

LITTLE CRAVINGS ANTOJOS

Tabla peñol - Pork belly rind, yellow potato, flat mashed green plantain 'tostones', potato, empanadas and fried yucca	\$17.00
Chicharrón con arepa - Corn cake with fried pork belly rind	\$5.00
Arepa con queso - Corn cake with cheese - GF	\$4.50
Huevos de codorniz - Quail eggs	\$6.50
Beef empanada	\$1.50
Empanadas parroquiales (only potato x 6)	\$6.00
Chorizo con arepa	\$4.00
Pastel de pollo - Chicken turnovers	\$3.50
Fried yucca	\$5.00
Palitos de queso - Mozzarella sticks	\$7.50
Papitas criollas - Small yellow potatoes	\$6.50
Cubitos de queso	\$6.50
Tostoncitos rancheros	\$9.50
Tostoncitos marineros - Shrimp in a garlic cream sauce and guacamole	\$11.00
Tostoncitos con guacamole y hogao - Plantain with guacamole and hogao	\$8.00
Shrimp cocktail	\$11.50
Spicy chicken wings	\$11.00
Morcilla	\$4.50
Ceviche de atún	\$8.50
Ceviche de chicharrón	\$8.50
Tacos de chicharrón - Pork belly tacos, onion, tomato, chipotle, avocado	\$11.00

FRIED PLANTAIN PLATANO FRITO

It can be green or ripe

Tostón Peñol - Without a side	\$17.00
Tostón con carne - Tostón with steak served with rice, beans, and salad	\$16.50
Tostón con pollo - Tostón with chicken served with rice, beans, and salad	\$16.00
Tostón con carne desmechada - Tostón with shredded meat served with rice, beans, and salad	\$15.50
Tostón ranchero - With sausage and shredded chicken served with rice, beans, and salad	\$16.50
Tostón paisa - With sausage, pork belly, ground beans, guacamole, tomato, rice, beans, and salad	\$16.50
Tostón marinero - With shrimp, rice, and salad	\$17.00

*Before placing your order, please inform your server if a person in your party has a food allergy

**Consumption of raw or undercooked meat, seafood, poultry and eggs, may cause food borne illnesses*

TRADITIONAL BREAKFAST DESAYUNO TRADICIONAL

Calentao is a traditional Colombian breakfast

Calentao 1. Special with grilled steak - Served with eggs, corn cake, grilled steak, and hot chocolate beverage	\$17.00
Calentao 2. Traditional - Served with potato or ripe plantain mixed with scrambled eggs	\$10.50
Calentao 3. With scrambled eggs, tomatoes and onions	\$9.50
Calentao 4. With scrambled eggs	\$9.00
Calentao 5. With grilled steak	\$14.00
Calentao 6. With fried pork belly rind	\$12.50

AUNT'S TRADITIONAL

Huevos pericos - Scrambled eggs with chopped tomato and onion	\$5.50
Huevos rancheros	\$7.50
Rice mixed with eggs and potatoes	\$9.00
Eggs with everything (pericos or scrambled) Ham, sweet corn, and cheese	\$8.00
Buche con arepa	\$12.00
Black hot chocolate	\$3.50
With milk	\$4.00
Aguapanela	\$3.00

KIDS MENU MENU DE NIÑOS

Salchipapas	\$9.50
Chicken fingers with french fries	\$9.50
Chicken wings with french fries	\$9.50

DESSERTS POSTRES

Churros	\$8.00
Figs with cheese	\$7.00
Three milk cake	\$7.50
Caramel flan	\$7.50
Tiramizú	\$7.50

NIBBLE & SHARE PICAR Y COMPARTIR

Picada

Mixed of pork, beef, and chicken. With sausage, pork belly rind, fried plantain, small yellow potato, fried yucca, and cheese

