

# PAPI

## • MANO •

- BEEF EMPANADA** ..... 11.  
savory fried pastry stuffed with cheese & picadillo
- SORULLO** ..... 9.  
lightly sweet corn fritter filled with cheese (GF)
- ESCABECHE** ..... 9.  
lightly pickled green banana & onion dressed with  
olive oil (GF) (V)  
add maine shrimp +9
- BEEF ALCAPURRIA** ..... 10.  
fried yuca y guineo croquette filled with picadillo (GF)
- GREEN SALAD** ..... 12.  
seared cheese, fruit vin, greens, spiced seeds,  
white sweet potato (GF) (V\*)  
add maine shrimp +9

## • PLATO •

- SERENATA** ..... 15.  
salt cod, root vegetable
- POLLO GUISADO** ..... 28.  
dark meat chicken stew with tomato, onion, traditional  
seasonings and white rice (GF)
- CHULETA** ..... 28.  
fried pork chop, arroz con gandules,  
red onion, tomato
- CARNE ESTOFADO** ..... 29.  
short rib, yucca mash, corn relish
- EL YUNQUE** ..... 22.  
white rice, beans, tostones, avocado (V)

## • Y MÁS •

- ARROZ CON GANDULES** ..... 9.  
yellow rice, pigeon peas, pork

## • DULCE •

- FLAN** ..... 10.  
coffee, dulce de leche whipped cream, maria cookie  
(GF\*)

## *Especiales*

- YUCA FRY** ..... 10.  
crispy fried yucca
- PERNIL (SUNDAY ONLY)** ..... 28.  
traditional marinated and slow roasted pork shoulder  
served with arroz con gandules

EXECUTIVE CHEF RONNIE MEDLOCK  
BEVERAGE DIRECTOR LYANNA SANABRIA  
FOH MANAGER GENE VALENTIN  
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