

La Costa Cafe & Lounge

* Dinner Menu *

Starter

These dishes are great for sharing

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PASTELILLOS DE CARNE CON QUESO

Puerto Rican Meat Turnovers with cheese

\$ 13

SORULLOS DE QUESO

Puerto Rican corn fritters with cheese inside.

\$ 10

QUESO FRITO CON SALSA DE GUAYABA

Fried Cheese with Guava Sauce

\$ 8

TOSTONES DE PLATANO

Green Fried Plantains

\$ 8

TOSTONES DE YUCA

Fried Cassava

\$ 8

Makes
-EVERYTHING-
better

Main course

A diverse range of flavorful Puerto Rican dishes which are all sourced daily and locally.

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* MOFONGO CON LA VAQUITA DE LA COSTA

Mofongo with over 1 lb of perfectly marinated Ribeye.

\$ 45

* MOFONGO CON CHURRASCO A LA PARILLA

Mofongo with grilled skirt steak

\$ 24

* MOFONGO CON POLLO A LA CREMA PARMESANA

Mofongo with grilled Chicken on Las Costas House signature cream

\$ 21

JIBARITO DE RES

Jibarito: Plantain and Steak Sandwiches with flattened, fried green plantains and aioli (garlic mayo) The traditional filling is steak, cheese, lettuce, and tomatoes.

\$ 21



Desserts

Our desserts are made in house by our pastry chef

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PISTACHIO AFFOGATO

Vanilla gelato served with a hot shot of fine espresso topped with Pistachio Italian Sauce and crunchy roasted pistachios.

\$ 10

PUMPKIN SPICE TRES LECHE

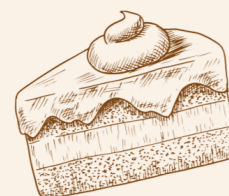
This Pumpkin Spice Tres Leches Cake is super moist with a scrumptious three milk custard, fall-inspired pumpkin spice flavor and a fun twist on a classic!

\$ 12

FLAN DE QUESO

Puerto Rican flan is a baked custard made with condensed and evaporated milk, eggs, Cream cheese and sugar for a rich, smooth dessert smothered with caramel.

\$ 8



enjoy