

Appetizers

- Calamares a La Romana** \$9.50
Delicious deep fried seasoned rings of squid served with our home made sauce.
- Empanadas** \$10.95
Deep fried stuffed pastry with a savory filling. Filled with beef (2), chicken (2), and cheese (2).
- Seafood Ceviche (Ceviche De Mariscos)** \$12.95
A popular South American dish. A delicious mixture of Shrimp, clams, and Fish, marinated in Fresh Lime juice, peppers, onions and cilantro.
- Shrimp in Garlic sauce & Plantains** \$11.95
Sabroso! Shrimp sautéed in a delicious garlic sauce, and served in cup-shaped tostones (fried plantains).
- Grilled Shrimp/Avocado/Plantains** \$11.95
Fried Green Plantains (5) topped with pico de Gallo, avocado, and grilled shrimp.
- Green Plantains Tapas** \$9.95
Crispy Fried plantains, topped with choice of meat, salsa, sour cream, avocado, and jalapenos.
- Breaded Chicken Wings** \$7.95
Breaded wings and drummies, fried and served with fries and salsa.
- Naked Wings** \$7.95
Naked Wings are a staple. These are marinated with salt, garlic, oregano, paprika, and black pepper with a bit of lime zest.
- Buffalo Wings** \$7.95
The wings are broiled after they've been marinating in a spicy sauce.
- Bar-B-Que Wings** \$7.95
Sweet, smoky Barbecue chicken wings served with Fries.
- Congas Habanero Chicken Wings** \$8.50
For those who like it Hot. Fresh home made wings, fried and sautéed with habanero sauce. Served with Fries.
- Sweet Plantains with Queso Fresco** \$6.50
Sweet plantains with fresh Mexican queso fresco
- Yuca con Mojo** \$6.95
Yucca, served on a bed of lettuce & onions sautéed in garlic, vinegar, and sherry wine.
- Tacos** \$6.95
Choice for Flour, or Corn Tacos (3). Filled with choice of Meat, topped with hot salsa, sour cream, lettuce, tomatoes and cheese.
- Beef Short Ribs** \$8.95
Thin cut grilled beef short ribs. Served with Rice and Pinto Beans.

Salads/Ensaladas

- House Salad** \$4.95
Green house salad mix of spring lettuce, carrots, tomatoes, cucumbers and served with our house dressing.
- Conga's Cesar Salad** \$5.50
Romaine 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.
- Three Beans Salad** \$6.95
Chick peas, black beans and kidney beans mixed with Pico de Gallo, and our house dressing.
- Grilled Chicken Salad** \$9.95
Grilled Chicken Breast, served on top of your choice of salad (House, Cesar, or Tree Beans).

Soups/Sopas

- 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 topped with rice, sour cream, and red onions.
- Asopao de Mariscos (Seafood soup)** \$10.95
A hearty meal-in-a-bowl, featuring shrimp, fish, littleneck clams, mussels, green lip mussels, crab claws, and calamares.
- Asopao de Pollo (Chicken Rice Soup)** \$7.95
Delicious Homemade Chicken and Rice Soup Broath.

Rice/Arroz

- 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 yellow rice.
- 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

- Jamaican Chicken** \$10.50
Chunks of chicken breast sautéed in a spicy curry and vegetables sauce. Served with Rice.
- Bistec Encebollado/Beefsteak with Onions** \$16.95
Beef Tenderloin sautéed with onions, wine, vinegar, & soy sauce. Served with Rice and your choice of beans (black or pinto).
- Pork Tenderloin with Mofongo** \$11.95
Sautéed chunks of pork tenderloin in onions and wine. Served with fried crush plantains in olive oil, garlic, and pork fritters.
- Ropa Vieja (Cuban Shredded beef)** \$10.50
Cuban dish, consisting of shredded flank steak with a savory sauce. Served with Congri (rice and black beans cooked together) and sweet plantains.
- Pernil (Roast Pork)** \$9.95
Marinated and oven baked Green Ham. Served with Ricen and your choice of beans (black or pinto).

Mariscos/Seafood

- Tilapia in Curry and Coconut sauce** \$12.95
Tilapia marinated sautéed in a curry, and coconut sauce. Served with choice of potatoes or rice.
- Halibut in Garlic sauce/Mero al ajillo** \$14.75
Grilled Halibut filet, topped with a garlic and butter sauce. Served with choice of potatoes or rice.
- Broiled Salmon in Brandy** \$14.90
Broiled Salmon with olive oil, tarragon butter and sautéed in lemon, pepper, and flamed in brandy. Served with choice of potatoes or rice.

Especialidades/Specialties

Churrasco Argentino	\$16.95
12oz Grilled Skirt meat, , topped with Chimichurri sauce. Choice of potatoes or Rice.	
Parrillada Argentina	\$21.95
For the meat lovers, this is an excellent choice. Grilled beef tenderloin, chicken, pork loin, and Spanish Sausage. Choice or Rice or potatoes.	
New York Steak with Shrimp in Garlic sauce	\$17.95
12 oz Grilled New York steak , topped with shrimp sautéed in a garlic butter sauce. Served with Choice of potatoes or Rice.	
Halibut a La Mar	\$18.50
Fresh Halibut filet, Shrimp, and Crab legs, sautéed in a spicy Creole sauce. Choice of Rice or potatoes.	
Seafood Casserole	\$21.95
This savory dish incorporates a variety of fresh seafood (Fresh Halibut, Shrimp, crab meat, scallops, clams, mussels, and calamari), sautéed in a Saffron sauce.	
Paella Valenciana (for two)	\$40.00
Rice cooked with Saffron, Shrimp, Clams, Mussels, Calamari, fish, Pork, Chicken, and Spanish Sausages. Minimum of 50 minutes.	
Paella Marinera (for two)	\$50.00
This colorful blend of rice and seafood (Lobster, shrimp,fish, crab, clams, mussels, and scallops, cooked with Saffron, makes this a must for the rice and seafood lovers.	

Side Orders

Rice and Beans (Black or Pinto)	\$4.50
Congri (Rice and Black Beans cooked together)	\$3.75
Tostones/Fried Green Plantains	\$4.25
Yuca Frita/Fried Yucca	\$4.25
Papas Fritas/French Fries	\$4.25
Arroz/Rice	\$3.00
Beans (Black or Pinto)	\$2.00
Rice with Pigeon Peas (Arroz con Gandulez	\$5.50
Mofongo (Crushed green plantains)	\$5.50

Postres/Desserts

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