

# PAPI

## • MANO •

- BEEF EMPANADA** . . . . . 12.  
savory fried pastry stuffed with cheese & picadillo
- CRAB ALCAPURRIA** . . . . . 15.  
fried yuca y guineo croquette topped with  
maine crab meat (GF)
- CALABAZA SALAD** . . . . . 13.  
roasted calabaza, amarillo, mix greens, plantain chip  
crunch, pickled green mango, mojo vinaigrette (GF)(V)
- PINCHO** . . . . . 14.  
grilled chicken with mango bbq glaze (GF)
- SCALLOPS** . . . . . 15.  
seared with citrus slaw and arugula (GF)

### *Sauces*

- ACHIOTE HABANERO •
- MAPLE PEQUIN CALABAZA •
- GUAVA TOUM •
- CHILI CRISP •

plate of four \$7

individual \$2

## • PLATO •

- ENSALATA DE PULPO** . . . . . 22.  
octopus, peppers, olive, bermuda onion, extra virgin  
olive oil, tostone (GF)
- PERNIL** . . . . . 28.  
traditional marinated and slow roasted pork shoulder  
served with arroz con gandules (GF)
- EL YUNQUE** . . . . . 22.  
white rice, beans, calabaza, tostones, avocado (GF)(V)
- PORK MOFONGO (TRIFONGO)  
CON CARNE FRITA** . . . . . 28.  
unique twist on a classic; plantain, yuca, amarillos,  
garlic, chicharrón, butter (GF)

## • Y MÁS •

- SORULLO** . . . . . 9.  
lightly sweet corn fritter filled with cheese (GF)
- THREE BEAN SALAD** . . . . . 9.  
black, red, and white bean, peppers, cumin, cilantro  
(GF) (V)  
add avocado +4
- ARROZ CON GANDULES** . . . . . 9.  
yellow rice, pigeon peas, pork (GF)

## • DULCE •

- FLAN** . . . . . 11.  
coffee flan, caramel, lemon whipped cream,  
maria cookie crumble (GF\*)

### *Especiales*

- RELLENOS DE PAPA** . . . . . 12.  
maine potato filled with picadillo and achiote (GF)
- JIBARITO (MONDAY AFTER 8PM)** . . . . . 12.  
fried plantain and roasted pork slider with papi sauce,  
greens, tomato, onion



EXECUTIVE CHEF RONNIE MEDLOCK  
BEVERAGE DIRECTOR LYANNA SANABRIA  
GENERAL MANAGER NICK POLO



ALL ITEMS ARE SUBJECT TO A 3% KITCHEN FAIR WAGE FEE