



APPETIZER / APERITIVOS

Refried beans

\$4.99

Side of chips, refried beans and sour cream on top.

Cheese Dip

\$5.49

Ceviche de Pescado - Fish Ceviche

\$9.49

Chopped tilapia fillet cooked in lime juice, onions, cilantro, tomatoes and avocado, served with crackers.

Ceviche de Camarón - Shrimp Ceviche

\$9.49

Chopped shrimp cooked in lime juice, onions, cilantro, tomatoes and avocado, served with crackers.

Guacamole Nicaraguan style

\$5.99

Avocado, boiled egg, red onion, tomato, salt and lime.

Chicken Wings

\$12.99

Served with carrots and celery. Choice of buffalo, barbecue or house sauce.



Tostones con queso

\$7.99

Tostones or patacones (Green mashed plantain deep fried) with fried cheese and cabbage salad

Tostones Mixtos

\$13.99

Tostones or patacones with grilled shrimp, carne asada, pork, cheese and cabbage salad.

Maduro con queso

\$7.99

Sweet Plantain slices with fried cheese and cabbage salad.

Tostones con carne

\$8.99

Tostones or patacones with carne asada and cabbage salad.

Tostones con Camarones

\$9.99

Tostones or patacones with a touch of guacamole, grilled shrimp and cabbage salad.

Bandeja criolla

\$19.99

Tostones with cheese, tostones with carne asada, tostones with shrimp, tostones with pork, vigoron, one beef taco, one chicken taco, refried beans with sour cream, guacamole, sweet plantain, cabbage salad and pico de gallo.



CARNES I MEATS

Carne Desmenuzada - Shredded Beef

\$15.99

Is also known as Ropa Vieja in other countries. This shredded Beef is cooked in a rich sauce with spices, onions, green peppers and tomatoes. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Carne Asada – Grilled Steak

Delicious Steak marinated in a tart and savory blend of bitter orange and grilled to tender perfection. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Carne en Salsa Jalapeño - Steak in Jalapeño Sauce

Flat steak served with our flavorful and spicy jalapeño and onions sauce on top. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas and house salad.

Carne en Salsa de Hongos - Steak in Mushroom Sauce

Flat steak cooked with our special and flavorful cream of mushroom. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas and house salad.

Tacos de Carne Asada

Three corn tortillas filled with sliced steak, cilantro and onions. Served with rice and beans.

\$12.49

Ribeye Dinner

Seasoned and grilled to perfection. Served with french fries, coleslaw and dinner rolls.

\$19.99

Churrasco

Grilled Sirlion Steak served with our Nicaraguan version of chimichurri sauce, which is chopped parsley, garlic, olive oil and white vinegar. Served with tostones, white rice, house salad and lime.

\$22.99

Bistec Encebollado - Onion Steak

\$16.99

Delicious flat skillet steak cooked in tomato, green peppers and onions sauce. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas and house salad.

\$16.99

\$17.99

\$17.99

Lengua en Salsa

Tender beef tongue in tomato-based sauce with veggies. Served with rice cabbage salad and tostones.

\$17.99



ENTREES INCLUDE

Gallopinto or white rice and refried beans, tostones, tajadas, maduro or tortillas and cabbage sala.

POLLO I CHICKEN

Pollo en Salsa Jalapeño / Chicken in Jalapeño Sauce

\$16.99

Juice grilled chicken breast with our flavorful and spicy jalapeño and onions sauce on top. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas and house salad.

Pollo en Salsa de Hongos / Chicken in mushroom sauce

\$16.99

Juice grilled chicken breast with our special and flavorful cream of mushroom. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas and house salad.

Pollo Desmenuzado - Shredded Chicken

\$14.99

This shredded chicken is cooked in a rich sauce with spices, onions, green peppers and tomatoes. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Pollo Asado - Grilled chicken

\$16.99

1/2 Grilled chicken and wing marinated in a mixture of citrus juices, achiote and spices Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Tacos de Pollo (Mexican style)

\$12.49

Three corn tortillas filled with grilled chicken, cilantro and onions. Served with rice and beans.



BURGERS

Grilled Chicken Burger

Juicy and flavorful chicken breast, with bacon, lettuce, tomato, mayonnaise, onion and pepper jack or american cheese. Served with potato fry wedge or french fries.

\$12.99

Cheeseburger

Angus beef with american cheese and mayonnaise. You can ADD lettuce, tomato and onions. Served with potato fry wedge or french fries.

