ESPECIALES / SPECIALS

Domingo - Sunday.....$7.95
Sancocho de Gallina
(Thick hen soup w/ potatoes, green plantain, cassava

Lunes –Monday.....$7.95
Sopa de Vegetales (Vegetable soup) or
Sopa de Pollo (Chicken Soup) or
Pollo a la Plancha (Grilled Chicken Breast)

Martes-Tuesday.....$7.95
Mondongo (Typical tripe soup) or
Sopa de Pollo (Chicken Soup) or
Arroz con Pollo (Typical Rice with Chicken)

Miércoles -Wednesday.....$7.95
Sopa de Pollo (Chicken Soup) or
Sopa de Lentejas (Lentil Soup) or
Carne Asada con Arroz (Grilled Steak with Rice)

Jueves - Thursday.....$7.95
Sancocho de Cola(Oxtail soup) or
Ajiaco (Potato Soup) or
Pollo a la Plancha, arroz, ensalada y maduros
(Grilled Chicken, rice, salad and plantains)

Viernes – Friday.....$7.95
Sancocho de Pescado
(Thick fish soup w/potatoes, green plantain, cassava or
Sopa de Pollo (Chicken Soup) or
Pollo a la Plancha (Grilled Chicken Breast)

Sábado–Saturday Sancocho de Costilla.....$7.95
(Beef ribs soup)

Bandeja de Carne Frijoles, arroz, ensalada , maduros y Carne a la Plancha (Steak Platter, beans, rice, salad, plantains and Grilled Steak).....$6.95

Bandeja de Pechuga de Pollo Frijoles, arroz, ensalada, maduros y pechuga de Pollo a la parrilla (Chicken Platter, beans, rice, salad ,plantains & Grilled Chicken Breast)...$6.95

Mini Bandeja Paisa, Carne Asada o molida, huevo, chicharron, frijoles, arepa y maduro.(Mini-Regional Platter ground or grilled meat, pork skin, fried egg, Beans, corn patty and plantain).....$8.95

ESPECIALES DEL DIA / TODAY'S SPECIALS

Parrillada las delicias Pechuga de Pollo, Lomo de Cerdo, Churrasco, Chorizo, Morcilla, Palomilla
(Chicken breast, pork meat, Flap meat, sausage, Blood Sausage.).....$ 23.95
Acompañantes: Papa, Yuca, Maduros y Ensalada.
(Potato, yucca, sweet plantains)
Churrasco (Skirt Steak).....$ 14.95
Acompañantes: Arroz, Tostones y ensalada.
(Rice, fried green plantain, salad)

POSTRE / DESSERT

Tres Leches (Three milks).....$ 3.50
Cuatro Leches (Four milks).....$ 3.50
Postre de Natas(Dessert cream).....$ 3.50
Flan de Caramelo(Caramel flan).....$ 3.50
Brevas con Queso (Figs in syrup served with cheese).....$ 3.50
Mazamorra con Panela/Bocadillo (Maize mush)....$ 3.00

JUGOS / FRUIT JUICES

Agua/water..... $2.75 Leche/ Milk.....$2.95
MANGO
MORA (Blackberry)
MARACUYA (Passion Fruit)
GUANABANA (Sour sop)
PIÑA (Pineapple)
LULO (Tropical fruit related to Kiwi)
NARANJA NATURAL (Natural Orange) $2.50
AVENA (Oatmeal Drink).....$2.75

BEBIDAS / BEVERAGES

CERVEZA (BEER).....$3.50
GASEOSA (SODA) Botella $1.75
COPA DE VINO(Glass of wine).....$4.00

Consuming raw or undercook meats, poultry, Seafood, Shellfish or Eggs may increase your risk of food bourne illness.

El consumo crudo o de bajo cocimiento de carnes, aves, mariscos o huevos incrementan el riesgo de intoxicación o enfermedad.

Las Delicias Colombianas

RESTAURANT & BAKERY

COMIDA TIPICA COLOMBIANA
(COLOMBIAN FOOD)

