

BRUNCH SPECIALS

A CABALLO	\$ 10
White Rice + Egg + Bacon	
TROPICCLASSIC	\$ 7
Egg + Bacon + Cheese + Morovis Bread	
1-2-3 BFASST PLATE	\$ 6
One egg+Two Bacon + Three Morovis Bread Toast	
UNICORN TOAST	\$ 5
Goat Cheese + Blackberries+ Strawberries + Nutella	
BRUSCHETTA	\$ 6
Goat Cheese + Tomato + Aioli + Balsamic Vinaigrette	
TOAST	\$ 2
Our Signature Morovis Bread	
MAICENA	\$ 4
Fine Grain, Sweet Corn Grits	

MOFONGO \$15

Traditional plantain dish made with
mashed fried plantains. Comes with
your choice of protein and rice.

PERNIL

Pulled Pork

POLLO

Chicken Breast

VEGANO

Grilled Eggplant

CARNE FRITA

Fried Pork

CARNE MECHADA

Pulled Beef Steak

BEVERAGES

FOUNTAIN DRINK \$ 2

Coke products

WHOLESOME SODA \$ 4

Local and Organic. Choose
Ginger Ale, Orange-Lime or
the Seasonal Soda

BLACK COFFEE \$ 3

Local Domestique Coffee

CAFÉ AU LAIT \$ 3.5

Local Domestique Coffee

EARL GRAY TEA \$ 3

Local & Organic

APRICOT PEACH TEA \$ 3

Local & Organic

SANDWICHES & JIBARITOS \$10

CUBANO

Pulled Pork + Provolone +
Pickles + Mustard + House
Sauce

TRIPLETA

Chicken + Pork + Beef
+ Provolone

POLLO

Chicken Breast + Provolone
+ House Sauce

PULLED PORK

Pulled Pork + Sweet Guava
BBQ

PHILLY CHEESESTEAK

Pulled Beef + Sautéed Onions
& Peppers + Provolone

VEGAN

Grilled Eggplant + Spinach +
Tomato + Fresh Hummus

SIDES \$4

ARROZ CON GANDULES

Rice w/Green Pigeon Peas

ARROZ Y HABICHUELAS

White rice and red kidney
beans

TOSTONES

Fried & seasoned green
plantains

AMARILLOS

Fried sweet plantains

PLATANUTRES

Fried plantain chips

TOAST \$ 2

Sweet Morovis Bread

DESSERT \$4

FLAN DE VAINILLA

Vanilla Caramel Custard

PASTELILLO

Guava Puff Pastry

KIDS MEAL \$5

GRILLED CHEESE

W/Plantain Chips or White Rice
+ Kids Drink

LUNCH SPECIALS

TROPIBOWL \$7

Choose **one** protein

CHICKEN/PORK/EGGPLANT

Choose **one** base

RICE & BEANS/SPINACH

Choose **one** sauce

**HOUSE SAUCE
 TAMARIND VINAIGRETTE
 GUAVA DRESSING**

Choose **one** drink

**FOUNTAIN DRINK
 ORGANIC TEA (ADD\$1)
 WHOLESOME SODA (ADD\$2)**

MOFONGO \$15

Traditional plantain dish made with mashed fried plantains. Comes with your choice of protein and rice.

PERNIL

Pulled Pork

POLLO

Chicken Breast

VEGANO

Grilled Eggplant

CARNE FRITA

Fried Pork

CARNE MECHADA

Pulled Beef Steak

BEVERAGES

FOUNTAIN DRINK \$2

Coke products

WHOLESOME SODA \$4

Local and Organic. Choose Ginger Ale, Orange-Lime or the Seasonal Soda

BLACK COFFEE \$3

Local Domestique Coffee

CAFÉ AU LAIT \$3.5

Local Domestique Coffee

EARL GRAY TEA \$3

Local & Organic

APRICOT PEACH TEA \$3

Local & Organic

SANDWICHES & JIBARITOS \$10

CUBANO

Pulled Pork + Provolone + Pickles + Mustard + House Sauce

TRIPLETA

Chicken + Pork + Beef + Provolone

POLLO

Chicken Breast + Provolone + House Sauce

PULLED PORK

Pulled Pork + Sweet Guava BBQ

PHILLY CHEESESTEAK

Pulled Beef + Sautéed Onions & Peppers + Provolone

VEGAN

Grilled Eggplant + Spinach + Tomato + Fresh Hummus

SIDES \$4

ARROZ CON GANDULES

Rice w/Green Pigeon Peas

ARROZ Y HABICHUELAS

White rice and red kidney beans

TOSTONES

Fried & seasoned green plantains

AMARILLOS

Fried sweet plantains

PLATANUTRES

Fried plantain chips

TOAST \$2

Sweet Morovis Bread

DESSERT \$4

FLAN DE VAINILLA
 Vanilla Caramel Custard

PASTELILLO
 Guava Puff Pastry

KIDS MEAL \$5

GRILLED CHEESE
 W/Plantain Chips or White Rice + Kids Drink