\$12.99

Toston burger

Toston, with angus beef, bacon, lettuce, tomato, onions, cilantro sauce, american or pepper jack cheese. Served with potato fry wedge or french fries.

\$12.99

BBQ burger

Angus beef with BBD sauce, american or pepper jack cheese, lettuce, tomato and onion. Served with potato fry wedge or french fries.

\$12.99

Nicas burger

Angus beef with guacamole, bacon, american or pepper jack cheese, lettuce, tomato, and onion. Served with potato fry wedge or french fries.

\$13.99

Deluxe burger

Angus beef with salted mushrooms, bacon, pepper jack or american cheese, mayonnaise, lettuce, tomato and grilled onion. Served with potato fry wedge or french fries.

\$14.99

Monster burger

Doble angus beef with doble bacon, mayonnaise, doble pepper jack or american cheese, lettuce, tomato, onion and cilantro sauce topped with a delicious Nicaraguan fried cheese. Served with potato fry wedge or french fries.

\$19.99

CERDO | PORK

Cerdo Asado - Grilled Pork

\$15.99

Juicy and delicious grilled pork seasoned with spices and achiote marinated in a tart and savory blend of bitter orange and grilled to tender perfection. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Cerdo Adobado - Marinated Pork

\$15.99

Slow cooked Pork Loin marinated with achiote and laurel leaves. Served with gallopinto or white rice and refried beans, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas, cabbage salad and pico de gallo.

Vigorón sencillo

\$9.99

Boiled cassava with crispy pork skin and cabbage salad dressing with lime juice and pico de gallo.

Chancho con Yuca

\$10.99

Boiled cassava with Slow cooked Pork Loin and cabbage salad dressing with lime juice and pico de gallo.

Vigorón Mixto

\$12.99

Boiled cassava with crispy pork skin and adobado pork loin and cabbage salad dressing with lime juice and pico de gallo.

Tacos de Carnitas

\$12.49

Three corn tortillas filled with roast pork, cilantro and onions. Served with rice and beans.



DEL MAR | SEAFOOD

Tacos de Camarones

Three corn tortillas filled with delicious shrimp, cilantro, onions, avocado and lime. Served with rice and beans.

\$13.99

Coctel de Camaron - Shrimp cocktail

Cooked shrimp mixed with chopped onions, tomato, avocado and cilantro poured in a tomato-based sauce.

\$14.99

Camarones en Salsa Jalapeña - Shrimp in Jalapeño Sauce

Seasoned Grilled Shrimp served with our flavorful spicy jalapeño and onions sauce on top. Served with white rice, house salad, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas.

\$16.99

Camarones en Salsa de Hongos - Shrimp in Mushroom Sauce

Seasoned Grilled Shrimp served with our special and flavorful cream of mushroom. Served with white rice, house salad, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas.

\$16.99

Camarones al Ajillo - Garlic Shrimp

Seasoned grilled shrimp served and marinated with a flavorful garlic sauce. Served white rice, house salad, tostones (fried green plantain), tajadas (fried plantain strips), maduro (sweet plantain) or corn tortillas.

\$16.99

Sopa Marinera - Seafood soup

Beyond a wealth in tradition, a perfect combination of blanched squid, shrimp, mussels, scalot, surimi, crab leg and tilapia fillet cooked in one pot with vegetables and aromatics. Boiled with milk and butter. Served with white rice, tostones or corn tortillas.

\$19.99

Pescado a la Tipitapa Pargo Rojo (Red Snapper)

Fried whole red snapper topped with Tipitapa sauce (tomato, onion, green peppers, tomato sauce, pepper, worcestershire sauce and mustard). Served with white rice, tostones, house salad and lime. **ADD shrimp for \$3.00.**

\$22.99



FAVORITES / FAVORITOS

Enchiladas

Two Fried Corn tortillas filled with a delicious mix of rice and shredded beef. Served with cabbage salad and pico de gallo on top.

\$10.99

Nica Nacho

Choice between: grilled steak, chicken, pork or great combination of the three meat. Served with refried beans, jalapeño, lettuce, pico de gallo, sour cream, shredded cheese and cheese sauce. **ADD Nicaraguan fried cheese for \$4.99**

\$13.99

Tacos (Nicaraguan Style)

Three fried tortillas filled with shredded beef or chicken topped with cabbage salad, ketchup and sour cream.