15000 Collins Ave.
Miami Beach, FL 33154
Haulover Marine Park

(305) 947-1661

SERVICIO DE CANTINA $30
SERVICIO A DOMICILIO
WE DELIVER

ABIERTO LOS 7 DÍAS DE LA SEMANA
OPEN 7 DAYS A WEEK

DE: 8:00 am – 9:00 pm.
Domingos y Festivos
DE: 9:00 am - 8:00 pm

DESAYUNOS / BREAKFAST

Huevos pericos y chocolate
(Scrambled eggs w/scallions and tomatoes. Hot Chocolate).....$ 4.75
Huevos en cacerola con café o chocolate
(Casserole eggs w/coffee or chocolate).....$ 4.75
Calentado con huevos y chocolate
(Refried beans w/eggs and chocolate).....$ 7.00
Calentado con carne asada
(Reheated food w/grilled steak).....$ 8.00
Arepa con carne asada
(Corn patty w/grilled steak).....$ 8.00
Arepa con queso
(Corn patty w/cheese).....$ 2.75
Café con leche
(Coffee w/milk).....$ 1.50
Chocolate grande
(Large hot Chocolate).....$ 2.00
Chocolate pequeño
(Small hot chocolate).....$ 1.50
Agua de panela
(Sugar cane water)..... $ 2.00

ANTOJITOS / APPETIZER

Chicharrón con arepa
(Fried pork w/Corn Pattie).....$ 2.95
Plátano maduro con queso y bocadillo
(Sweet plantain w/cheese and guava).....$ 2.95
Empanadas
(Fried meat pies).....$ 1.25
Chorizo con arepa
(Sausage w/corn patty).....$ 2.75
Morcilla con arepa
(Blood sausage with corn patty).....$ 2.75
Lechona tolimense
(Roasted stuffed suckling pig, a typical dish from the regions of Tolima).....$ 8.00
Tamal
(Corn cake stuffed with meat and vegetables).....$ 8.00

PLATOS A LA CARTA / COLOMBIAN CUISINE

Bandeja Paisa servida con arroz, frijoles, carne molida o asada, huevo, chicharrón, chorizo y arepa
(Special Regional Platter served with rice, beans, ground or grilled meat, fried eggs, pork skin, sausage and corn patty).....$12.95
Sobrebarriga a la criolla
(Flank steak w/creole sausage).....$14.95
Sobrebarriga a la plancha
(Flank grilled steak).....$13.50
Hígado encebollado
(Beef liver w/onions).....$10.95
Hígado a la plancha
(Grilled beef liver).....$9.90
Hígado a la criolla
(Beef liver creole style).....$12.95
Lengua a la criolla
(Beef tongue w/creole sauce).....$13.95
Lengua a la plancha
(Beef grilled tongue).....$12.95
Lomo de cerdo asado
(Grilled pork lion).....$11.50
Chuleta de cerdo apanada(Caleña)
(Breaded pork Lion or caleña style).....$13.50
Carne asada
(Grilled steak).....$11.95
Carne encebollada
(Steak w/onions)..... $12.95
Milanesa
(Fried Breaded beef filet).....$13.50
Bistec a caballo
(Steak with eggs).....$13.50
Bistec a la criolla
(Steak creole style).....$13.95
Frijoles con garra o pezuña
(Beans w/ pork ears or pig feet).....$9.95
Picada paisa
(Para una persona).....$15.95

*Los platos a la criolla se sirven con arroz, yuca, papa, los platos regulares se sirven con arroz, frijoles y ensalada / The regular dishes are served w/rice, yucca and potato. The regular meals are served w/ rice, beans and salad.

POLLO / CHICKEN

Pollo a la Criolla
(Chicken creole style).....$11.95
Pechuga a la criolla
(Chicken breast Creole Style).....$13.95
Pechuga a la plancha
(Grilled Chicken Breast).....$11.95
Pechuga Apanada
(Breaded Chicken Breast).....$13.50
Arroz con Pollo
(Typical Chicken and Rice).....$10.50

COMIDA DE MAR / SEAFOOD

Mojarra frita
(Fried red tilapia fish).....$16.00
Mojarra en salsa marinera
(Red tilapia in marinara sauce) $23.95
Mojarra en salsa criolla
(Red tilapia in creole sauce).....$18.00
Cazuela de mariscos
(Seafood casserole).....$16.00
Camarones al ajillo
(Sauce shrimp in w/wine & lite garlic sauce).....$14.50
Camarones apanados
(Breaded shrimp).....$13.00
Ceviche de camarones
(Shrimp ceviche).....$9.00
Coctel de camarones
(Shrimp cocktail).....$9.00
Filete apanado en salsa marinera
(Breaded Fish filet in marinara sauce).....$17.50
Filete a la plancha
(Grilled fish filet).....$11.50
Filete en salsa criolla
(Fish filet in creole sauce).....$12.50
Arroz a la marinera
(Marinara rice).....$16.00

Los platos de comida de mar se sirven con arroz, ensalada y tostones
All sea food meals are served with rice, salad and Green plantains.