

LAS PERLITAS

LATIN STREET FOODS

food menu

MEXICO

TACOS AL VAPOR

Four tender, handcrafted corn tortillas, gently steamed and brimming with options: succulent potatoes paired with chorizo, savory chicken, or a medley of beans and chorizo, crowned with a drizzle of guajillo salsa.

PUERTO RICO

MOFONGO

Mashed fried plantains, stuffed with your choice of meat: chicken/beef tips/chicharron or fried pork belly with Chef Nik's coconut-lime slaw salad.

EMPANADILLAS

Flaky empanadas, stuffed with ground beef picadillo or chicken and cheese.

Get a set of 2 combo with a side of your choice. Or get half a dozen mixed or a dozen mixed.

PINCHOS PR

GRILLED SKEWERS BURSTING WITH CARIBBEAN FLAVORS. TENDER CHICKEN, PORK, OR BEEF, MARINATED AND GRILLED TO PERFECTION. SERVED WITH RICE AND BEANS OR CRISPY TOSTONES. A TASTE OF PUERTO RICO IN EVERY BITE

SIDES

WHITE STEAMED RICE

YELLOW SPANISH RICE

FRIOLES GUISADOS

HONDURAS

POLLO FRITO CON TAJADAS

A traditional dish of layered on a bed of fried green plantains, followed by fried chicken, topped with shredded cabbage, pico de gallo (chimol), topped with warm tomato based salsa, drizzled with house made mayo dressing.

FRIED PORK BELLY W/ YUCCA FRIES

Chef Nik's Special: Indulge in the unique flavors of smoked and crispy fried pork belly served with a side of soft yet crunchy yucca fries atop a bed of fiesta slaw. Drizzled with vinaigrette dressing, topped with pickled red onions, and accompanied by a variety of dipping sauces.

COLOMBIA

MINI PICADA BASKET

Homemade mini cheese-arepas, tostones, short ribs, chorizo, papa criolla, a side of our frijoles guisados and aji salsa

BEVERAGES

AGUA DE MARACUYA
(PASSION FRUIT)

AGUA DE NANCE
(TROPICAL YELLOW CHERRY)

LIMONADA (LEMONADE)