



NICATIZERS

Refried beans

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

\$4.99

Guacamole Nicaraguan style

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

\$4.99

Cheese Dip

\$5.49

Maduro con queso

Sweet Plantain slices with fried cheese and cabbage salad.

\$6.99

Grilled Chicken Wings

Choice of buffalo, barbecue or house sauce.

\$7.99

Ceviche de Pescado

Chopped tilapia fillet cooked in lime juice, onions and culantro mix served with crackers.

\$7.99



Tostones con queso

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

\$6.99

Tostones con carne

Tostones or patacones with carne asada and cabbage salad.

\$8.99

Tostones con Camarones

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

\$9.99

Tostones con Mixtos

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

\$13.99

Ceviche de Camarón

Chopped shrimp cooked in lime juice, onions and culantro mix served with crackers.

\$7.99

Bandeja criolla

Tostones with cheese, tostones with carne asada, tostones with shrimp, vigoron, two beef tacos, refried beans with sour cream, guacamole, cabbage salad and pico de gallo.

\$19.99



CARNES | MEATS

Carne Desmenuzada

Is also known as Ropa Vieja in other countries. This shredded Beef is cooked in a rich sauce with spices.

\$15.99

Bistec Encebollado

Delicious skillet steak cooked in tomato and onions sauce.

\$16.99

Carne en Salsa Jalapeño

Grilled steak served with our flavorful and spicy jalapeño and onions sauce on top.

\$17.99

Carne en Salsa de Hongos

Grilled steak cooked with our special and flavorful mushroom sauce.

\$17.99

Lengua en Salsa

Tender beef tongue in a tomato-bassed sauce with veggies.Served with white rice, cabbage salad and tostones.

\$17.99

Carne Asada

Delicious Steak marinated in a tart and savory blend of bitter orange and grilled to tender perfection.

\$16.99

ENTREES INCLUDE

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



Churrasco

\$22.99

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.

POLLO | CHICKEN

Pollo en Salsa Jalapeño

Juice grilled chicken breast with our flavorful and spicy jalapeño and onions sauce on top.

\$16.99

Pollo en Salsa de Hongos

Juice grilled chicken breast with our special and flavorful mushroom sauce.

\$16.99

Pollo Asado ½

Grilled Chicken Breast and wing marinated in a mixture of citrus juices, achiote and spices.

\$16.99

Entrees include:

Gallopinto, tostones, tajadas, maduro or tortillas and cabbage salad.



Entrees include:

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



BURGUERS

Grilled Chicken Burger

\$12.99

Juicy and flavorful chicken burger, with bacon, lettuce, tomato, onion and pepper jack or american cheese. Served with french fries.

Cheeseburger

\$12.99

Angus beef with American cheese. Served with french fries.

Toston burger

\$12.99

Toston, with angus beef, lettuce, tomato, culantro sauce and cheese. Served with french fries.

Nicas burger

\$13.99

Angus beef with guacamole, bacon, American or pepper jack cheese, lettuce, tomato, and onion. Served with french fries.

Deluxe burger

\$14.99

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

Monster burger

\$19.99

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



CERDO | PORK

Cerdo Asado

\$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.

Cerdo Adobado

\$15.99

Slow cooked Pork Loin marinated with achiote and laurel leaves.

Entrees include:

Gallopinto, tostones, tajadas, maduro or tortillas and cabbage salad.

Chanco con Yuca

\$10.99

Boiled cassava with Slow cooked Pork Loin and cabbage salad dressing with lime juice and tomatoes.

Vigorón sencillo

\$9.99

Boiled cassava with crispy pork skin and cabbage salad dressing with lime juice and tomatoes.

Vigorón Mixto

\$12.99

Boiled cassava with crispy pork skin and adobado pork loin and cabbage salad dressing with lime juice and tomatoes.



DEL MAR | SEAFOOD

Coctel de Camarón

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

\$14.99

Camarones en Salsa Jalapeña

Seasoned Grilled Shrimp served with our flavorful and spicy jalapeño and onions sauce on top. Served with white rice, tostones and house salad and lime.

\$16.99

Camarones en Salsa de Hongos

Seasoned Grilled Shrimp served with our special and flavorful mushroom sauce. Served with white rice, tostones and house salad and lime.

\$16.99

Camarones al Ajillo

Seasoned grilled shrimp served and marinated with a flavorful garlic sauce. Served white rice, tostones, house salad and lime.

