

LA ISLA RESTAURANT BREAKFAST

Mon thru Fri: 7 am to 11 am - Sat: 7am to 12 pm

EGGS

La Isla Huevos Rancheros	9.50
two poached eggs, spicy tomato sauce in a fried tortilla shell served over black beans with a side of rice -queso blanco .50	
Churrasco a Caballo con Arroz y Frijoles Negros	15.50
grilled skirt steak topped with red onion served with fried eggs, rice and black beans	
La Isla Egg Sandwich	7.50
egg, bacon, tomato, avocado and red onion on multigrain or Cuban bread	
Huevos al Gusto con Papas y Tostada	7.50
two eggs any style served with home fries and toast	

CUSTOMER FAVORITES

Chorizo, Manchego Cheese & Onion Omelette	9.50
served with home fries and toast	
Maduro, Spinach & Queso Blanco Omelette	9.50
sweet plantain, spinach and queso blanco omelette, served with home fries and toast -egg white omelette additional 1.50	
A Tu Manera	10.00
fluffy egg omelette with your choice of 3 fillings: spinach - tomato - mushroom - onion - sweet plantain - swiss - american - queso blanco - manchego - chorizo - ham - bacon served with home fries and toast -egg white omelette additional 1.50	

CEREAL

Avena	5.00
old fashioned oats cooked in milk -with mixed fresh fruit (banana, blueberry, strawberry, mango)	6.50
Fruit, Yogurt and Granola Plate	9.00
mixed fresh fruit served with organic Greek yogurt and granola	

Omar's Stuffed French Toast

egg bread filled with strawberry/guava cream cheese, dipped in cinnamon batter and coated with corn flakes and almonds 11.00

AS SEEN ON FOOD NETWORK'S
THROWDOWN
WITH BOBBY FLAY

FROM THE GRIDDLE

served with organic 100% pure Dutchess County maple syrup

Buttermilk Pancakes 8.00

-made with choice of fruit:
banana - blueberry - strawberry
each fruit 1.00

French Toast 8.50
made with pullman style bread, topped with toasted almonds and powdered sugar

-with mixed fresh fruit 10.50
(banana, blueberry, strawberry, mango)

SIDES

Pecan Smoked Bacon, Ham, Chorizo Español or Homefries 4.50

French Fries or Sweet Plantains 5.00

Cuban Toast or Multigrain Toast 2.00

Arroz con Gandules
yellow rice with pigeon peas
sm 3.50 lg 5.00

White Rice sm 3.50 lg 4.50

Black Beans (vegetarian)
sm 4.00 med 5.00 lg 7.00

Fresh Seasonal Fruit Cup
5.00

BEVERAGES

see other side for complete listing

DESSERT

Flan de Leche Tradicional	6.50
cuban crème caramel -with coconut	7.00
Tres Leches	7.00
vanilla sponge cake soaked in three milks and rum, topped with meringue	
Arroz con Leche	5.50
rice pudding	
Pionono	5.00
sponge cake filled with dulce de leche, chocolate glaze	
Torta de Limon Frisado con Almivar de Cilantro	7.00
frozen key lime pie with cilantro lime syrup and toasted almonds	
Torta de Queso y Mango	7.00
coconut mango cheesecake with mango sauce	
Empanada Guayaba	3.50
guava and cream cheese turnover	

TAKE SOME HOME!  \$10.00 12OZ BAG

Americano	1.75
Espresso (decaf available)	1.75
Cubaccino	reg 2.50 lg 3.25
espresso, milk, cinnamon, topped with whipped cream	
Cuban Latte	reg 2.50 lg 3.25
Iced Cuban Latte	lg 3.00
Tea	1.50
Hot Chocolate	reg 2.50 lg 3.25
Snapple, Spanish Soda, Goya Nectars	2.00
Fresh Orange Juice	3.00
Morir Soñando	4.00
frappé made with fresh orange juice, evaporated milk and sugar	
Batidos	4.00
made with milk or just blended with ice choice of one fruit ~ each additional fruit add 1.00 coco - coconut, guanabana - sour sop, papaya guayaba - guava, leche malteada - malted milk platano - banana, trigo - wheat, mamey, mango	

