

## About Us



The Rincon Criollo Restaurant is a Family Business that dates back to the early 1950's, when the Acosta Brothers opened a restaurant in Santiago de Las Vegas, a small town in Havana just North of the old airport. Rincon Criollo became a favorite destination of celebrities and dignitaries due to its vibrant ambiance, great service and tasty Cuban food that was second to none.

The Acosta Brothers were left orphans in 1942 when both parents passed away. The Acosta Brothers stuck together and began to sell fruits and "biandas" to the neighborhood to survive. From fruits and vegetables to bread and cheese, the Acosta brothers sold to the streets of Santiago de Las Vegas in order to provide food and shelter to all six brothers. In 1949, the Acosta brothers were offered an opportunity to purchase a small restaurant in Santiago de Las Vegas. With all of their hard earned savings they were able to start their first restaurant.

Under the direction of Rudesindo, whom family and friends refer to as "Sindito", the Acosta Brothers bought a parcel of land off a thoroughfare from Havana called the "Road of Independence". With their bare hands they put up 4 planks of wood and a roof of palm trees and started their business.

From a single room, the restaurant grew to three. Soon they had "el parque infantil" which was a playground for kids to ride ponies and ride swings, terrace for dancing. Later, they added the famous "Salon Colonial" which was a beautiful granite floor room for special events.

Jesus Rene Acosta, the youngest of the Acosta Brothers, created the restaurant's name, Rincon Criollo. He had recently seen a 1950's Cuban movie of the same name, and thought the name matched the ambiance they were looking to provide and the overall theme of their beloved first business.

From 1950 to 1962, the restaurant prospered and grew in popularity. The likes of such celebrities as Beny More, Tony y Olga, and others frequently visited the restaurant. By the late 1950's, the demands of the growing family restaurant led to a big decision. Ultimately, it was decided to enlarge the restaurant and open the "Salon Colonial". The Restaurant expanded to sit over 2000 guests. Rincon Criollo now had a Children's Play area with pony rides and play grounds, two separate sitting areas and private rooms for parties. It was "un mundo" as Jesus Rene would call it. The roof was thatched with palm tree leaves. The orchestra played on the terrace where famous artists, baseball players, and politicians alike gathered to dance and enjoy. For the Acosta brothers, it was a ticket to success. And then, it was taken from them by government officials after the triumph of the communist revolution in 1962.

The summer of 1976 saw a new beginning. Jesus Rene Acosta and Rodobaldo Acosta, the two youngest Acosta brothers opened a "new" Rincon Criollo. A neighbor from Santiago de Las Vegas had re-opened his meat shop on Junction Blvd in Corona and suggested they consider opening a new restaurant there. On May 17, 1976, they re-opened Rincon Criollo at 40-09 Junction Blvd. Sticking to the same recipes for classic dishes like Rope Vieja, Picadillo, and Lechon Asado, experience success once again. Celia Cruz, Jon Secada, and others who have visited the restaurant, have their pictures on the wall. On a stretch of Junction Blvd in Corona sits the one room Cuban Restaurant with memories too large to fit its walls.

Rodobaldo and Jesus Rene brought back to life the Ropa Vieja, the Moros y Cristianos, and the famous Lechon Asado that was so popular in Santiago de Las Vegas. Jesus Rene, the heart of the dining room and Rodobaldo, the soul of the kitchen. The Dream Team has been providing authentic Cuban food and genuine hospitality from there small restaurant in Queens for the past 34 years.

The Rincon Criollo Restaurant prides itself in traditional Authentic Cuban cooking set in a fun filled, family atmosphere. Come join the fun!

