

## JUGOS Y TÉ FRIO

<b>NARANJA</b> .....	\$6
freshly squeezed orange juice	
<b>CHINOLA</b> .....	\$4
passion fruit juice	
<b>TORONJA</b> .....	\$7
freshly squeezed grapefruit juice	
<b>TISANA FRIA</b> .....	\$5
homemade herbal iced tea made with ginger root, lemongrass, apple, cinnamon and mint	
<b>TÉ FRIO</b> .....	\$3.5
unsweetened iced tea	
<b>MORIR SOÑANDO</b> .....	\$7
a smooth blend of orange juice, milk and a hint of vanilla	
<b>JUGO DE AVENA</b> .....	\$4
oatmeal juice with a splash of lemon	
<b>LIMONADA</b> .....	\$4
homemade lemonade	
<b>MITAD Y MITAD</b> .....	\$3.5
Arnold Palmer's half ice tea and half lemonade	

## CALIENTE Y TÉ

<b>TISANA</b> .....	\$5
homemade herbal tea made with ginger root, lemongrass, apple, cinnamon and mint	
<b>CAFÉ REGULAR</b> .....	\$2.5
drip coffee	
<b>CAFÉ CON LECHE</b> .....	\$3
coffee with steamed milk	
<b>ESPRESSO</b> .....	\$3
<b>CAFÉ FRIO CON LECHE</b> .....	\$3
iced coffee with milk	
<b>CHOCOLATE CALIENTE</b> .....	\$5
hot chocolate made with organic cocoa from Dominican Republic	

## REFRESCOS

<b>ORANGE/RASPBERRY COUNTRY CLUB</b>	\$3
<b>PEPSI, COKE, SPRITE, GINGER ALE</b> .....	\$3
<b>DIET COKE</b> .....	\$2.5
<b>MALTA INDIA</b> .....	\$3
<b>PERRIER</b> .....	\$4
<b>SELTZER WATER</b> .....	\$3
<b>BOTTLED WATER</b> .....	\$2

## DESAYUNO

10:30am - 3:00pm

<b>LOS TRES GOLPES</b> .....	\$10
two fried eggs, queso frito and salami served with mangu and pickled red onions	
<b>BISTEC Y HUEVOS</b> .....	\$14
grilled 6oz palomilla top sirloin steak, eggs any style and home fries	
<b>MANGU AL PUERTO</b> .....	\$9
mashed boiled green plantains layered with bacon and muenster cheese	
*with fried egg +\$1.5	
<b>JUGO DE AVENA</b> .....	\$4
homemade oatmeal juice with a splash of lemon	
<b>PANCAKES</b> .....	\$8
strawberry, blueberry or banana +\$2	
<b>ESPECIAL</b> .....	\$9
two eggs any style, bacon, home fries and toast	
*with turkey bacon +\$1	
*with dominican sausage +\$3	
<b>OMELETTE</b> (build your own) .....	\$9
served with toast and home fries	
diced ham or salami or bacon +\$3	
cheese +\$2 (american or muenster) - mushroom +\$1	
peppers +\$1 - onions +\$1 - scallion +\$1 - tomato +\$1	

## BREAKFAST SIDES

<b>MANGU</b> .....	\$5
mashed green plantain	
<b>YUCA HERVIDA</b> .....	\$5
boiled yuca topped with pickled red onions	
<b>PAPAS DE LA CASA</b> .....	\$5
home fries	
<b>HUEVOS</b> .....	\$4
two eggs any style	
<b>QUESO FRITO</b> .....	\$5
fried cheese	
<b>SALAMI</b> .....	\$6
fried dominican salami	
<b>LONGANIZA</b> .....	\$7
dominican sausage	
<b>TOCINETA DE PAVO</b> .....	\$5
turkey bacon	
<b>TOSTADA</b> .....	\$2
white or whole wheat toast	



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AUTHENTIC DOMINICAN FOOD  
IN BROOKLYN  
EST. 1986

564 GRAND AVENUE  
@ DEAN STREET

718.398.3758

\*inquire about our sangria,  
beer and wine selection

\*catering for all occasions

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## ANTOJITOS

<b>PLATANITOS</b> .....	\$4
plantain chips	
<b>EMPANADA</b>	
homemade turnovers	
beef, chicken, Or cheese.....	\$3.5
veggie Or spicy pork.....	\$4
oxtail w/ sweet plantain Or fish.....	\$4.5
<b>PICADERA</b> .....	\$21
sampler of tostones, Dominican sausage, fried cheese, lightly salted beef, crispy chicken and pork (for 2)	
<b>PASTEL EN HOJA</b>	
grated mixed root vegetables, wrapped in green banana leaf	
guandules & quinoa.....	\$9
chicken Or pork.....	\$8
<b>PULPO A LA PARRILLA</b> .....	\$18
grilled octopus	
<b>BACALAITOS</b> .....	\$7
salted codfish fritters	

## ENSALADAS

<b>ENSALADA DEL PUERTO</b> .....	\$9
greens, avocado, watercress, red onions, tomatoes, red peppers, shredded carrots with our homemade vinaigrette	
*add grilled chicken +\$7 *add grilled shrimp +\$9	

