

CHAITO'S DINNER MENU

TAPATIZERS:

Camarones al Ajillo: Garlic shrimp in a lime cilantro butter sauce \$13

Ceviche: Corvina fish in a citrus leche de tigre with mango and avocado \$14

Fried Calamari: With spicy cilantro marinara \$12

Empanadas: Two baked chicken or beef empanadas with chimichurri \$12

Croquettes: Six croquettes. Four to choose from: bacalao, serrano ham, spinach, or manchego cheese with aioli \$12

Grilled Octopus: With sautéed smoked paprika potatoes and house slaw \$18

Mofongo: Mashed green plantains in a sofrito with pork, chicken, or beef \$12

Yuca Bites: Stuffed with fresh mozzarella, served with a side of caribbean sauce \$9

Papa Rellena: Mashed potato balls with seasoned ground beef and pork with cilantro marinara \$8

Serrano and Manchego: Spanish serrano ham and manchego cheese with olives \$14

SALADS:

Chaito's Mix: Mixed greens, tomatoes, onions, hearts of palm, and avocado with orange vinaigrette \$12

Caesar: House made dressing with tortilla chips \$12 Add chicken or shrimp +\$6

SANDWICHES & BURGERS:

Chaito's Cheeseburger: 8oz. grilled beef patty, choice of american, swiss, or cheddar cheese with fries and house slaw \$16

-Add bacon, ham, extra cheese, or fried egg +\$2

Pork Frita Burger: 8oz. grilled pork/beef patty, matchstick potatoes, cheddar cheese, pickles, and aioli with fries and house slaw \$15

Grilled Chicken Sandwich: With cheese, onions, and tomatoes with fries and house slaw \$16

Cuban Sandwich: Roasted pork, ham, pickles, swiss cheese, and mustard with fries and house slaw \$16

Roasted Pork Sandwich: With peppers and onions with fries and house slaw \$14

Pulled Beef Sandwich: With peppers and onions with fries and house slaw \$16

ENTREES:

Seafood Paella: Calamari, scallops, shrimp, clams, mussels, and spanish saffron rice for two \$42

Arroz con Pollo: Cuban style chicken and yellow rice \$23

Grilled Mahi-Mahi: With pineapple salsa and with yellow rice and pinto beans \$24

Camarones Enchilados: Jumbo shrimp with roasted pepper tomato sauce, rice, and beans \$25

Chaito's Roasted Chicken: with mojo churre and served with rice and beans \$23

Chicken Milanese: Breaded chicken breast with fries and house slaw \$22

Braised Short Ribs: Pasilla pepper demi-glace sauce with roasted garlic yuca mash \$21

Grilled Skirt Steak: With chimichurri sauce, fried yuca, and salad \$28

Lechon: Roasted pork in a sour orange mojo with tostones, rice, and black beans \$22

DESSERTS:

Churros: With hot chocolate dipping sauce \$12

Torta de Santiago: Almond cake with house made vanilla ice cream \$12

SIDES:

Rice

Black Beans or Kidney Beans

French Fries

Fried Yuca

Tostones (Fried Green Plantains)

Maduros (Fried Sweet Plantains)