## Especiales del Dia - Specials for Each Day

- **DOMINGO/SUNDAY ... Lechon Asado con Arroz Moro y Yuca**  
Roasted Pork marinated in Lime Juice Oregano and Garlic accompanied by Rice and Beans cooked together with Bacon and boiled Yuca in Garlic Sauce
- **LUNES/MONDAY ... Picadillo con Arroz Blanco y Potaje de Garbanzos**  
Ground Beef Stew accompanied by White Rice and a Chick Pea Soup with Bacon and Potatoes called "Potaje de Garbanzos"
- **MARTES/TUESDAY ... Ropa Vieja con Arroz Blanco y Potaje de Judias**  
Shredded Flank Steak simmered in Tomato Sauce accompanied by White Rice and a White Bean Soup with Bacon and Potatoes called "Potaje de Judias"
- **MIERCOLES/WEDNESDAY ... Rabo Encendido con Arroz Blanco y Potaje de Chicharos**  
Oxtails Stew with a Red Wine Tomato Sauce accompanied by White Rice and a Split Pea Soup with Bacon and Potatoes called "Potaje de Chicharo"
- **JUEVES/THURSDAY ... Fricassee de Pollo con Arroz Blanco y Frijoles Colorados**  
Cuban Chicken Fricassee / Dark Meat Chicken Stew with Potatoes simmered in a flavorful Tomato Based Broth with Wine Sauce
- **VIERNES/FRIDAY ... Bacalao a la Vizcaina con Arroz Blanco y Frijoles Colorados**  
Spanish Style Salted Cod Fish Stew in Biscay Sauce from the Basque Region of Spain accompanied by White Rice and a Red Bean Soup with Bacon and Potatoes called "Potaje de Colorados"
- **SABADO/SATURDAY ... Bolicho Asado con Arroz Blanco y Frijoles Colorados**  
Cuban Pot Roast consisting of Eye Round Beef Roast stuffed with Spanish Chorizo and covered in a Red Wine Tomato Sauce, accompanied by White Rice and a Red Bean Soup with Bacon and Potatoes called "Potaje de Colorados"

# RINCON CRIOLLO

RESTAURANT



AMBIENTE FAMILIAR

## AUTHENTIC CUBAN CUISINE

16 West Jericho Turnpike  
Huntington Station, NY

**631-271-2277**

[www.Rincon-Criollo.com](http://www.Rincon-Criollo.com)

**VISIT OUR  
NEW LOCATION!**  
2232 Jericho Turnpike  
New Hyde Park, NY

... HOURS ...

7 DAYS A WEEK • 12PM - 10PM

Before placing your order, please inform your server if a person in your party has a food allergy.  
The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

ALL MENU PRICES SUBJECT TO CHANGE



## Aperitivos ~ Appetizers

|                                                                                                    |       |
|----------------------------------------------------------------------------------------------------|-------|
| <b>COCKTAIL DE CAMARONES</b> Shrimp Cocktail.....                                                  | 18.95 |
| <b>CHORIZO ESPAÑOL</b> Spanish Sausage .....                                                       | 17.95 |
| <b>MARIQUITAS</b> Plantain Chips .....                                                             | 7.00  |
| <b>ENTREMES RINCON CRIOLLO</b>                                                                     |       |
| Rincon Criollo Appetizer.....                                                                      | 17.95 |
| <b>TAMAL EN HOJA</b> Cuban Tamal.....                                                              | 9.00  |
| <b>CROQUETAS DE JAMON</b> Ham Croquettes.....                                                      | 8.00  |
| <b>YUCA RELLENA</b> Stuffed Cassava .....                                                          | 9.00  |
| <b>FRITURAS DE BACALAO</b> Codfish Fritters.....                                                   | 9.00  |
| <b>TOSTONES RELLENOS CON ROPA VIEJA</b>                                                            |       |
| Stuffed Tostones with Shredded Flank Steak in<br>Tomato Sauce .....                                | 18.95 |
| <b>NEW ITEM! YUCA FRITA</b> .....                                                                  | 13.00 |
| With Cilantro and Jalapeño Sauce                                                                   |       |
| <b>NEW ITEM! RINCON CRIOLLO SAMPLER</b> .....                                                      | 27.95 |
| <i>Includes Yuca Frita, Chicharron de Pollo, Masitas de Puerco,<br/>Croquetas, Chorizo Español</i> |       |