For 2 people	\$34.00
For 3 people	\$46.00

SOUPS SOPAS

Sancocho de res - Beef sancocho	small	\$10.50
With rice, salad, and plantain (every days)	large	\$12.00
Sancocho de gallina - Hen sancocho		\$12.50
With rice and salad (sunday)		
Sopa de tortilla - Tortilla soup		\$10.50
With a complement of the day (wednesday & saturday)		\$12.00
Sopa de verduras - Vegetable soup (contains meat)		\$10.50
With a complement of the day (thursday)		\$12.00
Sopa de albondigas - Meatball soup		\$10.50
With rice and salad (monday)		\$12.00
Mondongo - Beef tripe soup		\$10.50
With rice, salad, and plantain (every days)		\$12.00
Sopa de pescado con crema - Fish soup made with cream		\$11.00
With rice, salad, and tostones (every days)		\$13.00
Sopa de lentejas - Lentil soup		\$10.50
With a complement of the day (tuesday/friday)		\$12.00
Sopa de tostones - Tostones soup		\$10.50
With a complement of the day (tuesday)		\$12.00
Crema de camarones - Shrimp cream with rice and tostones		\$15.00
Cazuela de mariscos - Seafood casserole with rice and tostones		\$20.00
Pollo de la casa - House chicken with mushrooms, sweet corn, bacon, and tomatoes. Served with rice and french fries		\$18.00
Arroz con pollo - Mixed rice with vegetables and chicken served with salad and sweet plantains		\$14.50

CHICKEN POLLO

Pollo a la plancha - Grilled chicken with rice, beans, salad, and tostones	\$16.50
Pollo apanado - Breaded fried chicken with rice, french fries, and salad	\$16.50
Pollo a la criolla - Chicken stew served with rice, beans, salad, potato, and boiled cassava	\$16.50
Pollo con champiñones - Mushroom chicken with rice, tostones, and salad	\$17.50
Pollo gratinado - Gratin chicken with mushrooms and cheese served with french fries and salad	\$18.00
Picadillo de pollo - Chicken strips with potatoes served with rice, beans, salad, and tostones	\$17.00
Churrasco de pollo - Chicken churrasco with fried yucca, rice, beans, and salad	\$19.00

COLOMBIAN PLATES PLATOS COLOMBIANOS

BANDEJAS

Bandeja paisa	\$16.00
Mini Grilled steak, pork belly rind, fried egg, rice, beans, sweet plantains and corn cake	\$14.00
Bandeja Peñol	\$18.50
Mini Grilled steak, pork belly rind, fried egg, rice, beans, sweet plantains, and corn cake with Colombian sausage	\$16.50

CASSEROLES

Cazuela paisa Beans, pork belly rind, sausage, sweet plantain, sweet corn, avocado, and crunchy potato sticks. Served with rice and egg	\$14.00
Cazuela Peñol Beans, pork belly rind, shredded meat, sausage, sweet plantain, crunchy potato sticks, sweet corn, and avocado. Served with rice and egg	\$16.00

HASH DISHES

Served with rice, beans, tostones, and salad

Picadillo de res Beef strips sautéed beef strips with tomato, onion, green, and red peppers	\$16.00
Picadillo de res con camarones Sautéed beef strips and shrimp with tomato, onion, green and red peppers	\$21.00
Picadillo de carnes Sautéed beef, chicken, and pork strips	\$19.00
Picadillo de hígado Liver strips sautéed	\$16.00

GRILLED OR CRIOLLA STYLE A LA CRIOLLA O LA PLANCHA

"A la criolla" Colombian stew with yucca and potatoes
"A la plancha" with tostones served with rice, beans, and salad

Hígado - Liver a la criolla or a la plancha	\$15.50
Sobrebarriga - Top flank steak a la criolla or a la plancha	\$16.50
Bistec - Top round steak stew a la criolla or a la plancha	\$17.00
Lengua - Beef tongue a la criolla or a la plancha	\$18.00
Posta - Beef bottom round flat a la criolla or a la plancha	\$17.00

TRADITIONALS TRADICIONALES

Lomo de cerdo - Grilled pork loin with rice, beans, salad, and sweet ripe plantain	\$17.00
Lomo salteado - Sautéed pork with rice, beans, salad, and tostones	\$15.50
Hígado encebollado - Liver and onions with rice, beans, tostones, and salad	\$16.00
Carne desmechada - Shredded meat with beans, rice, fried green plantains, and salad	\$15.00
Chuleta de cerdo apanada - Breaded pork with beans, rice, sweet ripe plantains, and salad	\$15.50
Milanesa - Breaded steak with beans, rice, sweet ripe plantains, and salad	\$17.50
Paella valenciana - Combination of beef, chicken, pork, and sausage served with rice, vegetables, fried green plantains, and small yellow potatoes	\$19.50
Bistec a caballo - Grilled steak (Colombian dish). Steak with tomato and onion sauce, topped with two fried eggs. Served with white rice, beans, salad, and sweet ripe plantain on the side	\$19.00
Carne asada - Grilled steak with beans, rice, salad, and sweet ripe plantain	\$17.00
Carne encebollada - Grilled beef with sautéed onions with beans, rice, salad, and tostones	\$18.00
Churrasco - Grilled sirloin steak with rice, beans, salad, and french fries	\$25.00
Churrasco a la barbacoa - Grilled sirloin steak in BBQ sauce with rice, beans, salad, and french fries	\$26.00
Parrillada - Beef, chicken, pork, sausage, small yellow potato, yucca, rice, and beans	\$19.00
Tamales	\$16.00
Costillas a la barbacoa - BBQ pork ribs with rice, beans, and french fries	\$19.00

