Borinquen Bar & Patio

APRIL 12-16

MONDAY, 12 CAJUN STYLE FRIED CHICKEN

Marinated in a Cajun-style rub. Topped with white sausage gravy, and served on a bed of Yukon mashed potatoes.

TUESDAY. 13

"PASTELON DE AMARILLO"

Traditional Puerto Rican sweet plantain Shepherd's pie served with white rice and stewed beans.

WEDNESDAY, 14 PINEAPPLE-GINGER SOY GROUPER

Seared and dressed with our signature pineapple-ginger soy glaze, served with white rice and spicy mayo.

THURSDAY, 15 "CARNITA" BOWL

Braised pork butt with pickled onions, Jalapeño corn relish, black bean, and cilantro rice.

FRIDAY, 16 "BISTEC A LA CRIOLLA"

Stewed Cubed steak with onions and peppers served with "Mamposteau" rice.

Every lunch includes an entrée, choice of side, salad, and soda or water for \$9. Also available every day: Chef's local cuisine special of the day. Ask for our popular sides: Three Bean Salad, Chef Salad, Cole Slaw, French Fries, or Tostones.

• 787-707-3535/3515/3516

HOURS OF OPERATION: LUNCH: MONDAYS TO FRIDAYS 11 AM - 3 PM DINNER: MONDAYS TO WEDNESDAYS 3 PM - 6 PM. THUR. AND FRI. 3 PM - 9 PM.