

LA ISLA RESTAURANT
BREAKFAST

Mon thru Fri: 7 am to 11 am - Sat: 7am to 12 pm

EGGS

- La Isla Huevos Rancheros** 7.50
two poached eggs, spicy tomato sauce in a fried tortilla shell served over black beans with a side of rice
- Churrasco a Caballo con Arroz y Frijoles Negros** 12.50
grilled skirt steak served with fried eggs, white rice and black beans
- La Isla Sandwich de Huevo** 5.00
egg, bacon, tomato, avocado and red onion on multigrain bread
- Dos Huevos al Gusto con Papas y Tostada** 5.00
two eggs any style served with homefries and toast

GOURMET OMELETTES

omelettes served with home fries and toast

- Tortilla de Platano Maduro, Espinaca y Queso Blanco** 7.50
sweet plantain, spinach, spanish white cheese omelette
- Tortilla de Tocineta, Aguacate y Cebolline** 7.50
bacon, avocado and scallion omelette
- Tortilla de Hongo, Queso Suizo y Jamon Serrano** 7.50
mushroom, swiss cheese and serrano ham omelette
- Tortilla De Clara** 6.00
fluffy egg white omelette
- with spinach, tomato, mushroom, onion 7.50

FROM THE GRIDDLE

served with maple syrup

- Buttermilk Pancakes** 6.00
- Fresh Blueberry Banana Pancakes** 7.50
- French Toast** 6.50
topped with toasted almonds and powdered sugar

CEREALS

- Oatmeal** 4.00
old fashioned oats cooked in milk
- with fresh fruit 5.50
- Fruit, Yogurt and Granola Plate** 7.00
fresh fruit served with organic plain yogurt and granola on the side
- Corn Flakes** 3.50

SIDES

- Applewood Smoked Bacon** 3.00
- Ham** 3.00
- Chorizo** 3.00
- Homefries** 3.00
- French Fries** 4.50
- Sweet Plantains** 4.50
- Cuban Toast or Multigrain Toast** 1.50
- Fresh Seasonal Fruit** 4.00

BEVERAGES

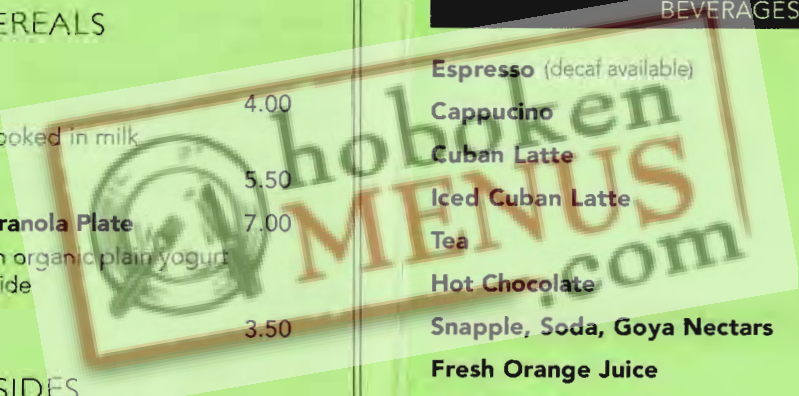
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DESSERT

- Flan de Leche Tradicional** 5.00
cuban crème caramel
- with coconut 6.00
- Tres Leches** 6.00
vanilla sponge cake soaked in three milks and rum, topped with meringue
- Arroz con Leche** 4.00
rice pudding
- Pudin de Pan** 4.00
bread pudding made with rum and raisins
- Torta de Limon Fresado con Almeba de Cilantro** 6.00
frozen key lime pie with cilantro lime syrup and toasted almonds
- Torta de Queso y Mango** 6.00
coconut mango cheesecake with mango sauce

