

Sangria Cafe

Appetizers

Empanadas	\$15	Montaditos de Mariscos	\$14
Chicken, beef or spinach and cheese		Guacamole, tostones topped with lemon sauce shrimp, calamari, scallops	
Chicharron de Pollo	\$13	Pulpo	\$17
Crispy fried boneless chicken chunks served with a cilantro mayo		Mixed greens, fingerling potatoes, cherry tomatoes and wine garlic reduction	
Arepitas	\$14	Ceviche	\$17
Corn and mozzarella fritters topped with mechada beef, pico de gallo, crema and parmesan cheese		Jumbo shrimp on a tomato Lime sauce mixed with avocado, pico de gallo and chips	
Cuban Spring Roll Trio (Beef Chicken Pork)	\$15	Hennessy Wings	\$18
Honey mustard sauce		Served with a Hennessy sweet and spicy sauce, celery and carrots and a shot of Hennessy	
Fried Calamari	\$14	Picadera	\$39 serves 2 or \$69 serves 4
Served with marinara sauce and lemon		Chicharron de pollo, empanadas trio, arepitas, alitas, croquetas, montaditos de mariscos, cuban spring rolls	
Mofongitos (Plantain)	\$13	PEI Mussels (Belgian Style)	\$16
Fried pockets served with the option of chicken, mechada, shrimp +\$2, guacamole+\$2		Garlic and white wine sauce, garlic bread	
Alitas	\$13	Steamed Clams	\$18
Crispy chicken wings sauces: sweet thai chili, buffalo, BBQ		Served with mojito garlic and white wine sauce	
Coconut Shrimp	\$14	Clams Latino	\$18
Served with a coconut passion fruit cashew sauce		Baked clams with chorizo in a lemon butter sauce	
Taquito Trio (Beef Chicken Shrimp)	\$15	Maduro Relleno	\$15
Pico de Gallo, Queso Fresco and sour cream		Stuffed sweet plantains with braised bacalao and sofrito	
Fried Boneless Chicharron Pork Chunks	\$13		
Served with mojito garlic and BBQ sauce			
Guacamole	\$14		
Served with plantain chips and fried cheese			

Sopas

Soup of the Day	small \$6 large \$12	Sopa de Marisco	\$20
inquire within		Seafood Soup	

Ensaladas

Jardin Salad	\$13	Mediterranean	\$15
Mixed greens, strawberries, almonds, feta cheese, red sangria vinaigrette		Hummus, black olives, cucumber, tomato, red onion, corn, lemon vinaigrette, dried tomatoes and crispy pita bread	
Verde Salad	\$13	Sangria Salad	Chicken \$15 Steak \$18 Shrimp \$22
Romaine lettuce, onion, tomato, corn, olives, cucumber, dried tomato and parmesan dressing		Mixed greens, cucumber, tomato, walnuts, goat cheese dressed with a red sangria vinaigrette	
Cobb Salad	\$16	Caesar Salad	Chicken \$15 Steak \$18 Shrimp \$22
Iceberg lettuce, grilled chicken, bacon, tomato, avocado, red onions, blue cheese and dressed with lemon vinaigrette		Romaine lettuce, parmesan cheese, croutons and Caesar dressing	
		Caribbean Calamari Salad	\$18
		Frisée lettuce, mesclun greens, fresh mango, green papaya, in a orange ginger glaze topped with cashew nuts	

Sandwiches

Cubano	\$16	Filet of Fish	\$16
Slow roasted pork, ham, swiss cheese, pickles, mustard, gaucho fries		Beer battered cod fish fried gold brown with cole slaw, french fries	
Pollo Sandwich	\$16	8 oz. Sangria Burger	\$16
Grilled chicken, mozzarella, caramelized onions, lettuce, tomato, chipotle aioli served with fries - add bacon +\$2		Angus beef burger, gouda cheese, onions, lettuce and tomato served with fries - add bacon +\$2	
Steak Sandwich	\$16	Patacon	\$18
Palomilla Steak, mozzarella, caramelized onions, lettuce and tomato served with fries - add bacon +\$2		Choice of beef, chicken or fish served with lettuce, tomato, avocado, chipotle aioli - french fries or salad	

Pasta

Alfredo Fettuccini

Chicken (\$20) Steak (\$25) or Shrimp (\$25)

Mixed Seafood

Black linguini pasta in a roasted tomato saffron sauce with lobster, clams, shrimp, calamari, mussels and asparagus

Penne a la Vodka

Chicken (\$20) Steak (\$25) or Shrimp (\$25)

\$33

Platos Fuertes

Steak

16 oz Churrasco

Served with congris rice and chimichurri sauce

\$36

8 oz Filet Mignon

With mashed potatoes, asparagus with a red wine reduction sauce

\$36

16 oz Prime Ribeye Steak

Served with 2 Sides of your choice

\$40

36 oz Bone-In Ribeye Steak for 2

Served with 4 Sides of your choice

\$79

Bistec Chino

Soy-brown sugar marinated rib eye steak, Latin style fried rice with green beans, Asian-honey glaze sauce

\$36

Entrees

Mofongo

Chicken \$20 | Shrimp \$25 | Pork \$20
Chicharron de pollo \$20 | Steak \$25 | Pulpo \$28

Lechon

Slow braised pork shoulder on our "Sexy Sauce", served with arroz con gandules and pickled onions.

