



LA PICADERA
BAR & RESTAURANT

MENU

10 AÑOS DE EXPERIENCIA
Y TRADICIÓN



APERITIVOS



PICADERA EL MORRO

Mini Alcapurrias de Carne y Corned Beef (4)	\$9.95
Camarones (5pcs) / 5 Breaded Shrimp	\$7.95
Picadera La Fortaleza (24pcs) Breaded Shrimp, Wings, Fried Plantains (8ea)	\$29.95
Picadera El Morro (36pcs) Corn Fritters, Mozzarella Sticks, Fried Cheese, Mini Cordon Bleu, Fried Plantains, Wings, Breaded Shrimp, Fried Pork and Deep Fried Chicken Pieces	\$49.95
Queso Frito (5pcs) Deep Fried Locan Cheese with Guava Sauce	\$7.95
Alitas (5pcs) Deep Fried Chicken Wings	\$7.95
Sorullitos de Maíz (5pcs) Deep Fried Corn Fritters with MayoKetchup Sauce	\$7.95
Mini Cordon Bleu (5pcs) Deep Fried Chicken, Ham and Cheese Croquettes	\$7.95
Mozzarella Sticks (5pcs) Deep Fried Breaded Cheese Sticks with Marinara Sauce	\$7.95

SOMOS TU PUERTA
AL CARIBE

SIDES

\$4.95

- Arroz y Habichuelas / Rice and Beans
- Papas Salteadas / Sauteed Potatoes
- Tostones de Plátano / Fried Plantain
- Maduros / Sweet Plantain
- Tostones de Pana / Fried Breadfruit
- Papas Fritas / French fries
- Arroz Mamposteo / Mamposteo Rice
- Vegetales Mixtos / Mixed Vegetables
- Batatas Fritas / Sweet Potatoes
- Mofongo o Bifongo
- Ensalada / Salad
- Majado del Día/ Mash of the day



FISH TACOS



ARROZ BLANCO Y HABICHUELA



Una pizca de sazón

Política de NO devolución
No return policy

*Somos sabor
of tradición*

LA PICADERA MAIN



CHURRASCO ANGUS



ARROZ LA PICADERA



BIFONGO TRIPLETA



LA PICADERA BURGER



AREPAS DE CAMARÓN



FISH TACOS



MOFONGO RELLENO DE CAMARONES



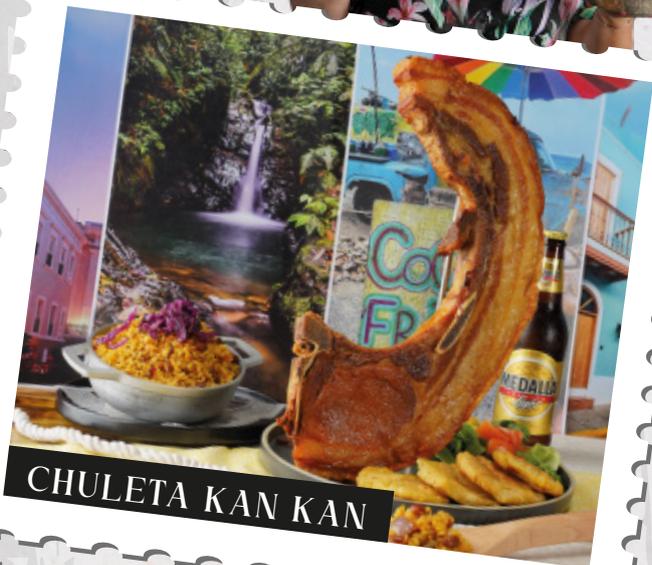
*La Herencia,
el secreto detrás
de cada platillo*

AVISO: Consumir carnes, aves, pescado o mariscos crudos puede aumentar su riesgo de contraer enfermedades transmitidas por estos alimentos, especialmente si tiene alguna condición médica.