## Ensaladas y Sopas ~ Salads & Soups

|                                                                                            |                 |
|--------------------------------------------------------------------------------------------|-----------------|
| <b>SOPA DEL DIA</b> Soup of the Day.....                                                   | Ask Your Server |
| <b>SOPA DE POLLO</b> Chicken Noodle Soup.....                                              | 6.00            |
| <b>SOPA DE FRIJOLES NEGROS</b> Black Bean Soup.....                                        | 5.00            |
| <b>CALDO GALLEGO</b> Galician Pottage.....                                                 | 10.00           |
| <b>ENSALADA RINCON CRIOLLO</b> Rincon Criollo Salad .....                                  | 10.00           |
| <i>Lettuce, Tomato &amp; Avocado</i>                                                       |                 |
| <b>ENSALADA RENE CRUZ</b> Chicken Salad .....                                              | 22.95           |
| <i>Chicken breast on Lettuce, Tomato &amp; Avocado</i>                                     |                 |
| <b>ENSALADA REGULAR</b> Lettuce & Tomato.....                                              | 5.00            |
| <b>ENSALADA DE AGUACATE</b> Sliced Avocado.....                                            | 8.00            |
| <b>NEW ITEM! ENSALADA VERDE</b> Green Salad .....                                          | 16.95           |
| <i>Watercress, Spinach, Cucumbers, Avocado and a nice Homemade Garlic Oregano Dressing</i> |                 |
| <b>ENSALADA VERDE CON SALMON</b> .....                                                     | 28.95           |
| <i>Green salad with grilled salmon</i>                                                     |                 |

## Sandwiches

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| <b>FAMOUS CUBAN SANDWICH</b> .....                                                                   | 10.00 |
| <i>Ham, Swiss Cheese, Roast Pork, Pickles and Mustard on Cuban Bread</i>                             |       |
| <b>PAN CON BISTEC</b> Steak Sandwich .....                                                           | 18.95 |
| <i>Palomilla Steak on Cuban Bread with Lettuce, Tomato, Onions and Shoe String Fries</i>             |       |
| <b>PAN CON PECHUGA</b> Chicken Breast Sandwich .....                                                 | 16.95 |
| <i>Chicken Breast on the Grill on Cuban Bread with Lettuce, Tomato, Onions and Shoe String Fries</i> |       |
| <b>PAN CON CROQUETAS</b> Ham Croquette Sandwich .....                                                | 16.95 |
| <i>Ham Croquette Sandwich with Ham, Melted Swiss Cheese and Ketchup</i>                              |       |
| <b>PORK SANDWICH</b> .....                                                                           | 16.95 |
| <i>Roasted Pork on Cuban Bread with Raw Onions</i>                                                   |       |

## Pollo ~ Chicken

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| <b>ARROZ CON POLLO (2 PERSONAS)</b> Chicken and Rice (2 People) 1 Hour Cooktime.....    | 38.95 |
| <b>1/2 POLLO FRITO</b> Fried 1/2 Chicken in Garlic Sauce .....                          | 22.95 |
| <b>1/2 POLLO ASADO</b> Roasted 1/2 Chicken .....                                        | 22.95 |
| <b>CHICHARRON DE POLLO</b> Chicken Chunks Crisp Fried .....                             | 20.95 |
| <b>PECHUGA EMPANIZADA</b> Breaded Chicken Breast.....                                   | 22.95 |
| <b>PECHUGA ENROLLADA</b> Rolled Chicken with Ham & Cheese Broiled in Garlic Sauce ..... | 23.95 |
| <b>PECHUGA AL AJILLO</b> Chicken Breast Broiled in Garlic Sauce.....                    | 21.95 |
| <b>PECHUGA RINCON CRIOLLO</b> Chicken Breast on the Grill.....                          | 22.95 |
| <b>PECHUGA SALTEADA</b> Chicken Breast Strips Sautéed with Peppers and Onion .....      | 22.95 |
| <b>1/2 POLLO A LA CARRERA</b> 1/2 Chicken on the Run .....                              | 25.95 |
| <b>DEDITOS DE POLLO EMPANIZADOS</b> Chicken Fingers.....                                | 22.95 |

## Carnes ~ Meat

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| <b>BISTEC DE PUERCO EMPANIZADO</b> Breaded Pork Steak .....                         | 23.95 |
| <b>FILETE DE PUERCO A LA PLANCHA</b> Pork Filet Steak on the Grill .....            | 28.95 |
| <b>MASITAS DE PUERCO FRITAS</b> Fried Pork Chunks .....                             | 22.95 |
| <b>LECHON ASADO</b> Roast Pork .....                                                | 21.95 |
| <b>CHULETAS DE PUERCO</b> Pork Chops .....                                          | 29.95 |
| <b>CHULETAS DE PUERCO AHUMADAS</b> Smoked Pork Chops .....                          | 29.95 |
| <b>BISTEC RINCON CRIOLLO</b> Palomilla Steak on the Grill.....                      | 24.95 |
| <b>BISTEC ENROLLADO</b> Rolled Breaded Steak with Ham and Cheese .....              | 24.95 |
| <b>BISTEC EMPANIZADO</b> Breaded Palomilla Steak .....                              | 24.95 |
| <b>BISTEC DE HIGADO A LA PLANCHA</b> Liver Steak on the Grill .....                 | 20.95 |
| <b>HIGADO A LA ITALIANA</b> Liver Strips Sautéed with Green Peppers and Onions..... | 20.95 |
| <b>ROPA VIEJA</b> Shredded Flank Steak in Tomato Sauce .....                        | 26.95 |
| <b>VACA FRITA</b> Pan Fried Shredded Flank Steak with Fried Onions and Garlic.....  | 26.95 |
| <b>PICADILLO</b> Ground Beef Stew .....                                             | 20.95 |
| <b>BISTEC SALTEADO</b> Steak Strips Sauteed with Peppers & Onions.....              | 24.95 |
| <b>RABO ENCENDIDO</b> Oxtails in Red Wine Tomato Sauce .....                        | 29.95 |