BEVERAGES

- Espresso** (decaf available) 1.25
- Cappucino** lg 3.00
- Cuban Latte** reg 2.25 lg 3.00
- Iced Cuban Latte** lg 3.00
- Tea** 1.25
- Hot Chocolate** 2.00
- Snapple, Soda, Goya Nectars** 1.75
- Fresh Orange Juice** 3.00
- Morir Soñando** 4.00
frappé made with fresh orange juice, evaporated milk and sugar
- Batidos** 3.50
made with milk or just blended with ice
- coca - coconut
- guanabana - sour sop
- guayaba - guava
- leche malteada - malted milk
- mamey
- mango
- papaya
- platano - banana
- trigo - wheat



201-659-8197

Delivery
 Monday thru Friday 11 am to 9 pm
 Saturday and Sunday 5 to 9 pm

La Isla Restaurant
 104 Washington Street
 Hoboken

Open Monday through Saturday 7 am to 10 pm
 Sunday: Brunch 10 am to 3 pm, Dinner 5 pm to 9 pm

Catering Available | Credit Cards Welcome

APPETIZERS

Platano Asado	6.00
roasted yellow plantain filled with picadillo and topped with queso blanco	
Yuca Rellena	7.00
mashed cassava filled with lobster creole	
Ceviche de Camarones	8.50
lime, cilantro, onion and marinated shrimp served with plantain chips	
Pinchos de Chorizo y Camarones	8.00
lime and garlic marinated chorizo and shrimp skewers served with salad greens	
Papa Rellena	3.25
mashed potato stuffed with ground meat and cooked crispy outside and soft inside	
Empanada de Pollo o Carne	3.25
a crescent-shaped pastry turnover filled with chicken or beef	
Croqueta de Jamon	2.00
homemade filling of ground ham, breaded and fried	

SOUP & SALAD

Sopa de Pollo	sm 3.00	lg 5.00
homemade chicken noodle soup with potatoes, carrots, celery and corn		
Sopa del Dia ~ Soup of the Day		
Ensalada de Casa	5.00	
field green salad with balsamic vinaigrette		
Ensalada de Espinaca y Remolacha	8.00	
spinach tossed with mango, avocado, blue cheese, oranges and red onion in a champagne vinaigrette with toasted macadamia nuts served over roasted beets		
Ensalada de Berro	6.00	
watercress, grape tomatoes, fried yuca and avocado with red onion sherry vinaigrette		
Ensalada de Aguacate, Tomate y Cebolla	6.00	
avocado, tomato and red onion		
Ensalada Mixta	4.00	
mixed salad		

Available with any of the above salads:

-grilled chicken	add 3.00
-grilled shrimp	add 4.00
-grilled skirt steak	add 5.00

PRESSED SANDWICHES

Sandwich Cubano	6.50
roasted pork, ham, swiss cheese and pickle topped with garlic mojo on cuban bread	
Pan con Bistec	7.50
grilled steak with lettuce, tomato, onions and crispy potato sticks on cuban bread	
Pan con Lechon	6.50
roast pork with garlic mojo on cuban bread	
Croqueta Preparada	6.00
smoked ham croquette topped with swiss cheese, ham, pickle and garlic mojo on cuban bread	
Choripan	6.00
grilled chorizo with caramelized onions, crispy potato sticks on cuban bread	
Media Noche	5.50
roasted pork, ham and swiss cheese on sweet bread with pickle and garlic mojo	
Sandwich de Pollo Asado	6.00
pulled chicken with lettuce, tomato, onion and crispy potato sticks on cuban bread	
Fritas	7.50
four mini cuban sliders topped with cooked onions and crispy potato sticks, served with french fries	
Jamon y Queso	5.00
layered ham, swiss cheese, pickle and garlic mojo on cuban bread	

SIDES

Tostones con Mojo	4.50
twice fried green plantains with garlic sauce	
Maduros	4.50
fried yellow plantains	
Yuca	4.50
fried or boiled cassava	
Pure de Malanga	4.50
taro root purée	
French Fries	4.50
Moro	sm 3.00 lg 4.50
mixed black beans and rice (made with pork)	
Arroz con Gandules	sm 3.00 lg 4.50
yellow rice with pigeon peas	
White Rice	sm 2.50 lg 3.50
Black Beans (vegetarian)	sm 3.00 med 4.00 lg 5.00
Red Beans	sm 3.00 med 4.00 lg 5.00