## SOPAS CASERAS (with rice & avocado +\$5)

<b>SANCOCHO</b> .....	\$12
root vegetables, hen and pork ribs hearty soup	
<b>MONDONGO</b> .....	\$12
beef tripe soup	
<b>SOPA DE VEGETALES</b> .....	\$11
vegetable soup	
<b>SOPA DE MARISCOS</b> .....	\$26
seafood soup with mussels, clams, fish and shrimp	

## CLASICOS

<b>MOFONGO</b>	
mashed green plantains seasoned with garlic	
*add chicken, pork, Or vegetables.....	\$13
*add shrimp.....	\$22
<b>CHIMI BURGER</b> .....	\$13
black angus beef, tomato, red onion and Dominican slaw served with yuca fries or french fries	
*add cheese (american or muenster) +\$2	
<b>PASTELÓN DE CARNE</b> .....	\$15
mashed ripe plantains layered with beef and cheese, served with salad	
<b>ASOPAO DE CAMARONES</b> .....	\$22
shrimp soup and rice	

## PLATOS CASEROS

<b>POLLO AL HORNO</b> .....	\$14
half-baked chicken served with moro	
*Giannone's farm free range.....	\$17
<b>POLLO AL HORNO ENTERO</b> .....	\$14
whole-baked chicken (no side)	
*Giannone's farm free range.....	\$17
<b>POLLO A LA PARRILLA</b> .....	\$16
grilled chicken breast served with mashed yuca	
<b>POLLO GUISADO</b> .....	\$14
chicken stew served with white rice and red beans	
<b>CHICHARRONES DE POLLO</b> .....	\$15
crispy chicken chunks served with yellow rice and black beans	
*boneless.....	\$18
<b>CHICHARRONES DE CERDO</b> .....	\$16
pork rind nuggets served with boiled yuca and pickled red onions	
<b>PERNIL</b> .....	\$16
slow-roasted marinated pork shoulder served with boiled yuca and pickled red onions	
<b>CHULETA A LA PARRILLA</b> .....	\$18
grilled pork chops served with maduros	
<b>RABO GUISADO</b> .....	\$24
ox-tail stew served with white rice and red beans	
<b>CARNE GUISADA</b> .....	\$16
beef stew served with white rice and red beans	
<b>BISTEC ENCEBOLLADO</b> .....	\$18
marinated palomilla sirloin steak sautéed with red wine and onions served with tostones	
<b>CHURRASCO</b> .....	\$24
grilled black angus skirt steak served with yellow rice and black beans	
<b>EL VEGANO</b> .....	\$15
vegan macro bowl with sautéed mushrooms, onions and veggies, boiled sweet plantain, avocado, white rice, black beans and a mixed green salad	
<b>TILAPIA</b> .....	\$16
pan roasted tilapia served with yellow rice and black beans	
<b>SALMON</b> .....	\$22
pan roasted wild caught salmon served with sautéed vegetables	
<b>PESCADO A LA BOCA CHICA</b> .....	MP
deep fried whole red snapper, topped with sautéed peppers and onions served with tostones	
<b>BACALAO GUISADO</b> .....	\$17
codfish stew served with moro	
<b>CAMARONES AL AJILLO</b> .....	\$20
garlic shrimp simmered in a white wine sauce served with yellow rice and black beans	

## SANDWICHES

with yuca fries or french fries +\$3.5	
<b>COMPLETO</b> .....	\$12
Dominican club sandwich layered with shredded chicken, ham, muenster cheese, tomato and ketchup-mayo spread	
<b>POLLO Y AGUACATE</b> .....	\$12
grilled chicken sandwich with avocado, watercress and a red-pepper mayo spread	
<b>BISTEC Y QUESO</b> .....	\$13
grilled sirloin steak, muenster cheese, caramelized onions, tomato, lettuce and mayo	
<b>CUBANO</b> .....	\$12
pressed cuban sandwich with roast pork, ham, muenster cheese, pickles, mustard and mayo	
<b>PESCADO</b> .....	\$14
crispy catfish sandwich with tomato, lettuce, pickled red onions and spicy mayo	

## GUARNICIONES

*all items except purée de yuca & queso frito are vegan	
<b>TOSTONES</b> .....	\$4
flattened green plantains	
<b>AREPITAS DE YUCA</b> .....	\$6
yuca fritters	
<b>VEGETALES</b> .....	\$7
sautéed or steamed mixed vegetables	
<b>PAPAS FRITAS</b> .....	\$4
house cut french fries	
<b>PURÉE DE YUCA</b> .....	\$5
mashed yuca	
<b>ARROZ</b> .....	\$4
white or yellow rice	
<b>CONCON Y HABICHUELAS</b> .....	\$6.5
crispy crunchy rice and beans	
<b>MADUROS</b> .....	\$4
sweet plantains	
<b>AGUACATE</b> .....	\$3
avocado	
<b>QUESO FRITO</b> .....	\$7
fried cheese	
<b>YUCA FRITA</b> .....	\$4
yuca fries	
<b>MORO DEL DIA</b> .....	\$6
rice cooked with beans of the day	
<b>HABICHUELAS</b> .....	\$3.5
red or black beans	
<b>POSTRES</b>	
all freshly baked in house	
<b>FLAN</b> .....	\$6
traditional caramel custard	
<b>FLAN DE COCO</b> .....	\$7
coconut flan	
<b>TRES LECHEs</b> .....	\$6
three milk cake	
<b>DULCE DE COCO</b> .....	\$5
homemade coconut fudge	

**GF** Most items can be prepared gluten free, please inquire

**VEGAN** 