## Mariscos ~ Seafood

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                     |  |
|---------------------------------------------------------------------|--|
| <b>PAELLA VALENCIANA (2 PERSONAS)</b>                               |  |
| <i>Chicken, Rice &amp; Seafood (2 People) 1 Hour Cooktime ...</i>   |  |
| <b>ARROZ CON MARISCOS (2 PERSONAS)</b>                              |  |
| <i>Rice with Seafood (2 People) 1 Hour Cooktime .....</i>           |  |
| <b>CAMARONES ENCHILADOS</b> Shrimp in Spanish Sauce.....            |  |
| <b>CAMARONES AL AJILLO</b> Shrimp Scampi .....                      |  |
| <b>CAMARONES EMPANIZADO</b> Breaded Shrimp .....                    |  |
| <b>LANGOSTA ENCHILADA</b> Lobster in Spanish Sauce .....            |  |
| <b>FILETE DE PESCADO RINCON CRIOLLO</b> .....                       |  |
| <i>Fillet of Flounder Broiled in Garlic Sauce</i>                   |  |
| <b>FILETE DE PESCADO EMPANIZADO</b> Breaded Filet of Flounder ..... |  |
| <b>RUEDA DE PESCADO ASADA</b> Grouper Broiled in Garlic Sauce ..... |  |
| <b>RUEDA DE PESCADO FRITA</b> Fried Grouper .....                   |  |
| <b>PARGO FRITO / ASADO</b> Whole Red Snapper Fried or Broiled.....  |  |

## Ordenes Adicionales ~ Side Orders

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>MOROS Y CRISTIANOS</b> Rice and Beans Cooked Together with Bacon.....           | 6.50 |
| <b>ARROZ BLANCO</b> White Rice .....                                               | 4.00 |
| <b>FRIJOLES NEGROS</b> Black Beans.....                                            | 6.50 |
| <b>PLATANOS MADUROS FRITO</b> Fried Sweet Plantains.....                           | 6.50 |
| <b>TOSTONES</b> Fried Green Plantains.....                                         | 6.50 |
| <b>PAPAS FRITAS</b> Hand Cut Fries .....                                           | 6.50 |
| <b>YUCA CON MOJO Y CEBOLLA COCINADA</b> Boiled Yuca/Cassava w/ Cooked Onions ..... | 7.50 |
| <b>YUCA FRITA</b> Fried Yuca.....                                                  | 6.50 |
| <b>VEGETALES CON AJO</b> Broccoli, Carrots and Squash Sautéed in Garlic .....      | 6.50 |

## Tortillas ~ Omelettes

|                                                          |  |
|----------------------------------------------------------|--|
| <b>TORTILLA DE CAMARONES</b>                             |  |
| <i>Shrimp Omelette .....</i>                             |  |
| <b>TORTILLA ECHEVERRIA</b> .....                         |  |
| <i>Omelette with Shrimp, Ham, Potatoes &amp; Chorizo</i> |  |
| <b>TORTILLA RINCON CRIOLLO</b>                           |  |
| <i>Rincon Criollo Omelette.....</i>                      |  |
| <i>Ham, Cheese and Chorizo</i>                           |  |
| <b>TORTILLA ESPAÑOLA</b>                                 |  |
| <i>Spanish Omelette with Potatoes &amp; Onions .....</i> |  |
| <b>TORTILLA DE MADUROS</b>                               |  |
| <i>Sweet Plantain Omelette.....</i>                      |  |

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER  
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.