\$9.99

Burrito Nica

Wrapped grilled steak, pork or chicken with gallopinto, sweet plantain, sour cream, fried cheese, tomatoes and cilantro sauce. **ADD cheese sauce for \$1.99**

\$13.99

Repocheta

Two corn tortillas crisp-fried covered with refried beans, shredder cheese, cabbage salad, sour cream and ketchup. **Add beef or chicken for \$1.00**

\$6.99

Fajita Nachos

Choice grilled steak or chicken, cooked with green peppers, onions, tomatoes, topped with lettuce, tomatoes, sour cream, shredded cheese and cheese sauce.

\$14.99

Tajadas con Queso

Fried plantain strips with fried cheese served with cabbage salad and pico de gallo. **ADD steak or pork for \$4.99**

\$9.99

Nacatamales

Nicaraguan tamale version. Corn dough stuffed with pork seasoning with achiote and Nicaraguan spices, rice, potato, tomato, fresh mint, green pepper, garlic and onion wrapped in banana leaves and steamed. Served with bread or corn tortillas.

\$10.99



PARA COMPARTIR | TO SHARE

El Parrillon

Carne asada (grilled steak), cerdo asado (grilled pork), pollo asado (grilled chicken), chicken wings, grilled sausage, fried plantain, fried Nicaraguan cheese, maduro (sweet plantain), cabbage salad, pico de gallo, jalapeño, corn tortillas, grilled onions, gallopinto, chimichurri, cream of mushroom and jalapeño sauce. Served in a small grill.

\$44.99

EXTRAS

Refried Beans	\$2.99	Gallo Pinto	\$2.99	Grilled Sausage	\$2.50
Rice	\$2.99	Maduro	\$3.99	Tortillas	\$1.49
Tajada	\$3.99	Salsa de Hongos	\$3.99	Yuca	\$3.99
Fried cheese	\$4.99	Tostones	\$2.99	Avocado	\$3.99
Cabbage salad	\$1.99	Sour Cream	\$1.49	Coleslaw	\$2.99
Salsa Jalapeña	\$3.99	Bread	\$1.25		

KIDS MENU \$7.99

- Chicken Nuggets and fries
- Chicken strips and fries
- Mozzarella Sticks

SENIOR MENU (65+) \$7.99

Traditional

Gallopinto, cheese repocheta, grilled sausage, cabbage salad and pico de gallo.

Fish Fry

Tilapia fish with fries, coleslaw, dinner roll and butter.



ENSALADAS /SALADS

Grilled chicken salad

Lettuce, tomato, carrot, red onion, cucumber, mushrooms, avocado and chimichurri on top of the chicken.

\$11.99

Grilled steak salad

Lettuce, tomato, carrot, red onion, cucumber, mushrooms, avocado and chimichurri on top of the steak.

\$12.99

Grilled shrimp salad

Lettuce, tomato, carrot, red onion, cucumber, mushrooms, avocado and chimichurri on top of the shrimp.

\$13.99

No meat

Lettuce, tomato, carrot, red onion, cucumber, mushrooms, avocado and lime.
You can ADD cheese for \$1.99 or eggs for \$1.99

\$8.99



ON WEEKEND

Sopa de res - beef soup

Beef bone soup with vegetables as ayote, cabbage, yellow squash, corn, cassava and zucchini. Served with rice and corn tortillas.

\$14.99



LUNCH MENU

(MONDAY-FRIDAY 11am-3pm)

#1 Carne asada - Grilled steak

\$9.99

Grilled steak served with gallopinto, corn tortilla, tajadas (fried plantain strips) or maduros (sweet plantain) and cabbage salad.

#2 Cerdo asado - Grilled pork

\$9.99

Grilled pork served with gallopinto, corn tortillas, tajadas (fried plantain strips) or maduros (sweet plantain), and cabbage salad.

#3 Pollo asado - Grilled chicken

\$9.99

Grilled chicken served with gallopinto, corn tortillas, tajadas (fried plantain strips) or maduros (sweet plantain) and cabbage salad.

#4 Filete de pescado - Tilapia fillet

\$9.99

Grilled tilapia fillet served with white rice, mushroom sauce or jalapeño and onions white sauce, corn tortillas, tajadas (fried plantain strips) or maduro (sweet plantain), house salad and lime.

#5 Carne desmenuzada - Shredded beef

\$9.99

Shredded beef marinated with Nicaraguan seasonings served with white rice or gallopinto. Corn tortillas, tajadas (fried plantain strips) or maduro (sweet plantain) and cabbage salad.