\$16.99

Sopa Marinera

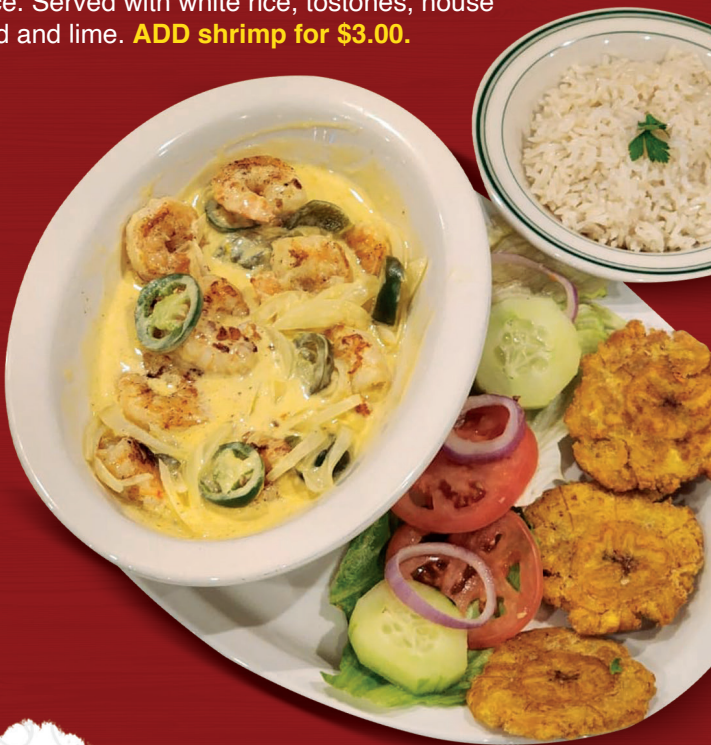
Seafood Soup. Boiled with milk and butter.

\$19.99

Pescado a la Tipitapa | Pargo rojo (red snapper)

\$22.99

Fried whole red snapper topped with Tipitapa sauce. Served with white rice, tostones, house salad and lime. **ADD shrimp for \$3.00.**



OTROS

Enchiladas

Three Fried Corn tortillas filled with rice and shredded beef served with cabbage salad on top.

\$9.99

Tacos

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

\$8.99

Repocheta

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

\$4.99

Tajadas con Queso

Fried plantain strips with fried cheese served with cabbage salad on top.

\$8.99

Nica Nacho

Steak or Chicken, refried beans, lettuce, pico de gallo, sour cream and cheese sauce.

\$13.99

Burrito Nica

Wrapped steak, pork or chicken with gallopinto, sweet plantain, sour cream, fried cheese, tomatoes and cilantro sauce.

\$13.99



PARA COMPARTIR | TO SHARE

El Parrillon

\$39.99

Carne asada, grilled pork, grilled chicken, grilled sausage, fried plantain, fried cheese, maduro, cabbage salad, pico de gallo, tortillas, gallopinto and chimichurri, cream of mushroom and jalapeño sauce served in a small grill.

EXTRAS

Refried Beans	\$2.99	Rice	\$2.99	Tajada	\$3.99
Fried cheese	\$4.99	Cabbage salad	\$1.99	Salsa Jalapeña	\$3.99
Gallo Pinto	\$2.99	Maduro	\$2.99	Salsa de Hongos	\$3.99
Tostones	\$2.99	Sour Cream	\$1.49	Bread	\$1.25
Grilled Sausage	\$1.49	Tortillas	\$1.49	Yuca	\$3.99
Avocado	\$2.49	Coleslaw	\$2.99		

KIDS MENU

Chicken Nuggets and fries	\$5.49	Chicken strips and fries	\$5.49	Mozarella Sticks	\$5.49
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SENIOR MENU (65+)

Chorizada

\$4.99

One grilled Sausage with corn tortilla and cabbage salad.

Traditional

\$6.99

Gallo Pinto, cheese repocheta and cabbage salad. **Add beef for \$1.00**

Fish Fry

\$7.99

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



ENSALADAS /SALADS

Grilled chicken salad

\$11.99

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

No meat

\$8.99

Lettuce, tomato, carrot, red onion, cucumber, mushrooms, avocado and lime.

Grilled shrimp salad with tartar sauce

\$13.99

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

Grilled steak salad

\$12.99

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



ON WEEKEND

Nacatamales

\$10.99

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.

Sopa de mondongo

\$14.99

Mondongo is a hearty soup made from diced tripe (the stomach of the cow) and vegetables as ayote, cabbage, chayote, corn, cassava, baby corn, topped with a touch of fresh cabbage cooked over low heat. Served with rice and corn tortillas.