DAILY LUNCH SPECIALS

choice of two sides: rice, beans, yuca, maduro

LUNES ~ MONDAY

Tasajo Con Boniato - Braised Shredded Beef with Cuban Sweet Potato and Rice (no choice of sides)	10.00
Chuletas a la Parilla ~ Grilled Pork Chops	9.00
Chicharron de Pollo ~ Marinated Fried Chicken Chunks	8.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

MARTES ~ TUESDAY

Arroz con Pollo ~ Chicken and Yellow Rice Casserole with Sweet Plantain (no choice of sides)	10.00
Costillas Asada ~ Roasted Spare Ribs	9.00
Ropa Vieja ~ Shredded Flank Steak	10.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

MIERCOLES ~ WEDNESDAY

Bistek en Casuela ~ Braised Steak Casserole	10.00
Fricasse de Pollo ~ Braised Chicken and Potato Stew	9.00
Lechon Asado ~ Roasted Pork	10.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

JUEVES ~ THURSDAY

Picadillo ~ Havana-Style Ground Beef	9.00
Rabo Encendido ~ Oxtail Stew	11.00
Masitas de Puerco ~ Fried Fresh Pork Morsels	9.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

VIERNES ~ FRIDAY

Carne Con Papa ~ Beef Stew	10.00
Pescado al Ajillo ~ Talapia in Garlic Sauce	11.00
Chicharron de Pollo ~ Marinated Fried Chicken Chunks	8.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

SABADO ~ SATURDAY

Ropa Vieja ~ Shredded Flank Steak	11.00
Lechon Asado ~ Roast Pork with Sweet Plantains	11.00
Arroz con Pollo ~ Chicken and Yellow Rice Casserole with Sweet Plantain (no choice of sides)	10.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

DOMINGO ~ SUNDAY served from 5 pm to 9 pm

Tamal en Cazuela con Maduro ~ Pork and Polenta Casserole with Sweet Plantains (no choice of sides)	8.00
Ropa Vieja ~ Shredded Flank Steak	11.00
Lechon Asado ~ Roast Pork with Sweet Plantains	11.00
Pollo Asado ~ Roasted Chicken breast 8.00 thigh 7.00	

ENTREES

*served with choice of two side dishes

Dorado	19.00
grilled mahi mahi served over a chickpea, bacon and potato hash with grilled asparagus and saffron garlic aioli	
Pechuga Rellena	17.00
chicken breast stuffed with serrano ham, portabello mushroom, and spanish white cheese, served over black beans, taro root puree and grilled vegetables	
Salmon Horneado	18.00
herb marinated oven baked salmon served with boniato mash, sautéed spinach and grilled vegetables	
Camarones Encendido*	16.00
jumbo shrimp sautéed in olive oil, garlic, onion, peppers, olives and spicy tomato sauce	
Camarones al Ajillo*	16.00
jumbo shrimp sautéed in a white wine garlic sauce	
Bistek de Palomilla*	16.00
sirloin steak pounded thin, seared and topped with caramelized onions	
El Bistek Empanizado*	17.00
sirloin pounded thin, breaded and topped with chopped raw onion	
Churrasco con Chimichurri*	19.00
marinated grilled skirt steak topped with chopped raw onion, served with an argentinean style steak sauce	
Bistek de Pollo Empanizado*	16.00
panko breaded boneless chicken breast topped with a fresh tomato watercress salad	
Pollo a la Ajillo con Espinaca*	16.00
double boneless chicken breast in garlic sauce served with sautéed spinach	
Chuletas Encebolladas a la Parilla*	17.00
grilled marinated center cut pork chops topped with caramelized onions	

All Prices Plus Tax and Subject To Change

05/09