#6 Pollo desmenuzado - Shredded chicken

\$9.99

Shredded chicken marinated with Nicaraguan seasonings served with white rice or gallopinto. Corn tortillas, tajadas (fried plantain strips) or maduro (sweet plantain) and cabbage salad.

#7 Pechuga de pollo - Grilled chicken breast

\$9.99

Juice grilled chicken breast topped with cream of mushroom or jalapeño sauce. Served with white rice or gallopinto. Corn tortillas, tajadas (fried plantain strips) or maduro (sweet plantain) and house salad.



DESSERTS

Flan	\$5.99
Tres Leches	\$5.99
Ice Cream (vanilla, strawberry, chocolate)	\$3.99

BEVERAGE

Coca cola products:

Coke, Diet Coke, Sprite, Mellow Yellow, Root Beer, Fanta.a

\$2.99

Iced tea:

Unsweetened, Sweetened, Raspberry.

\$2.99

Semilla de jícara:

It's one of the most traditional and important drinks of Nicaraguan gastronomy. It's made from Jícara seeds that is ground or blended with cinnamon and soaked rice, flavored with a touch of vanilla

\$3.99

Coffee:

Free Refills

\$2.50

Milk:

2%

\$2.50

Lemonade:

\$2.99

Ask for flavor

\$3.50

Cebada:

Millennial use, barley has a lot of therapeutic and nutritional properties and stands out for its consistency and relaxing flavor. It is powdered barley and pineapple.

\$3.99

Juice:

Orange or Apple

\$3.50

Jarritos:

strawberry, mandarin, pineapple

\$3.50

Cacao:

It's a milk based drink made with toasted raw cacao beans, rice, cinnamon, a bit of vanilla extract and granulated sugar.

\$3.99

Dr. Pepper:

\$2.99

Coca Cola bottle:

\$3.99

Milca:

\$3.99

Kola shaler:

\$3.99

Rojita:

\$3.99

Horchata:

\$3.99



OMETEPE BAR

- Daiquiri **\$7.49**
- Mimosa **\$6.99**
- Piña colada **\$7.49**
- Old Fashion **\$7.99**
- Michelada 32 oz **\$9.49**
- Vuelve a la vida 64 oz **\$24.99**
Michelada with shrimp and 3 beers
- Chelada **\$6.49**
Lime juice served with tajin and your favorite beer
- Macua 16oz **\$7.49** | 27oz **\$9.99**
(white rum, orange juice, guava juice, fresh lime)
- Moscu mule **\$6.49**
- Jaibol **\$6.99**
(rum + coke)
- Flor ginger **\$6.99**
(flor de caña + ginger beer)
- Jicarito **\$9.99**
(white rum, orange juice, squirt, chamoy, lime and tajin)
- Mojito 32oz **\$9.99**
- Domestic beer **\$3.99**
Busch Light, Coors Light, Bud Light, Miller Lite, Michelob Ultra, Spotted Cow, Budweiser, Blue Moon, IPA Beer
- Imported beer **\$3.99**
Corona (premier, light, extra) bohemia, modelo especial, negra modelo, dos equis (xx), dos equis (xx) amber, victoria, toña
- Margaritas 16oz **\$7.49** | 27oz **\$9.49** | 64oz **\$19.99**
Lime, strawberry, raspberry or mango
- Blue margaritas regular **\$9.99** | large **\$19.99**
- Margarona 20oz **\$9.99** | 64oz **\$19.99**
(margarita + corona)
- White clow **\$3.49**
- Twisted tea **\$3.49**
- Non-alcoholic - o'douls, corona, heineken **\$3.99**





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Fritanga

MENU CATERING

La



Grilled chicken

Served with jalapeño or mushrooms sauce, rice and beans or gallopinto, dinner rolls, tajadas or maduro and house salad.

Grilled steak

Served with chimichurri, jalapeño or mushrooms sauce, rice and beans or gallopinto, dinner rolls, tajadas or maduro and house salad.

Carne Desmenuzada (shredded beef)

Served with rice and beans or gallopinto, dinner rolls, tajadas or maduro and house salad.

Cerdo Adobado

Served with rice and beans or gallopinto, dinner rolls, tajadas or maduro and cabbage salad.

Churrasco

Grilled Sirlion Steak served with our Nicaraguan version of chimichurri sauce, which is chopped parsley, garlic, olive oil and white vinegar. Served with White rice or gallopinto, tajadas or dinner rolls and house salad.



Order
Now

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