Sopa de res

\$14.99

Beef bone soup with vegetables as ayote, cabbage, chayote, corn, cassava and baby corn. Served with rice and corn tortillas.



LUNCH MENU

(MONDAY-FRIDAY 10am-3pm)

#1 Carne asada

\$9.99

Grilled steak served with gallopinto, tortilla or tajadas and cabbage salad

#2 Cerdo asado

\$9.99

Grilled pork served with gallopinto, tortillas or tajadas and cabbage salad.

#3 Pollo asado

\$9.99

Grilled chicken served with gallopinto, tortillas or tajadas and cabbage salad.

#4 Filete de pescado

\$9.99

Grilled tilapia fillet served with jalapeño and onions white sauce, tortillas or tajadas, house salad and lime.

#5 Arroz a la Valenciana

\$9.99

Orange rice with shredded chicken, sausage, mixed veggies served with bread and cheese.

#6 Carne desmenuzada

\$9.99

Shredded beef marinated with Nicaraguan seasonings served with white rice, tajadas or tortillas and cabbage salad.

#7 Grilled Chicken Breast

\$9.99

Juice grilled chicken breast topped with mushroom or jalapeño sauce. Served with gallopinto, tortillas or tajadas and cabbage salad.

#8 Grilled Steak

\$9.99

Juice grilled steak topped with mushroom or jalapeño sauce. Served with gallopinto, tortillas or tajadas and cabbage salad.



DESSERTS



Arroz con Leche

\$3.99

Flan

\$5.99

Tres Leches

\$5.99

Banana Split

\$7.99

Ice Cream

\$3.99

(vanilla, strawberry, chocolate)

Cajeta de coco

(seasonal)

BEVERAGE

Coca cola products:

Coke, Diet Coke, Sprite, Mellow Yellow, Root Beer, Fanta, Dr. Pepper.

\$2.75

Iced tea:

Unsweetened, Sweetened, Raspberry.

\$2.99

Semilla de jícaro:

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

\$3.99

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

Tiste:

It is a popular typical drink based on ground corn, cacao and cinnamon.

\$3.99

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

Chicha:

Chica de maíz is a typical drink from various areas of Nicaragua, it's made from selected corn that, when processed in a particular way, produces a very creamy drink that is very popular and is so widely consumed in Nicaragua.

\$3.99

Pinolillo:

Is one of the traditional drinks par excellence of Nicaragua. It's main ingredient, white and roasted corn, its second characteristic ingredient is cocoa. This soft drink has a somewhat thick and sandy texture with an incredible smell, your palate lights up when you feel such a smell and you can imagine the taste.

\$3.99

Coffee:

Free Refills

\$1.99

Milk:

2%

\$1.99

Juice:

Orange or Apple

\$2.99

Lemonade:

\$2.99

Ask for flavor

\$3.50

Bottle coke:

\$3.99

Kola shaler:

\$3.99

Rojita:

\$3.99



OMETEPE BAR

- Daiquiri **\$6.49**
- Al Grito: (Extra lite shot w/lime) **\$3.99**
- Mimosa **\$5.99**
- Nica Fashion (Flor de Caña 7a.) **\$9.99**
- Piña Colada **\$6.49**
- Michelada:
20oz **\$8.49** | 64oz **\$24.99**
- Chelada **\$6.49**
- Macua:
16oz **\$7.49** | 27oz **\$9.99**
- Nica Mule **\$6.49**
- Jaibol: (rum + coke)a **\$6.99**
- Prensado: (beer + shot) **\$6.99**
- Flor Ginger: (Flor de caña + ginger) **\$6.99**
- Jicarita: white rum, orange juice, squirt,
chamoy, tajin) **\$9.99**
- Nicajito: (with rum) **\$9.99**
- Domestic Beer: Busch Light, Coors Light,
Bud Light, Miller Lite, Michelob Ultra, Spotted
Cow, IPA Beer **\$3.99**
- Imported Beer: Corona, Bohemia, Modelo Especial, Negra
Modelo, Dos Equis (XX), Dos Equis (XX) Amber, Victoria, Toña
\$3.99
- Margaritas: Lime, Strawberry, Raspberry or Mango
16oz - **\$6.99** | 27oz **\$9.99** | 64oz **\$19.99.**
- Blue Margaritas:
Regular **\$9.99** | Large **\$19.99**
- Margarona: (margarita + corona)
20oz **\$9.99** | 64oz **\$19.99**
- White Clow **\$3.49**
- Twisted Tea **\$3.49**
- Non-Alcoholic: O'Douls, Corona, Heineken **\$3.99**





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