



# Armando's Caribe

Home of the True Latin Flavor



## OUR MENU

### ~ Appetizers ~

<b>Caribe Queso Dip</b>	S \$3 M \$5 L \$7	<b>Guacamole Dip</b>	S \$3 M \$5 L \$7
A white cheese dip served warm with or without Jalapenos		Fresh, ripe avocados, cilantro, tomatoes, onions & a touch of lime	
<b>Creamy Artichoke Dip</b>	Cup \$5 Bowl \$7	<b>Maduros</b>	S \$4 L \$7
Served warm with fresh artichokes, olives, garlic, parmesan and pimientos		Deliciously fried sweet plantains	
<b>Calamari Frito</b>	Plate \$8	<b>Tostones</b>	S \$4 L \$7
Potato crusted calamari, served with creamy ginger and jalapeno sauce		An island favorite! Green plantains fried crispy and served with an exquisite sauce	
<b>Botanas</b>	Plate \$10	<b>Yuca Frita</b>	Plate \$7
A medley plate with artichoke dip, queso dip, guacamole and sour cream		Fresh cut yuca served with our special garlic and tomato sauce	



### ~ Salads Caribe ~

<b>Ensalada con Tuna</b>	\$10	<b>Ensalada de Mango</b>	\$10
Seared yellow-fin tuna over spring mix and iceberg lettuce with tomatoes, onions, black olives, cucumbers, and bell peppers served with Cuban dressing on the side		Tender strips of pork marinated in mango vinaigrette, grilled with fresh mango, onions, tomatoes, green and rd bell peppers with mixed filed greens, and a creamy mango vinaigrette on the side	
<b>Ensalada con Espinaca</b>	\$8	<b>Ensalada con Pollo</b>	\$9
A combination of spinach and iceberg lettuce with tomatoes, red onions, fresh cilantro, jalapenos and warm black beans with creamy dressing on the side		Grilled chicken strips over spring mix and iceberg lettuce with tomatoes, green peppers, cucumbers, onions with tortilla strips and vinaigrette on the side	
<b>Salmon Salad</b>	\$10		
Grilled salmon over spring mix and iceberg lettuce with tomatoes, green peppers, cucumbers, onions and vinaigrette on the side			

### ~ Homemade Soups ~

<b>Consome de Pollo</b>	Cup \$3 Bowl \$5	<b>Shrimp Corn Chowder</b>	Cup \$4 Bowl \$6
Delicious chicken soup served with yellow rice, tomatoes and cilantro		Homemade creamy, shrimp corn chowder soup	

### ~ Caribe Grills & Authentic Paella ~

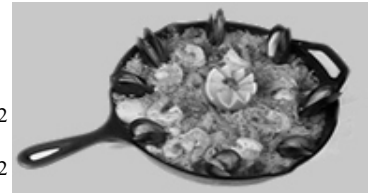
<b>Pollo a la Parrilla</b>	\$12	<b>Bistec a la Parrilla *</b>	\$17
Our house specialty. A half chicken marinated with mojo sauce and grilled over hickory wood		Hickory grilled rib-eye steak marinated to perfection and served with our homemade tomato criollo sauce	
<b>Chuletas de Cerdo a la Parrilla *</b>	\$16	<b>Bistec &amp; Verduras *</b>	\$17
Two juicy center cut, hickory grilled pork chops served with a fresh homemade tomato criollo sauce		Hickory grilled rib-eye steak marinated to perfection served in combination with our delicious vegetables	
<b>Fajitas *</b>		<b>Pescado a la Parrilla</b>	\$15
Your choice of grilled steak, chicken or shrimp topped with grilled onions and peppers, served with guacamole, pico de gallo, sour cream and flour tortillas		Ask your server for today's fresh catch!	

Chicken - \$12, Steak - \$13, Shrimp - \$14



## ~ Authentic Spanish Paella & Arroz con Pollo Served in a Hot Iron Skillet ~

<p><b>Arroz con Pollo</b> \$12</p> <p>A slow roasted and marinated half chicken cooked with yellow rice, white wine, tomatoes, onion, garlic, peppers, paprika and fresh cilantro</p>	<p><b>Paella Valenciana</b> For One \$12</p> <p>For Two \$22</p> <p>Tender strips of pork marinated in mango vinaigrette, grilled with fresh mango, onions, tomatoes, green and red bell peppers with mixed filed greens, and a creamy mango vinaigrette on the side</p>	
<p><b>Paella de Mariscos</b> For One \$15</p> <p>For Two \$27</p> <p>Yellow rice with calamari, salmon, scallops, mussels, shrimp, green bell peppers, pimientos, onions, clam juice, and seasoned with our own blend of secret spices</p>	<p><b>Paella Vegetariana</b> For One \$12</p> <p>For Two \$22</p> <p>Yellow rice sauteed with onions, green bell peppers, artichoke hearts, black olives, mushrooms, squash, peas, eggplant and seasoned to perfection with our signature curry mix</p>	



