SARDUY | GENERAL MANAGER, BRADFORD EMMONS

5+ GUESTS - 20% GRATUITY ADDED

* NOT ALL INGREDIENTS LISTED PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR RESTRICTIONS, MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.