

# APPETIZERS

<b>Empanada</b> .....	\$9.95
A stuffed pastry turnover with a savory filling. This dish has empanada filled with beef (2), chicken (2), and cheese (2).	
<b>Chicken Croquettes (3)</b> .....	\$7.95
<b>Calamares a La Romana</b> .....	\$8.50
Deliciously deep fried seasoned rings of calamari.	
<b>Seafood Ceviche (Ceviche De Mariscos)</b> .....	\$11.95
A popular South American dish. A delicious mixture of Shrimp, clams, and Fish, marinated in Fresh Lime juice, peppers, onions and cilantro.	
<b>Plantain and Shrimp in Garlic sauce</b> .....	\$10.95
Sabroso! Shrimp sautéed in a delicious garlic sauce, and served in cup-shaped tostones (fried plantains).	
<b>NEW Grilled Shrimp/Avocado Plantain Tapas</b> .....	\$10.95
Plantains shaped in for of a cup (5) topped with pico de Gallo, avocado, and grilled shrimp.	
<b>Green Plantains Tapas</b> .....	\$8.95
Fried plantains, topped with choice of meat (Beef, Pork, or Chicken), topped with salsa, sour cream, avocado, and jalapenos.	
<b>Chicken Wings</b> .....	\$7.95
Breaded wings and drummies, fried and served with fries and salsa.	
<b>Fried Chicken</b> .....	\$8.95
Half chicken cut in pieces, marinated and fried golden brown.	
<b>Habanero Chicken Wings</b> .....	\$7.95
Chicken wings fried and sautéed in a spicy habanero sauce. Served with fries.	
<b>Chicken Tenders</b> .....	\$6.95
Chicken Tenders served with French Fries.	
<b>Sweet Plantains with Queso Fresco</b> .....	\$6.50
Sweet plantains with fresh Mexican queso fresco	
<b>Yuca con Mojo</b> .....	\$6.95
Yucca, fried and served on a bed of lettuce, topped with onions sautéed in a garlic and red wine vinegar dressing.	
<b>Burrito Cubano</b> .....	\$7.95
12" Tortilla filled with rice, black beans, ropa vieja (shredded beef), Pico de Gallo (mild salsa), sour cream, lettuce, and cheese.	
<b>Tacos</b> .....	\$5.95
Tacos (3). Filled with choice of beef, chicken, or pork, topped with hot salsa, sour cream, lettuce, tomatoes and cheese.	
<b>NEW Conga Nachos (Choice of Chicken, Pork, Beef)</b> .....	\$7.95
Nachos topped with salsa, sour cream, avocado, & jalapenos	
<b>NEW Beef Short Ribs</b> .....	\$8.95
Thin cut grill beef short ribs. Served with French Fries or Rice and Pinto Beans.	

## SALADS/ENSALADAS

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**House Salad** ..... \$4.95

Green house salad consisting of spring lettuce, Romaine, and Feta cheese, with our house dressing

**Conga's Cesar Salad** ..... \$6.50

Though many spell it Caesar's Salad, I prefer the Spanish spelling because it was invented in Mexico by an Italian immigrant. Romaine Lettuce, head lettuce, Croutons, Cesar Dressing, and Parmesan Cheese.

 **Avocado and Mango Salad** ..... \$7.50

Fresh Mangos, and avocados marinated in lime juice, and olive oil. Served on top of a bed of mix greens.

## SOUPS/SOPAS

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**Sopa del Dia/Today's Soup** ..... \$4.50

Today's Soup. Soup varies daily, please ask your server.

**Black Beans Soup** ..... \$4.95

Black Beans soup served with rice, and red onions.

**Asopao de Mariscos (Seafood soup)** ..... \$10.95

A hearty meal-in-a-bowl, featuring shrimp, littleneck clams, mussels, green lip mussels, crab claws, and calamares. This is a miracle soup, it cures your body and improves your love life.

**Asopao de Pollo (Chicken Rice Soup)** ..... \$7.95

Delicious chicken and rice soup

## RICE/ARROZ

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**Arroz con Pollo/Rice with Chicken** ..... \$9.95

Rice with Chicken. This is a typical Puerto Rican dish that has a long history in the Latin Cuisine. Slices of chicken breast cooked with rice.

**Arroz con Camarones/Rice with Shrimp** ..... \$11.95

A colorful combination of Rice, Shrimp, and vegetables cooked together.

**Arroz con Vegetales/Rice with Vegetables** ..... \$9.95

This dish is a colorful savory blend of rice sautéed with vegetables.

**Arroz con Mariscos/Rice with Seafood** ..... \$14.95

If you can't wait for the Paella, then order this savory blend of rice sautéed with Saffron, Shrimp, Halibut, Mussels, Clams, Crab, and Calamari.

