

## **MENU**

### **TAPAS/APPETIZERS**

#### *Tortilla Española Tradicional | Classic Spanish Potato & Egg Pie (Vegetarian)*

One of the most popular tapas in Spain, and already a favorite in Mammoth! *Tortilla Española* is a pie-like Spanish omelet made with potatoes, caramelized onions, eggs, extra virgin olive oil and salt.

*De las tapas más populares en España, la Tortilla Española está hecha con abundantes papas, cebollas, huevos, aceite de oliva virgen y sal.*

Whole 7-inch Pie: \$12.00

### **PINCHOS PUERTORRIQUEÑOS / PUERTO RICAN SKEWERS**

The popular Puerto Rican beach skewers have arrived to Mammoth! Seasoned to perfection with garlic, annato, vinegar and spices.

*¡Los populares pinchos puertorriqueños han llegado a Mammoth! Sazonados con abundante ajo, achiote, vinagre y especias.*

#### *Pinchos de Pollo | Chicken Skewers*

1 Skewer: \$8.50                      2 Skewers: \$15.00

2 Chicken Skewer Entree w/ Rice & Beans: \$19.00

#### *Pinchos de Cerdo | Pork Skewers*

1 Skewer: \$10.00                      2 Skewers: \$17.00

2 Pork Skewer Entree w/ Rice & Beans: \$21.99

2 Skewer Combo (1 Chicken & 1 Pork) w/ Rice & Beans: \$21.99

### **ESCABECHES**

*Escabeche* is a pickled base marinade, a signature dish in Puerto Rico, although originally from Spain, or so most people think... It was actually brought to Spain by the Arabs during the Moorish conquests, whom used an acidic vinegar mix as a way to preserve meats and fish during their travels. The Spaniards then added olive oil, among other ingredients, to make their own version. Our marinade is made with extra virgin olive oil, vinegar, onions, garlic, olives, salt and other spices. In Puerto Rico we eat a variety of *escabeches*, from shrimp and fish, to octopus, roots, and green bananas. We recommend adding a hard-boiled egg for only 85¢.

*Nuestros escabeche están hechos con aceite de oliva extra virgen, vinagre, cebolla, ajo, aceitunas, sal y otras especias. Recomendamos añadir un huevo duro (por sólo 85¢).*

#### *Pollo en Escabeche | Chicken Escabeche*

Small (8 oz.): \$7.00                      Medium (16 oz.): \$12.75                      Large (20 oz.): \$19.00

#### *Camarones o Pulpo en Escabeche | Shrimp or Octopus (Upon Availability) Escabeche*

Small (8 oz.): \$11.00                      Medium (16 oz.): \$19.75                      Large (20 oz.): \$29.00

#### *Gandules en Escabeche | Pigeon Peas Escabeche (Vegetarian, No Pigeons!)*

Small (8 oz.): \$6.00                      Medium (16 oz.): \$9.50                      Large (20 oz.): \$14.50

#### *Güineítos en Escabeche | Green Bananas Escabeche (Vegetarian, Upon Availability)*

Small (8 oz.): \$7.00                      Medium (16 oz.): \$11.00                      Large (20 oz.): \$15.00

### **PANINI-PRESSED SANDWICHES / SANDWICHES A LA PLANCHA**

#### *Sandwich Cubano | Cuban Sandwich*

**\$14.50**

Already a favorite in Mammoth! Our Cuban sandwich is made with homemade guava glazed ham, roasted garlic pork, Swiss cheese, mustard and pickles. It is then panini-pressed with butter, and toasted to perfection. Order without cheese if lactose intolerant.

*Nuestro sandwich Cubano está hecho con jamón con guayaba y lechón al ajo horneados, queso suizo, mostaza y pepinillo. Luego se tuesta en la plancha con mantequilla. Ordene sin queso si tiene alergia de lactosa.*

*Sandwich de Lechón y Queso | Roasted Garlic Pork and Swiss Sandwich* **\$14.00**

This classic Caribbean sandwich is made with homemade roasted garlic pork, Swiss cheese, tomato and mayonnaise. It is then panini-pressed, toasted to perfection. Order without cheese if lactose intolerant.

*Éste clásico sandwich caribeño está hecho con lechón horneado, queso suizo, tomate y mayonesa. Luego se tuesta en la plancha. Ordene sin queso si tiene alergia de lactosa.*

*Sandwich de Jamón y Queso | Baked Ham and Swiss Cheese Sandwich* **\$14.00**

This classic Caribbean sandwich is made with homemade baked guava glazed ham, Swiss cheese, tomato and mayonnaise. It is then panini-pressed, toasted to perfection. Order without cheese if lactose intolerant.

*Éste clásico sandwich caribeño está hecho con jamón con guayaba horneado, queso suizo y mayonesa. Luego se tuesta en la plancha. Ordene sin queso si tiene alergia de lactosa.*

*Sandwich de Queso Manchego y Guayaba | Manchego & Guava Grill Cheese* **\$12.50**

Spanish Manchego cheese and guava jelly sandwich, panini-pressed with butter, and toasted to perfection. Add ham: \$3.00.

*Sandwich de queso Manchego Español y jalea de guayaba tostado a la plancha con mantequilla. Añada jamón: \$3.*

## **PLATOS CLÁSICOS CARIBEÑOS / CLASSIC CARIBBEAN DISHES**

**(All entrees come w/ white or brown rice and Cuban black, or Puerto Rican red beans, when available.)**

**(Todo plato principal se sirve con arroz blanco o integral y frijoles negros estilo Cubano o habichuelas coloradas estilo Puertorriqueño cuando estén disponibles.)**

*Picadillo | Ground Beef Stew* **\$18.00**

*Picadillo* is a tomato-based ground meat stew with onions, peppers, garlic, olives and raisins. *Guiso de carne molida con sofrito.*

*Piñón - Pastelón | Sweet Plantain and Meat Pie* **\$20.99**

Already a favorite in Mammoth! *Piñón* (Puerto Rican *Lasaña*), also known as *Pastelón*, is an Afro-Puerto Rican dish. When the Spaniards brought slaves to Puerto Rico, a bold/unique blend of ingredients caused for some interesting dishes to emerge. It's basically a baked sweet plantain and *picadillo* meat pie. *Picadillo y Amarillos horneados con un poco de huevo, estilo lasaña.*

*Jamón Horneado con Guayaba | Guava Glazed Ham* **\$19.00**

*Lechón Asado al Ajo | Roasted Garlic Pork* **\$19.00**

*Vegetarian Combo | Plato Vegetariano* **\$17.00**

*Yuca al Mojo* (Garlic Cassava Root), *Amarillos/Maduros* (Sweet Plantains), White or Brown Rice and Cuban Black or Puerto Rican Red Beans.

### **SIDES:**

*Frijoles Negros | Cuban Black Beans* **\$5.00**

Cuban style stewed black beans, made with onions, garlic and peppers. *Frijoles negros hechos con cebolla, ajo y pimientos.*

*Yuca al Mojo | Cassava Root with Garlic Sauce* **\$7.50**

*Yuca al Mojo* is cassava root served with onions and *mojo*, a virgin olive oil, garlic and salt sauce. *Yuca con mojo, salsa de ajo.*

*Amarillos | Sweet Plantains* **\$4.50**

*Amarillos* (Puerto Rico) also known as *Maduros* (Cuba), are fried ripe/sweet plantain slices. *Plátano maduro dulce fritos al sarten.*

*Tostones | Green Plantain Fritters* **\$5.00**

*Tostones* are green plantains, sliced, smashed and fried, to make delicious golden fritters. *Frituras de plátano verde.*