## About Us



The Rincon Criollo Restaurant is a Family Business that dates back to the early 1950's, when the Acosta Brothers opened a restaurant in Santiago de Las Vegas, a small town in Havana just North of the old airport. Rincon Criollo became a favorite destination of celebrities and dignitaries due to its vibrant ambiance, great service and tasty Cuban food that was second to none.

The Acosta Brothers were left orphans in 1942 when both parents passed away. The Acosta Brothers stuck together and began to sell fruits and "biandas" to the neighborhood to survive. From fruits and vegetables to bread and cheese, the Acosta brothers sold to the streets of Santiago de Las Vegas in order to provide food and shelter to all six brothers. In 1949, the Acosta brothers were offered an opportunity to purchase a small restaurant in Santiago de Las Vegas. With all of their hard earned savings they were able to start their first restaurant.

Under the direction of Rudesindo, whom family and friends refer to as "Sindito", the Acosta Brothers bought a parcel of land off a thoroughfare from Havana called the "Road of Independence". With their bare hands they put up 4 planks of wood and a roof of palm trees and started their business.

From a single room, the restaurant grew to three. Soon they had "el parque infantil" which was a playground for kids to ride ponies and ride swings, terrace for dancing. Later, they added the famous "Salon Colonial" which was a beautiful granite floor room for special events.

Jesus Rene Acosta, the youngest of the Acosta Brothers, created the restaurant's name, Rincon Criollo. He had recently seen a 1950's Cuban movie of the same name, and thought the name matched the ambiance they were looking to provide and the overall theme of their beloved first business.

From 1950 to 1962, the restaurant prospered and grew in popularity. The likes of such celebrities as Beny More, Tony y Olga, and others frequently visited the restaurant. By the late 1950's, the demands of the growing family restaurant led to a big decision. Ultimately, it was decided to enlarge the restaurant and open the "Salon Colonial". The Restaurant expanded to sit over 2000 guests. Rincon Criollo now had a Children's Play area with pony rides and play grounds, two separate sitting areas and private rooms for parties. It was "un mundo" as Jesus Rene would call it. The roof was thatched with palm tree leaves. The orchestra played on the terrace where famous artists, baseball players, and politicians alike gathered to dance and enjoy. For the Acosta brothers, it was a ticket to success. And then, it was taken from them by government officials after the triumph of the communist revolution in 1962.

The summer of 1976 saw a new beginning. Jesus Rene Acosta and Rodobaldo Acosta, the two youngest Acosta brothers opened a "new" Rincon Criollo. A neighbor from Santiago de Las Vegas had re-opened his meat shop on Junction Blvd in Corona and suggested they consider opening a new restaurant there. On May 17, 1976, they re-opened Rincon Criollo at 40-09 Junction Blvd. Sticking to the same recipes for classic dishes like Rope Vieja, Picadillo, and Lechon Asado, experience success once again. Celia Cruz, Jon Secada, and others who have visited the restaurant, have their pictures on the wall. On a stretch of Junction Blvd in Corona sits the one room Cuban Restaurant with memories too large to fit its walls.

Rodobaldo and Jesus Rene brought back to life the Ropa Vieja, the Moros y Cristianos, and the famous Lechon Asado that was so popular in Santiago de Las Vegas. Jesus Rene, the heart of the dining room and Rodobaldo, the soul of the kitchen. The Dream Team has been providing authentic Cuban food and genuine hospitality from there small restaurant in Queens for the past 34 years.

The Rincon Criollo Restaurant prides itself in traditional Authentic Cuban cooking set in a fun filled, family atmosphere. Come join the fun!