WARNING: Consuming meat, poultry, fish or raw seafood increases your risk of contracting diseases that are transmitted by these foods, especially if you have any serious medical conditions.



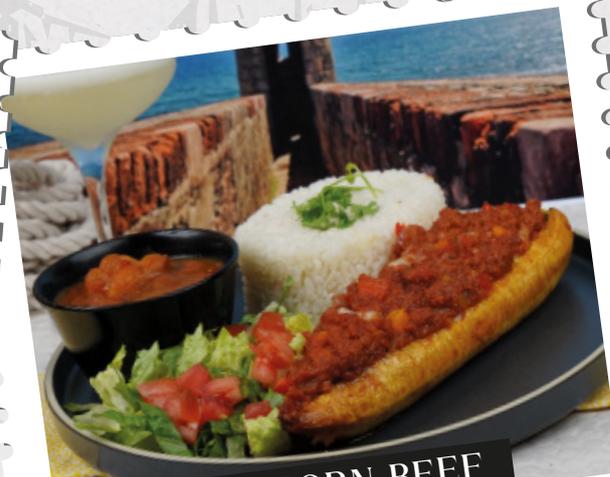
SURF AND TURF



CHULETA KAN KAN



PECHUGA RELLENA



CANOA DE CORN BEEF



MOFONGOS

O BIFONGOS

SMASHED PLANTAIN



BIFONGO DE CORN BEEF



BIFONGO TRIPLETA

LA TRADICIÓN

EL INGREDIENTE SECRETO
PARA CADA PLATO

Pernil Asado / <i>Roasted Pork</i>	\$15.95
Carne Frita / <i>Fried Pork</i>	\$15.95
Churrasco / <i>Skirt Steak</i>	\$27.95
Surf and Turf <i>Choices of Garlic Sauce or Creole Sauce</i>	\$27.95
Pollo/ <i>Chicken</i> <i>Choices of Garlic Sauce or Creole Sauce</i>	\$15.95
Camarones/ <i>Shrimp</i> <i>Choices of Garlic Sauce or Creole sauce</i>	\$19.95
Churrasco y Pollo/ <i>Skirt Steak and Chicken</i> <i>Choices of Garlic Sauce or Creole Sauce</i>	\$27.95
Corn Beef/ <i>Smashed plantain stuffed with corn beef</i>	\$14.95
Tripleta / <i>Smashed plantain stuffed with triplet</i>	\$22.95



MOFONGO RELLENO DE CAMARONES

MENÚ

VEGETARIANO

VEGETARIAN MENU

Mofongo de Vegetales <i>Vegetables Stuffed Plantain, Garlic Sauce or Creole Sauce</i>	\$13.95
Canoa de Amarillos con Vegetales <i>Sweet Plantain with Mixed Sautéed Vegetables</i>	\$12.95
Tacos Rellenos de Vegetales <i>Tacos with Vegetables</i>	\$12.95
Arepa Rellena <i>Crispy Fried Coconut Wheat Mini Pancake Filled with Your Choice of Vegetables</i>	\$15.95



CANOA DE AMARILLOS CON VEGETALES



AVES Y CARNES

Todos salen con un complemento / All come with 1 side

Pechuga de Pollo <i>Grilled Or Breaded Chicken Breast In Garlic Or Creole Sauce And A Side Of Your Choice</i>	\$13.95
Alitas de Pollo (10) <i>Deep Fried Chicken Wings and a Side of Your Choice</i>	\$14.95
Homemade Hamburger <i>(Sale con papas fritas/ Hamburgers come with french fries) or Chicken Burger Lettuce, Tomatoes, Bacon, Onions and American Cheese with French Fries</i>	\$13.95
Chicharrones de Pollo <i>Deep Fried Chicken Cracklings a Side of Your Choice</i>	\$13.95
Pechuga Rellena de Amarillo y Queso <i>Chicken Breast stuffed with sweet plantain wrapped in bacon and cheese</i>	\$19.95
Muslo con Cadera Asado o Frito <i>Roasted or fried hip thigh</i>	\$13.95