\$25

Mechada

Shredded beef, rice, beans and sweet plantains

\$25

Lomo Saltado

Steak, peppers, onions and sexy sauce, served on top of fries with side of white rice

\$26

Chuleta Glaseada

served with green beans and chipotle mash

\$28

St. Louis Ribs

Served inh a BBQ glaze with french fries and corn

\$32

Braised Short Beef Ribs

Served with yuca mash and garlic green beans

\$32

Jerk Baby Back Pork Ribs

Served with coconut, black bean moro rice and sweet plantains in a mango BBQ sauce

\$35

T-Bone Steak (20oz.) | Jumbo Shrimp (4)

Served with garlic mashed potatoes, sauteed broccoli, chimichurri, homemade steak sauce

\$65

Seafood

Pargo Frito

Crispy red snapper served with coconut pineapple rice and two jumbo shrimp

\$30

Stuffed Filet of Sole

Stuffed with crab meat, Served with mashed potatoes and Broccoli

\$27

Camarones al Ajillo

Sautéed shrimp and rock shrimp in a garlic and white wine butter sauce, served with tostones

\$26

Branzino (Boca Chica Style)

Roasted or fried with red beans, moro rice, avocado, crispy batata

\$28

Salmon

Pan seared Salmon served with shrimp mashed potato, roasted sweet and sour corn and "La Champion" sauce

\$27

Blackened Salmon \$27

Pan seared salmon, smothered in teriyaki sauce on a bed of bok choy, carrots and red onions

Scallops

Served with a garlic mashed potato and broccolini

M.P.

Seafood Mofongo

Served with lobster, clams, mussels, shrimp and scallops

\$38

Paella y Arroces & Poultry

Pollo al Mojo

1/2 Semi-bone chicken glazed with "La Champion" sauce, served with white rice, beans and sweet plantains

\$25

Arroz con Pollo

Rice mixed in with veggies, chicken chunks and Spanish olives.

\$22

Arroz Frito

Latin style fried rice mixed with fried chicken chunks, shrimp, fried pork skins, fried egg and avocado

\$24

Paella Sangria

Shrimp, scallops, mussels, clams, calamari, half lobster, mixed veggies and saffron rice

\$42

Companeros

\$6 each: Sweet Plantain | Gaucho Fries | Tostones | French Fries | Garlic Spinach | Mixed Vegetables | Yuca Mash
Congris Rice | Rice and beans | Yuca Fries | Mashed Potato | Asparagus | Broccoli | Mac & Cheese \$7.50

Please let us know if you have any food allergies or special dietary needs. Thank you and enjoy. An 18% gratuity charge will be added to all bills.



2085 Bartow Avenue | Bronx, NY 10475

LUNCH MENU

You can use Doordash, Uber Eats or GrubHub for Delivery.
You may also pickup, please call us in advance at 347-843-6486

Mix Empanadas \$13

Chicken, beef or spinach and cheese with cilantro lime sauce and chipotle sauce.

Chicharron de Pollo \$16

Crispy fried boneless chicken chunks served with a cilantro lime sauce, chipotle sauce, rice and beans.

Arroz Frito \$16

Crispy pork and chicken chunks, fried rice and fried egg

Patacon de Pescado \$16

Crispy filet of fish, lettuce, tomato, avocado, chipotle aioli on a crispy fried plantain bun (choice of chicken or beef)

Cubano \$16

Slow roasted pork, ham, swiss cheese, pickles, mustard, gaucho fries

Pollo Sandwich \$16

Grilled chicken, mozzarella, caramelized onions, lettuce, tomato, chipotle aioli served with fries - add bacon +\$2

Steak Sandwich \$16

Palomilla Steak, mozzarella, caramelized onions, lettuce and tomato served with fries - add bacon +\$2

Cubano \$16

Slow roasted pork, ham, swiss cheese, pickles, mustard, gaucho fries

Pollo Sandwich \$16

Grilled chicken, mozzarella, caramelized onions, lettuce, tomato, chipotle aioli served with fries - add bacon +\$2

Steak Sandwich \$16

Palomilla Steak, mozzarella, caramelized onions, lettuce and tomato served with fries - add bacon +\$2

Crispy Filet of Fish Sandwich \$16

Served with mashed potatoes

Soup small \$5.00 | large \$10.00

Chicken and vegetable soup with rice (add avocado - extra charge)

Sides \$5.00

Rice & Beans (red or black) or Tostones