## Especiales del Dia - Specials for Each Day

- **DOMINGO/SUNDAY ... Lechon Asado con Arroz Moro y Yuca**  
Roasted Pork marinated in Lime Juice Oregano and Garlic accompanied by Rice and Beans cooked together with Bacon and boiled Yuca in Garlic Sauce
- **LUNES/MONDAY ... Picadillo con Arroz Blanco y Potaje de Garbanzos**  
Ground Beef Stew accompanied by White Rice and a Chick Pea Soup with Bacon and Potatoes called "Potaje de Garbanzos"
- **MARTES/TUESDAY ... Ropa Vieja con Arroz Blanco y Potaje de Judias**  
Shredded Flank Steak simmered in Tomato Sauce accompanied by White Rice and a White Bean Soup with Bacon and Potatoes called "Potaje de Judias"
- **MIERCOLES/WEDNESDAY ... Rabo Encendido con Arroz Blanco y Potaje de Chicharos**  
Oxtails Stew with a Red Wine Tomato Sauce accompanied by White Rice and a Split Pea Soup with Bacon and Potatoes called "Potaje de Chicharo"
- **JUEVES/THURSDAY ... Fricassee de Pollo con Arroz Blanco y Frijoles Colorados**  
Cuban Chicken Fricassee / Dark Meat Chicken Stew with Potatoes simmered in a flavorful Tomato Based Broth with Wine Sauce
- **VIERNES/FRIDAY ... Bacalao a la Vizcaina con Arroz Blanco y Frijoles Colorados**  
Spanish Style Salted Cod Fish Stew in Biscay Sauce from the Basque Region of Spain accompanied by White Rice and a Red Bean Soup with Bacon and Potatoes called "Potaje de Colorados"
- **SABADO/SATURDAY ... Bolicho Asado con Arroz Blanco y Frijoles Colorados**  
Cuban Pot Roast consisting of Eye Round Beef Roast stuffed with Spanish Chorizo and covered in a Red Wine Tomato Sauce, accompanied by White Rice and a Red Bean Soup with Bacon and Potatoes called "Potaje de Colorados"

# RINCON CRIOLLO

RESTAURANT



AMBIENTE FAMILIAR

## AUTHENTIC CUBAN CUISINE

2232 Jericho Turnpike  
New Hyde Park, NY

**516-506-1653**

[www.Rincon-Criollo.com](http://www.Rincon-Criollo.com)

**VISIT OUR  
OTHER LOCATION!**  
16 West Jericho Turnpike  
Huntington Station, NY

... HOURS ...

7 DAYS A WEEK • 12PM - 10PM

Before placing your order, please inform your server if a person in your party has a food allergy.  
The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

ALL MENU PRICES SUBJECT TO CHANGE



## Aperitivos ~ Appetizers

|                                                                                                    |       |
|----------------------------------------------------------------------------------------------------|-------|
| <b>COCKTAIL DE CAMARONES</b> Shrimp Cocktail.....                                                  | 18.95 |
| <b>CHORIZO ESPAÑOL</b> Spanish Sausage .....                                                       | 17.95 |
| <b>MARIQUITAS</b> Plantain Chips .....                                                             | 7.00  |
| <b>ENTREMES RINCON CRIOLLO</b>                                                                     |       |
| Rincon Criollo Appetizer.....                                                                      | 17.95 |
| <b>TAMAL EN HOJA</b> Cuban Tamal.....                                                              | 9.00  |
| <b>CROQUETAS DE JAMON</b> Ham Croquettes.....                                                      | 8.00  |
| <b>YUCA RELLENA</b> Stuffed Cassava .....                                                          | 9.00  |
| <b>FRITURAS DE BACALAO</b> Codfish Fritters.....                                                   | 9.00  |
| <b>TOSTONES RELLENOS CON ROPA VIEJA</b>                                                            |       |
| Stuffed Tostones with Shredded Flank Steak in<br>Tomato Sauce .....                                | 18.95 |
| <b>NEW ITEM! YUCA FRITA</b> .....                                                                  | 13.00 |
| With Cilantro and Jalapeño Sauce                                                                   |       |
| <b>NEW ITEM! RINCON CRIOLLO SAMPLER</b> .....                                                      | 27.95 |
| <i>Includes Yuca Frita, Chicharron de Pollo, Masitas de Puerco,<br/>Croquetas, Chorizo Español</i> |       |

## Ensaladas y Sopas ~ Salads & Soups

|                                                                                            |                 |
|--------------------------------------------------------------------------------------------|-----------------|
| <b>SOPA DEL DIA</b> Soup of the Day.....                                                   | Ask Your Server |
| <b>SOPA DE POLLO</b> Chicken Noodle Soup.....                                              | 6.00            |
| <b>SOPA DE FRIJOLES NEGROS</b> Black Bean Soup.....                                        | 5.00            |
| <b>CALDO GALLEGO</b> Galician Pottage.....                                                 | 10.00           |
| <b>ENSALADA RINCON CRIOLLO</b> Rincon Criollo Salad .....                                  | 10.00           |
| <i>Lettuce, Tomato &amp; Avocado</i>                                                       |                 |
| <b>ENSALADA RENE CRUZ</b> Chicken Salad .....                                              | 22.95           |
| <i>Chicken breast on Lettuce, Tomato &amp; Avocado</i>                                     |                 |
| <b>ENSALADA REGULAR</b> Lettuce & Tomato.....                                              | 5.00            |
| <b>ENSALADA DE AGUACATE</b> Sliced Avocado.....                                            | 8.00            |
| <b>NEW ITEM! ENSALADA VERDE</b> Green Salad .....                                          | 16.95           |
| <i>Watercress, Spinach, Cucumbers, Avocado and a nice Homemade Garlic Oregano Dressing</i> |                 |
| <b>ENSALADA VERDE CON SALMON</b> .....                                                     | 28.95           |
| <i>Green salad with grilled salmon</i>                                                     |                 |