## ~ Tacos, Burritos, Enchiladas ~

### Signature Tacos

<p><b>Tilapia Tacos</b> \$10</p> <p>Two soft tacos with grilled, seasoned tilapia, lettuce, tomatoes, sour cream and our Chef's creamy jalapeno sauce</p>	<p><b>Lobster Tacos</b> \$11</p> <p>Two tacos with grilled lobster, fried crunchy pepper, grilled onions and a delicious Jamaican sauce.</p>	
<p><b>Chicken Tacos</b> \$8</p> <p>Two soft tacos with lettuce, tomatoes and our Chef's creamy jalapeno sauce</p>	<p><b>Steak Tacos</b> \$9</p> <p>Two soft tacos with lettuce, tomatoes and our Chef's creamy jalapeno sauce</p>	
<p><b>Calamari Tacos</b> \$10</p> <p>Two soft tacos with potato crusted calamari, lettuce, tomatoes and our Chef's creamy jalapeno sauce</p>		



### Signature Burritos

<p><b>Salmon Burrito</b> \$10</p> <p>Marinated salmon, grilled corn, lettuce, tomatoes, onions, topped with our signature creamy lime cilantro sauce in a warm flour tortilla</p>	<p><b>Beef Burrito</b> \$9</p> <p>Marinated beef, refried black beans, cheddar jack cheese, lettuce, tomatoes, onions and sour cream rolled in a warm flour tortilla</p>	
<p><b>Chicken Burrito</b> \$9</p> <p>Slow roasted chicken, refried black beans, cheddar jack cheese, lettuce, tomatoes, onions and sour cream rolled on a warm flour tortilla</p>	<p><b>Tilapia Burrito</b> \$10</p> <p>Grilled and seasoned tilapia with corn, lettuce, tomatoes, cheddar jack cheese and our exquisite creamy ginger jalapeno sauce in a warm flour tortilla</p>	
<p><b>Burrito Vegetariano</b> \$9</p> <p>Grilled squash, mushrooms, broccoli, onions, bell peppers, pimientos and artichoke hearts with fresh spinach, lettuce, tomatoes, cheddar jack cheese and a mojo mustard dressing</p>		



### Signature Enchiladas

<p><b>Enchiladas con Beef</b> \$9</p> <p>Two white corn tortillas filled with seasoned beef and covered with a chipotle ancho chili pepper tomato sauce topped with cheddar jack cheese, queso blanco and fresh cilantro</p>	<p><b>Enchiladas con Pollo</b> \$8</p> <p>Two white corn tortillas filled with marinated chicken and covered with a chipotle ancho chili pepper tomato sauce topped with cheddar jack cheese, queso blanco and fresh cilantro</p>	
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## ~ Authentic Cuban Sandwiches ~

<p><b>Traditional Cubano</b> \$10</p> <p>Ham, sliced roast pork, mustard, mayonnaise, pickles and swiss cheese on authentic fresh baked cuban bread</p>	<p><b>Chorizo Cubano</b> \$10</p> <p>Sauteed smoked Spanish sausage, roasted red peppers, onions, tomatoes, Monterey jack cheese, Cuban dressing and brown mustard on authentic, fresh baked, Cuban bread</p>	
<p><b>Ruben Cubano</b> \$10</p> <p>Grilled boneless chicken breast marinated in mojo criollo sauce, swiss cheese, Cuban coleslaw, pickles and Cuban dressing on authentic, fresh baked, Cuban bread</p>	<p><b>Bistec Cubano</b> \$10</p> <p>Strips of marinated steak, Monterey jack cheese, onions, peppers, tomatoes and Cuban dressing on authentic, fresh baked, Cuban bread</p>	
<p><b>Veggie Cubano</b> \$10</p>		



## ~ Quesadillas ~

<p><b>Pollo</b> \$7 With marinated, shredded and seasoned chicken</p> <p><b>Verduras</b> \$8 An assortment of grilled vegetables</p> <p><b>Chorizo</b> \$9 Sauteed Spanish sausage, red peppers and onions</p> <p><b>Camarones</b> \$9 Fresh, seasoned and sauteed shrimp</p> <p><b>Frijoles</b> \$7 Black beans and sour cream</p>	<p><b>Bistec</b> \$9 Strips of grilled steak, onions, bell peppers and sour cream</p> <p><b>Queso</b> \$6 Cheese only</p> <p><b>Maiz y Jalapenos</b> \$8 Corn, jalapenos and sour cream</p> <p><b>Espinaca &amp; Camarones</b> \$9 Fresh spinach, sauteed shrimp and red onions</p>
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## ~ Desserts ~

<p><b>Flan</b> \$4 A "Must Have"! Homemade custard with a delicate sugar glaze, vanilla and chocolate flavor</p> <p><b>Churros</b> \$4 Warm Spanish style donut sticks filled with strawberry, rolled in cinnamon, sugar and served with a warm chocolate dipping sauce</p>	<p><b>Apple Empanadas</b> \$4 Fried apple filled turnovers with cinnamon, sugar and chocolate glaze</p>
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## ~ Beverages ~

<p><b>Beverages</b> Jumex juices, fresh lemonade, sweet and unsweet tea, fountain soft drinks</p> <p><b>Beer &amp; Wine</b> We have an extensive beer and wine list.</p>	<p><b>Cocktails</b> Homemade Sangria, Margaritas, Mojitos, Pina Coladas, Daiquiris - We have a fully stocked bar.</p>
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\* **Consumer food advisor notice:** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.