## POLLO Y CARNE/CHICKEN & MEAT

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<b>Jamaican Chicken</b> .....	\$10.50
Slices of chicken breast sautéed in a spicy curry and vegetables sauce.	
<b>Pollo Al Ajillo/Chicken in Garlic Sauce</b> .....	\$10.75
Half Chicken, marinated and sautéed in a wine and garlic sauce. Served with potatoes.	
<b>Pollo Isabel/Chicken Isabel</b> .....	\$10.95
Grilled chicken breast flamed in Brandy, and sautéed with papaya, mango and orange. Served with potatoes.	
<b>Bistec Encebollado/Beefsteak with Onions</b> .....	\$15.75
Beef Tenderloin sautéed with onions, wine, vinegar, & soy sauce.	
<b>Chicken Parmesan</b> .....	\$11.95
Chicken parmesan consists of boneless-skinless chicken breasts rolled in flour and a seasoned bread crumb mixture that is topped with Marinara sauce and Mozzarella cheese.	
<b>Pork Tenderloin with Mofongo</b> .....	\$11.95
Sautéed chunks of pork tenderloin in onions and wine. Served with fried crush plantains in olive oil, garlic, and pork fritters.	
<b>Filet Mignon</b> .....	\$16.95
Beef Tenderloin sautéed with mushrooms, and red wine. Served with potatoes.	
<b>Ropa Vieja (SHREDDED BEEF)</b> .....	\$10.50
Cuban dish, consisting of shredded flank steak with a savory sauce. Served with Congri.	
<b>Pernil (Roast Pork)</b> .....	\$9.95
Puerto Rican - Style pork with Rice, beans, and fried plantains.	
<b>Carne Guisada (Beef Stewed)</b> .....	\$10.95
Carne Guisada (Beef Stewed) served with rice and beans.	

## MARISCOS/SEAFOOD

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<b>Tilapia in Curry and Coconut sauce</b> .....	\$12.95
Tilapia marinated sautéed in a curry, and coconut sauce. Served with mashed potatoes.	
<b>Shrimp in Garlic Sauce/Camarones al Ajillo</b> .....	\$13.95
Shrimps sautéed in garlic sauce. Served with mashed potatoes.	
<b>Spicy Shrimp Creole/Camarones Enchilados</b> .....	\$14.50
Shrimps marinated and sautéed in a spicy Creole sauce with green pepper and onions. Served with Rice	
<b>Shrimp Victoria/Camarones Victoria</b> .....	\$14.95
Shrimps sautéed in a tangy sour cream with mushroom sauce. Served with Rice.	
<b>Halibut in Garlic sauce/Mero al ajillo</b> .....	\$14.75
Grilled Halibut filet, topped with a garlic and butter sauce. Served with potatoes.	
<b>Broiled Salmon in Brandy</b> .....	\$14.90
Broiled Salmon with olive oil, tarragon butter and sauteed in lemon, pepper, and flamed in brandy. Served with potatoes.	

## ESPECIALIDADES/SPECIALTIES

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<b>Churrasco Argentino</b> .....	\$16.95
Grilled 12oz of Inside Skirt meat, , topped with Chimichurri sauce.	
<b>Parrillada Argentina</b> .....	\$19.95
For the meat lovers, this is an excellent choice. Grilled over charcoal, beef tenderloin, chicken, port loin, and Spanish Sausage. Served with Choice.	
<b>New York with Shrimp in Garlic sauce</b> .....	\$16.95
Grilled, 12oz New York steak , topped with shrimp sautéed in a garlic butter sauce. Served with Choice.	
<b>Steak and Scallops</b> .....	\$18.50
Tenderloin steak sautéed with scallops in a tangy tomatoes, mushrooms and wine sauce. Served with Choice.	
<b>Halibut a La Mar</b> .....	\$18.50
Fresh Halibut filet, Shrimp, and Crab legs, sautéed in a spicy Creole sauce. Served with Choice.	
<b>Zarzuela de Mariscos/Seafood Stew</b> .....	\$19.95
This savory dish incorporates a variety of fresh seafood (Fresh Halibut, Shrimp, crab meat, scallops, clams, mussels, and calamari), sautéed in a Saffron sauce. Served with Rice.	
<b>Paella Valenciana (for two)</b> .....	\$40.00
This dish has its origin in Valencia Spain. It is based on rice cooked with Saffron, Lobster, Shrimp, Clams, Mussels, Calamari, Halibut, Pork, Chicken, and Spanish Sausages. Preparation time is a minimum of 50 minutes.	
<b>Paella Marinera (for two)</b> .....	\$50.00
This colorful blend of rice and seafood cooked with Saffron, makes this a must for the rice and seafood lovers.	

## SIDE ORDERS

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<b>Arroz/Rice</b> .....	\$3.00
<b>Congri (Rice and Black Beans cooked together)</b> .....	\$3.75
<b>Yuca Frita/Fried Yucca</b> .....	\$4.25
<b>Tostones/Fried Green Plantains</b> .....	\$4.25
<b>Papas Fritas/French Fries</b> .....	\$4.25

## POSTRES/DESSERTS

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<b>Flan/Caramel Custard</b> .....	\$4.50
<b>Puding de Arroz/Rice Pudding</b> .....	\$3.75
<b>Tres Leches/Three Milk Cake</b> .....	\$4.50