## Sandwiches

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| <b>FAMOUS CUBAN SANDWICH</b> .....                                                                   | 10.00 |
| <i>Ham, Swiss Cheese, Roast Pork, Pickles and Mustard on Cuban Bread</i>                             |       |
| <b>PAN CON BISTEC</b> Steak Sandwich .....                                                           | 18.95 |
| <i>Palomilla Steak on Cuban Bread with Lettuce, Tomato, Onions and Shoe String Fries</i>             |       |
| <b>PAN CON PECHUGA</b> Chicken Breast Sandwich .....                                                 | 16.95 |
| <i>Chicken Breast on the Grill on Cuban Bread with Lettuce, Tomato, Onions and Shoe String Fries</i> |       |
| <b>PAN CON CROQUETAS</b> Ham Croquette Sandwich .....                                                | 16.95 |
| <i>Ham Croquette Sandwich with Ham, Melted Swiss Cheese and Ketchup</i>                              |       |
| <b>PORK SANDWICH</b> .....                                                                           | 16.95 |
| <i>Roasted Pork on Cuban Bread with Raw Onions</i>                                                   |       |

## Pollo ~ Chicken

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| <b>ARROZ CON POLLO (2 PERSONAS)</b> Chicken and Rice (2 People) 1 Hour Cooktime.....    | 38.95 |
| <b>1/2 POLLO FRITO</b> Fried 1/2 Chicken in Garlic Sauce .....                          | 22.95 |
| <b>1/2 POLLO ASADO</b> Roasted 1/2 Chicken .....                                        | 22.95 |
| <b>CHICHARRON DE POLLO</b> Chicken Chunks Crisp Fried .....                             | 20.95 |
| <b>PECHUGA EMPANIZADA</b> Breaded Chicken Breast.....                                   | 22.95 |
| <b>PECHUGA ENROLLADA</b> Rolled Chicken with Ham & Cheese Broiled in Garlic Sauce ..... | 23.95 |
| <b>PECHUGA AL AJILLO</b> Chicken Breast Broiled in Garlic Sauce.....                    | 21.95 |
| <b>PECHUGA RINCON CRIOLLO</b> Chicken Breast on the Grill.....                          | 22.95 |
| <b>PECHUGA SALTEADA</b> Chicken Breast Strips Sautéed with Peppers and Onion .....      | 22.95 |
| <b>1/2 POLLO A LA CARRERA</b> 1/2 Chicken on the Run .....                              | 25.95 |
| <b>DEDITOS DE POLLO EMPANIZADOS</b> Chicken Fingers.....                                | 22.95 |

## Carnes ~ Meat

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| <b>BISTEC DE PUERCO EMPANIZADO</b> Breaded Pork Steak .....                         | 23.95 |
| <b>FILETE DE PUERCO A LA PLANCHA</b> Pork Filet Steak on the Grill .....            | 28.95 |
| <b>MASITAS DE PUERCO FRITAS</b> Fried Pork Chunks .....                             | 22.95 |
| <b>LECHON ASADO</b> Roast Pork .....                                                | 21.95 |
| <b>CHULETAS DE PUERCO</b> Pork Chops .....                                          | 29.95 |
| <b>CHULETAS DE PUERCO AHUMADAS</b> Smoked Pork Chops .....                          | 29.95 |
| <b>BISTEC RINCON CRIOLLO</b> Palomilla Steak on the Grill.....                      | 24.95 |
| <b>BISTEC ENROLLADO</b> Rolled Breaded Steak with Ham and Cheese .....              | 24.95 |
| <b>BISTEC EMPANIZADO</b> Breaded Palomilla Steak .....                              | 24.95 |
| <b>BISTEC DE HIGADO A LA PLANCHA</b> Liver Steak on the Grill .....                 | 20.95 |
| <b>HIGADO A LA ITALIANA</b> Liver Strips Sautéed with Green Peppers and Onions..... | 20.95 |
| <b>ROPA VIEJA</b> Shredded Flank Steak in Tomato Sauce .....                        | 26.95 |
| <b>VACA FRITA</b> Pan Fried Shredded Flank Steak with Fried Onions and Garlic.....  | 26.95 |
| <b>PICADILLO</b> Ground Beef Stew .....                                             | 20.95 |
| <b>BISTEC SALTEADO</b> Steak Strips Sauteed with Peppers & Onions.....              | 24.95 |
| <b>RABO ENCENDIDO</b> Oxtails in Red Wine Tomato Sauce .....                        | 29.95 |