All Prices Plus Tax and Subject To Change

DEC 2015

December 2015



A Taste Of Cuba

201-659-8197

Fax 201-659-8320

Delivery

Monday thru Friday 11 am to 9 pm

Saturday and Sunday 5 to 9 pm

2.00 delivery charge, 10% on orders over \$100

\$20 minimum for delivery

HOURS

Monday through Saturday 7 am to 10 pm

Saturday: limited menu available from 3:45 to 5:00 pm

Sunday: Brunch 10 am to 3 pm, Dinner 5 pm to 9 pm

Catering Available | Credit Cards Welcome

laislarestaurant.com

104 Washington Street ~ Hoboken

APPETIZERS

Ceviche de Camarones	10.00
citrus juices, cilantro, onion and marinated shrimp served with plantain chips	
Tostones o Yuca Frita con Mojo	5.00
choose from either smashed green plantain or fried cassava, tossed in garlic sauce	
Cazuelita de Camarones y Chorizo al Ajillo	9.00
sautéed shrimp and Spanish chorizo in garlic, extra virgin olive oil and smoked paprika	
Black Bean Hummus	7.00
puréed black beans, sesame tahini, lime juice and olive oil, served with plantain chips	
Empanada de Pollo o Carne	4.50 ea
pastry turnover filled with chicken or ground beef	
Vegetable Empanada	5.50 ea
baked turnover filled with spinach, crimini mushrooms and manchego cheese, served over black beans	
Croqueta de Jamon	3.00 ea
ground smoked ham and onion mixture, breaded and fried	

AS SEEN ON FOOD NETWORK'S DINERS, DRIVINS & DIVES

Papa Rellena	4.50
mashed potato stuffed with ground beef breaded and fried	
-with salsa ranchera	5.50

SIDES

Moros y Cristianos	sm 4.00	lg 5.00
black beans and rice (made with pork)		
Arroz con Gandules	sm 3.50	lg 5.00
yellow rice with pigeon peas		
White Rice	sm 3.50	lg 4.50
Black Beans (vegetarian)	sm 4.00	med 5.00 lg 7.00
Red Beans	sm 4.00	med 5.00 lg 7.00
Tostones con Mojo	5.00	
twice fried green plantains with garlic sauce		
Platanos Maduros	5.00	
fried ripe yellow plantains		
Yuca	5.00	
fried or boiled cassava		
French Fries	5.00	
Steamed Vegetables	5.00	
califlower, broccoli and carrots		

SOUP & SALAD

Sopa de Pollo	med 4.00 / lg 5.50
homemade chicken soup with potatoes, carrots, celery, corn and cut spaghetti	
Potage del Dia ~ Soup of the Day	med 5.50 / lg 7.50
Ensalada De Casa	7.00
mixed greens, grape tomato, balsamic vinaigrette	
Espinaca y Remolacha	10.00
baby spinach, mango, avocado, blue cheese, oranges, red onion, macadamia nuts, roasted beets, champagne vinaigrette	
Berro y Calabaza	9.00
watercress, pumpkin, red onion, crumbled queso fresco, toasted pumpkin seeds, virgin olive oil and fresh lemon juice	
Ensalada Mixta	4.50
iceberg and romaine with grape tomato, cucumber, radish, carrots and kalamata olive	
La Isla Salad	8.00
vine ripened tomato, red onion, avocado, olive oil	
AVAILABLE WITH ANY SALAD ABOVE:	
chicken 4.00 / shrimp 6.00 / skirt steak 8.00	