Churrasco Angus Certified <i>Grilled Angus Skirt Steak and a Side of Your Choice</i>	\$39.95
Carne Frita <i>Fried Pork and a Side of your Choice</i>	\$13.95
Pernil Asado <i>Roasted Pork and a Side of Your Choice</i>	\$14.95
Chuletas de Cerdo (2) <i>Deep Fried or Grilled Pork Chops and a Side of Your Choice</i>	\$13.95
Chuleta Kan Kan <i>Deep Fried Kan Kan Pork Chop and a Side of Your Choice</i>	\$25.95
Surf and Turf <i>Skirt Steak & Shrimps / Skirt Steak & Chicken</i>	\$44.95
Costillas para compartir (Con 2 complementos) <i>Ribs to share with 2 complements</i>	\$39.95

Arroz La Picadera <i>Skirt Steak, Chicken, Shrimp, Onions and Peppers, with Fried Plantain and a Side of Your Choice: Fried or Sweet Plantain</i>	\$16.95
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Sopa de Pollo y Fideos <i>Chicken and Noodles Soup with Plantains</i>	\$12.95
Asopao de Pollo con Tostones o Amarillo <i>Chicken asopao with tostones or sweet plantain</i>	\$15.95

Todos nuestros Asopaos, Sopas y Arroz la Picadera sale con Tosotnes o Amarillos/ All Asopaos, Soups and La Picadera Rice come with tostones or sweet plantain

Caesar Salad <i>Chicken, Skirt Steak or Shrimp</i>	\$15.95
Tortillas de Huevo al plato <i>(Sale con papas salteadas o fritas/ Tortillas come with sauteed or fried potatoes) Omelet Eggs with Chicken, Skirt Steak, Salmon or Shrimp With and a Choice of French Fries or Sauteed Potatoes</i>	\$16.95
Arepa Rellena <i>Crispy fried coconut wheat mini pancake with your choice of: Shrimp, Chicken, Skirt Steak or Roasted Pork</i>	\$15.95

Tacos de Churrasco (3 pcs) <i>Skirt Steak Tacos with Lettuce and Tomato</i>	\$15.95
Tacos de Carne de Cerdo Asada (3pcs) <i>Pulled Pork Tacos with BBQ Sauce a Puertorrican Cheese</i>	\$13.95
Tacos de Pescado (3 pcs) <i>Breaded Grouper Fish Tacos with Lettuce and Tomato</i>	\$12.95
Tacos de Pollo (3 pcs) <i>Breaded Chicken with lettuce, tomato, with mozzarella cheese</i>	\$12.95
Canoa de Amarillo <i>Sweet Plantain Canoe Stuffed with a Choice: Shrimp, Chicken, Ground Beef, Roasted Pork, Skirt Steak, Corn Beef with a Side of Your Choice</i>	\$15.95 Add queso \$2



PECHUGA RELLENA



CHULETA A LA PARRILLA



CARNE FRITA



Tiempo de preparación aproximado de 45 minutos
Food preparation time is 45 minutes



COSTILLAS BBQ



CHURRASCO ANGUS CON MAMPOSTEAO



PESCADOS



CHILLO FRITO



ASOPAO DE CAMARONES

Filete de Dorado <i>Grilled or Sauteed Mahi Mahi fillet in Garlic or Creole Sauce and a Side of Your Choice</i>	\$22.95
Filete de Salmón/ Grilled or Sauteed Salmon fillet in a Garlic or Creole Sauce and a Side of Your Choice	\$22.95
Camarones Salteados (10) <i>Sauteed Shrimp in Garlic or Creole Sauce With a Side of Your Choice</i>	\$16.95
Trozos de Pescado <i>Breaded Fish Nuggets With a Side of Your Choice</i>	\$14.95
Asopao de Camarones <i>Shrimp Stew With Your Choice of fried Plantains or Sweet Plantain</i>	\$18.95
Chillo Entero <i>Deep Fried Red Snapper and a Side of Your Choice</i>	\$39.95