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER  
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## Mariscos ~ Seafood

INCLUDES ONE SIDE ORDER OF YOUR CHOICE

|                                                                     |  |
|---------------------------------------------------------------------|--|
| <b>PAELLA VALENCIANA (2 PERSONAS)</b>                               |  |
| <i>Chicken, Rice &amp; Seafood (2 People) 1 Hour Cooktime ...</i>   |  |
| <b>ARROZ CON MARISCOS (2 PERSONAS)</b>                              |  |
| <i>Rice with Seafood (2 People) 1 Hour Cooktime .....</i>           |  |
| <b>CAMARONES ENCHILADOS</b> Shrimp in Spanish Sauce.....            |  |
| <b>CAMARONES AL AJILLO</b> Shrimp Scampi .....                      |  |
| <b>CAMARONES EMPANIZADO</b> Breaded Shrimp .....                    |  |
| <b>LANGOSTA ENCHILADA</b> Lobster in Spanish Sauce .....            |  |
| <b>FILETE DE PESCADO RINCON CRIOLLO</b> .....                       |  |
| <i>Fillet of Flounder Broiled in Garlic Sauce</i>                   |  |
| <b>FILETE DE PESCADO EMPANIZADO</b> Breaded Filet of Flounder ..... |  |
| <b>RUEDA DE PESCADO ASADA</b> Grouper Broiled in Garlic Sauce ..... |  |
| <b>RUEDA DE PESCADO FRITA</b> Fried Grouper .....                   |  |
| <b>PARGO FRITO / ASADO</b> Whole Red Snapper Fried or Broiled.....  |  |

## Ordenes Adicionales ~ Side Orders

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>MOROS Y CRISTIANOS</b> Rice and Beans Cooked Together with Bacon.....           | 6.50 |
| <b>ARROZ BLANCO</b> White Rice .....                                               | 4.00 |
| <b>FRIJOLES NEGROS</b> Black Beans.....                                            | 6.50 |
| <b>PLATANOS MADUROS FRITO</b> Fried Sweet Plantains.....                           | 6.50 |
| <b>TOSTONES</b> Fried Green Plantains.....                                         | 6.50 |
| <b>PAPAS FRITAS</b> Hand Cut Fries .....                                           | 6.50 |
| <b>YUCA CON MOJO Y CEBOLLA COCINADA</b> Boiled Yuca/Cassava w/ Cooked Onions ..... | 7.50 |
| <b>YUCA FRITA</b> Fried Yuca.....                                                  | 6.50 |
| <b>VEGETALES CON AJO</b> Broccoli, Carrots and Squash Sautéed in Garlic .....      | 6.50 |

## Tortillas ~ Omelettes

|                                                          |  |
|----------------------------------------------------------|--|
| <b>TORTILLA DE CAMARONES</b>                             |  |
| <i>Shrimp Omelette .....</i>                             |  |
| <b>TORTILLA ECHEVERRIA</b> .....                         |  |
| <i>Omelette with Shrimp, Ham, Potatoes &amp; Chorizo</i> |  |
| <b>TORTILLA RINCON CRIOLLO</b>                           |  |
| <i>Rincon Criollo Omelette.....</i>                      |  |
| <i>Ham, Cheese and Chorizo</i>                           |  |
| <b>TORTILLA ESPAÑOLA</b>                                 |  |
| <i>Spanish Omelette with Potatoes &amp; Onions .....</i> |  |
| <b>TORTILLA DE MADUROS</b>                               |  |
| <i>Sweet Plantain Omelette.....</i>                      |  |