PRESSED SANDWICHES

El Cubano	8.50
pulled pork, ham, swiss cheese, pickle with garlic mojo	
Pan con Bistec	9.50
thin steak, lettuce, tomato, onions, potato sticks	
Pan con Lechon	9.50
roasted pulled pork with garlic mojo	
Croqueta Preparada	8.50
smoked ham croquette, swiss cheese, ham, pickle and garlic mojo	
Choripan*	9.00
grilled chorizo and onions, potato sticks	
Media Noche	8.00
roasted pork, ham and swiss cheese on sweet bread with pickle and garlic mojo	
Havana Club*	9.00
triple decker, grilled chicken, bacon, tomato, avocado and red onion on toasted multi grain bread with mayo	
Fritas*	8.50
three ground chorizo and beef sliders topped with grilled onions and crispy potato sticks	
Jamon y Queso	7.00
ham, swiss cheese, pickle and garlic mojo	
Chicken Breast Sandwich	8.50
grilled chicken breast, lettuce, tomato, potato sticks	
*not pressed	

DAILY LUNCH SPECIALS

choice of two sides: rice, beans, yuca, maduro

LUNES ~ MONDAY

Chicharron de Pollo ~ Marinated Fried Chicken Chunks	10.00
Carne Con Papa ~ Beef Stew	11.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

MARTES ~ TUESDAY

Arroz con Pollo ~ Chicken and Yellow Rice Casserole with Sweet Plantain (no choice of sides)	12.00
Picadillo ~ Havana-Style Ground Beef	12.00
Ropa Vieja ~ Shredded Flank Steak	13.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

MIERCOLES ~ WEDNESDAY

Filletillo de Res ~ Pepper Steak	12.00
Fricasse de Pollo ~ Braised Chicken and Potato Stew	11.00
Lechon Asado ~ Roasted Pork	13.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

JUEVES~THURSDAY

Chicken in Garlic Sauce	11.00
Picadillo ~ Havana-Style Ground Beef	12.00
Rabo Encendido ~ Oxtail Stew	15.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

VIERNES~FRIDAY

Bacalao ~ Codfish and Potato Stew	13.00
Carne Con Papa ~ Beef Stew	11.00
Pescado al Ajillo ~ Tilapia in Garlic Sauce	13.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

SABADO~SATURDAY

Ropa Vieja ~ Shredded Flank Steak	13.00
Lechon Asado ~ Roasted Pork	13.00
Arroz con Pollo ~ Chicken and Yellow Rice Casserole with Sweet Plantain (no choice of sides)	12.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

DOMINGO~SUNDAY served from 5 pm to 9 pm

Ropa Vieja ~ Shredded Flank Steak	13.00
Lechon Asado ~ Roasted Pork	13.00
Pollo Asado ~ Roasted Chicken	breast 9.50 thigh 8.50

ENTREES

choice of two side dishes: rice, beans, yuca, maduro

Camarones Enchilado	19
jumbo shrimp sautéed in olive oil, garlic, onion, peppers, olives and creole-style sauce	
Camarones al Ajillo	19
jumbo shrimp sautéed in a white wine garlic sauce	

Pollo al Ajillo con Espinaca	18
boneless chicken breast in garlic sauce served with sautéed spinach	

Bistek de Pollo	17
grilled boneless chicken breast topped with caramelized onions	

Seared Salmon	19
served with black bean risotto cake, sweet plantain and avocado puree (no sides)	

Chuletas Encebolladas a la Parrilla	19
grilled marinated center cut pork chops topped with caramelized onions	

LA ISLA CLASSICS

Bistek de Palomilla	19
sirloin steak pounded thin, seared and topped with caramelized onions	

El Bistek Empanizado	19
sirloin steak pounded thin, breaded and topped with chopped raw onion	

Churrasco con Chimichurri	27
marinated grilled skirt steak topped with chopped raw onion, served with an Argentinean style steak sauce	

Masitas de Puerco	15
fried fresh pork morsels, served with red onion and lime	

Boliche con Chorizo	17
braised Cuban-style pot roast stuffed with chorizo	

AS SEEN ON FOOD NETWORK'S DINERS, DRIVINS & DIVES

Tasajo Con Boniato
braised dry-cured shredded beef served with Cuban sweet potato and rice (no sides)
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