SALMÓN CON PAPAS SALTEADAS

Delecte para tus sentidos

POSTRES

LO MEJOR DEL VIEJO SAN JUAN

Chocolate Cake \$8.95
Cheesecake \$6.95



CHOCOLATE CAKE



CHEESECAKE

Soft DRINKS

Refrescos Soda	\$3.50	Agua Water	\$2.50	Frappés	\$7.00
(Refill)	\$1.50	Jugos Naturales Natural juices	\$4.95	Virgin Piña Colada	\$7.00

Sabor con Pasión

Cocktails



Piña Colada \$9.95
 Costo adicional selección de rum \$2.50
Spicy Piña Colada \$13.95
 Smirnoff de tamarindo & tajín



Mojito Picadera \$18.00
 Vodka, Passoa, Pama, Mint, Lime,
 Strawberry Puree, Passion fruit juice



Margarita \$10.00
 Tequila, Cointreau, Lemon juice, Sugar
 (Flavors Available \$12.00)



Caipirissima \$10.00
 Rum, Sugar, fresh and Cut Lime Pieces
 (Flavors Available \$12.00)



Moscow Mule \$12.00
 Vodka, Lemon Juice, Sugar, Ginger Beer
 (Flavor Available \$14.00)



Mojito \$10.00
 Rum, Mint, Lime, Sugar and club Soda
 (Flavors Available \$12.00)



Fuego N El 23 \$12.00
 Aged Rum, Lemon Juice, Ginger Beer,
 float of Fireball



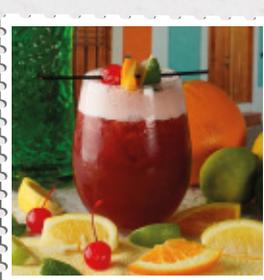
Smoked Old Fashioned \$12.00
 Whiskey, Coconut Water And Brown Sugar
 Mix, Aromatic Bitter, Orange Bitter,
 Smoked with Cinnamon



Xoxo \$12.00
 Tito's Cointreau, Sugar, Lemon juice,
 With a float of a Potion Made of Red
 Wine and Strawberry Puree



White Widow \$12.00
 Gin, Coconut Cream, Lemon Juice



Sangría Picadera \$12.00
 A Blend of Tropical Juices, Sugar, Midori,
 Passoa, Rum with a Choice of Red Wine
 or White Wine (Add prosecco \$3.00)



San Juan Breeze \$12.00
 Coconut Rum, cointreau Pink Grapefruit,
 Wild Cherry Juice



Xoxo piña colada \$12.00
 Pineapple juice, Coconut Cream, rum,
 With a float of a Potion Made of Red
 Wine and Strawberry Puree



VINOS

WINE

689 Blend Glass
Red or White Wine

Red

689 - Cabernet
Chateau D Amelia- Merlot

White

689-California
Chateau D Amelia - Pinot Grigio

Espumoso

Vilarnau
Chic



Whiskey

Black Label
Buchanan
Crown Royal
Dewars White
Label
Dewars 12
Jack Daniels
Macallan
Fireball

Licores

Midori
Passoa
Frangeico
Baileys
Fireball
Rumchata
Kahlua
Pama
Hypnotic
Grandmanier
Cointreau

Tequilas

Jose Cuervo
Jose Cuervo Reposado
Patrón
Jimador Silver

Ron

Don Q
Bacardi
Captain Morgan

*Según disponibilidad / Subject to availability

Cervezas

BEERS \$4.00

Medalla, Corona, Michelob, Heineken



*Debesite para
tus sentidos*





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(939) 238-9278

CONTACT US:
LAPICADERAVSJ@GMAIL.COM

WWW.LAPICADERAVSJ.COM

SCAN HERE



LEAVE YOUR REVIEW