FAST FOOD

Arepa Burger	\$15.00
Hamburguesa Colombiana	\$15.00
Chuzo de Pollo con papas Criollas	\$15.00

SALADS AND VEGETABLES ENSALADAS Y VERDURAS

Caesar salad or vegetables with:

Grilled shrimp	\$16.00
Grilled steak	\$17.00
Grilled chicken	\$15.50
Haddock	\$18.00
Grilled salmon	\$20.00
Vegetarian avocado - Tomatoes, fried plantain, mushrooms, sweet corn, and guacamole	\$14.50
Vegetarian tostón - Guacamole, tomato, corn, mushrooms, julienned lettuce, avocado, and sweet & sour sauce with rice	\$14.50
Vegetarian paella	\$14.50

SEAFOOD COMIDA DE MAR

Filete primavera	\$19.00
Viudo de Pargo	M.P
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Filete apanado - Breaded haddock with rice, salad, and french fries	\$17.00
Camarones apanados - Breaded shrimp with rice, salad, and french fries	\$18.00
Filete en crema de champiñones - Pan seared haddock in mushroom cream with rice, salad, and tostones	\$18.50
Camarones salteados - Sautéed shrimp with rice, salad, and tostones	\$17.00
Salmón en crema de champiñones - Salmon in mushroom cream with rice, salad, and tostones	\$20.00
Arroz con camarones - Rice with shrimp with rice, salad, and tostones	\$17.00
Paella de mariscos - Seafood paella	\$23.00
Arroz marinero - Seafood rice mixed rice with vegetables and seafood	\$21.00
Ceviche de camarones - Shrimp ceviche	\$15.00
Ceviche mixto - Mixed ceviche	\$18.00
Gratin trout - With rice and french fries	\$18.50
Trucha marinera - Fried trout creamy with shrimp	\$24.00
Trucha frita - Fried trout	\$18.00
Trucha en crema - Fried trout with mushroom cream	\$18.50
Trucha al ajillo - Fried trout with garlic sauce	\$18.00
Camarones al ajillo - Sautéed shrimp with garlic sauce	\$16.00
Filete a la plancha - Pan seared haddock	\$17.00
Churrasco marinero grueso - Thick grilled steak with shrimp cream	\$29.00

Filete marinero - Pan seared haddock with shrimp sauce	\$23.00
Pargo rojo - Red snapper	M.P
Mojarra frita - Medium bass	M.P
Lomo marinero - Pork loin with shrimp sauce	\$21.00
Filete marinero al ajillo - Pan seared haddock with shrimp garlic sauce	\$24.00
Salmón a la plancha - Grilled salmon	\$20.00
Salmon marinero - Grilled salmon with shrimp sauce	\$26.00
Served with rice, salad, and tostones	

MENU BAR

NATURAL JUICES JUGOS NATURALES

In water	\$4.00
In milk	\$4.50
Soursop, lulo, blackberry, mango, papaya, tomato tree, passion fruit, guava, pineapple, and strawberry	
Coconut lemonade	\$6.50
Mango, pineapple, strawberry, passionfruit	\$5.00
Sodas	\$3.00
Colombiana, manzana, breña, coca cola, diet coke, uva, naranjada, tamarindo, canada dry, kola roja, sprite, piña, misty, mango, ice tea	
Pony malta	\$4.50
Natural fruit tea	\$5.50
Caramel coffee	\$5.50
Mazamorra	\$4.50

BEERS CERVEZAS

Maine Lunch IPA	\$11.00
Jacks Abby	\$9.00
Cerveza Colombiana	\$8.00
Corona	\$7.00
Bud Light	\$6.00
Stella Artois	\$7.00
Modelo	\$7.00
Presidente	\$7.00
Allagash White	\$9.00
Michelada (Passionfruit, Mango)	+\$1.00
Buy kitchen a "6 pack"	\$24.00



TAKE OUT MENU

Cocina Colombiana



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