

Coqui Mexicano - Fusion Food Shop

871 Brook Avenue
Cross Street: Third Avenue
Bronx, New York

phone: 718-450-3477

hours: Monday - Saturday 7am-7pm

BREAKFAST

- :: **Eggs** - Two, any style, served with home fries, toast, or warmed corn tortillas, and your choice of bacon, sausage, or chorizo ____ \$4.00
- :: **Pan De Yuca** - Small dense gluten/wheat free rolls, freshly baked using fine yuca flour and cheese ____ \$1.00
- :: **Coconete** - A well known tender chewy Puerto Rican coconut cookie typically had with a cup of coffee ____ \$1.00
- :: **Budin de Maiz** - Raisins, cinnamon, and grated coconut make this sweet cornbread pudding just as good for breakfast as it is for dessert ____ \$1.25
- :: **Guava Cheese Muffins** - A spin off of a common Puerto Rican treat, the Guayaba Pastelillo ____ \$1.00
- :: **Grilled Cheese & Bacon or BLT** - on toasted sliced bread ____ \$3.00

SALAD

- :: **House Salad** - A mixture of lettuce, cilantro, tomato, onions, and dressing Top w/: Chicken....add \$2.00 Steak or Pernil....add\$2.50 ____ \$3.50
- :: **Latin Style Couscous Salad** - Couscous, beans, corn, garlic, and onions lightly tossed in herbed vinaigrette Make it heartier w/: chicken....add \$2.00 Steak or Pernil....add \$2.50 ____ \$3.00
- :: **Chayote Salad** - A simple salad of light green pear shaped squash that has been poached then tossed in herbed olive oil vinaigrette Make it MexiRican! Ask for it as a Quesadilla...add \$1.00 ____ \$3.00
- :: **Octopus Salad** - A light, refreshing, high protein, low fat salad of garlic marinated octopus mixed with typical Puerto Rican herbs and spices tossed in citrus vinaigrette Ask for it grilled over a house salad with garlic bread...add \$2.50 ____ \$4.00
- :: **Acapulco Style Ceviche** - Available Fridays and Saturdays only. A refreshing mixture of citrus marinated seafood served with saltine crackers or a crispy corn tortilla With fresh octopus...add \$2.50 ____ \$5.00

SANDWICHES

- :: **Torta** - A warmed Mexican roll smeared with lime mayo & refried beans then stuffed with lettuce, tomato, and onion Choice of meat: chicken, steak, chorizo, Puerto Rican slow cooked pork (pernil), fried pork chunks (carnitas), spiced pork (enchilada), aged beef (cecina) ____ \$5.50
- :: **Cubano** - Flat pressed roll stuffed with slow roasted pork, thinly sliced sweet cured ham, Swiss cheese, & sliced dill pickles, served with your choice of mayo or mustard on the side ____ \$5.50

TACOS, TOSTADAS, QUESADILLAS

- :: **Soft Corn Tortilla Tacos** - Choice of meat: chicken, steak, chorizo, Puerto Rican style slow cooked pork (pernil), fried pork chunks (carnitas), spiced pork (enchilada), aged beef (cecina) Choice of Toppings: cilantro, lettuce, tomato, onion, cheese, sour cream, and mild, spicy or avocado salsa ____ \$2.50
- :: **Soft Flour Tortilla Quesadilla** - Choice of meat: chicken, steak, chorizo, Puerto Rican slow cooked pork (pernil), fried pork chunks (carnitas), spiced pork (enchilada), aged beef (cecina) Choice of toppings: cilantro, onions, sour cream, lettuce, tomato, and mild,spicy, or avocado salsa ____ \$3.50
- :: **Tostada** - A crispy corn tortilla smeared with refried beans and the following: Choice of meat: chicken, steak, chorizo, Puerto Rican style slow cooked pork (pernil), fried pork chunks (carnitas), spiced pork (enchilada), aged beef (cecina) Choice of toppings: cilantro, onions, sour cream, lettuce, tomato, cheese, and mild, spicy or avocado salsa ____ \$3.00

SAVORY DISHES

- :: **Tamale** - A steamed plantain leaf wrapped savory corn cake stuffed with one of three fillings: chicken mole (mild), chicken tomatillo (mild), chile pepper and cheese (spicy) Make it a full meal and ask for it as a Tamale Salad....add \$2.75 ____ \$2.00
- :: **Gandules Guisados c. Bollitas de Platano y Arroz Acapulqueno** - Puerto Rican style Stewed Pigeon Peas with Green Plantain Dumplings served over Acapulco style rice. Make it heartier with: Chicken....add \$2.00 Steak or Pernil....add \$2.50 ____ \$4.00
- :: **Empanadas de Yuca** - Grated seasoned cassava stuffed with picadillo then wrapped in banana leaf and foil. Bake at home at your convenience. Prefer to take them away prebaked? Call 90 minutes before your arrival, to ensure peak flavor. *Due to the amount of preparation involved, there is a minimum 4 days notice plus a 10% deposit for all bulk orders. ____ \$3.00 each; \$15 per 1/2 dozen

OTHER ITEMS

- :: **Freshly Made Pique** - Inspired by Don Pedro's legendary El Jibarito Restaurant in Old San Juan, this sofrito looking hot sauce is FULL of flavor and heat ____ \$0.50 per condiment cup
- :: **Freshly Made Sofrito** - The base of all Puerto Rican cooking - a puree of onions, garlic, cilantro, recao, and a variety of savory peppers. ____ \$2.50

INDIVIDUAL HOME STYLE SWEETS

- :: **Tembleque** - This light coconut custard dusted with cinnamon is a classic Puerto Rican dessert. ____ \$2.50
- :: **Flan** - A rich vanilla custard with a layer of soft caramel on top ____ \$2.50
- :: **Triple Chocolate Cake** - A chocoholics dream come true! Moist, tender, and best of all...CHOCOLATELY! ____ \$2.50
- :: **Piña Colada Pie** - What is not to love about turning a tropical cocktail into a cool, creamy, dreamy and refreshing dessert! ____ \$2.50