

# APPETIZERS

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<b>Calamares a La Romana</b> .....	\$9.50
Deliciously deep fried seasoned rings of squid served with our home made salsa.	
<b>Empanadas</b> .....	\$10.95
A stuffed pastry turnover with a savory filling. This dish has empanada filled with beef (2), chicken (2), and cheese (2).	
<b>Seafood Ceviche (Ceviche De Mariscos)</b> .....	\$12.95
A popular South American dish. A delicious mixture of Shrimp, clams, and Fish, marinated in Fresh Lime juice, peppers, onions and cilantro.	
<b>Shrimp in Garlic sauce &amp; Plantains</b> .....	\$11.95
Sabroso! Shrimp sautéed in a delicious garlic sauce, and served in cup-shaped tostones (fried plantains).	
<b>Grilled Shrimp/Avocado/Plantains</b> .....	\$11.95
Plantains shaped in for of a cup (5) topped with pico de Gallo, avocado, and grilled shrimp.	
<b>Green Plantains Tapas</b> .....	\$9.95
Crispy Fried plantains, topped with choice of meat, salsa, sour cream, avocado, and jalapenos.	
<b>Breaded Chicken Wings</b> .....	\$7.95
Breaded wings and drummies, fried and served with fries and salsa.	
<b>Naked Wings</b> .....	\$7.95
Naked Wings are a staple. These are marinated with of sea salt, garlic, oregano, paprika, and black pepper with a bit of lime zest thrown in for good measure.	
<b>Buffalo Wings</b> .....	\$7.95
The wings are broiled after they've been marinating in a spicy sauce.	
<b>Bar-B-Que Wings</b> .....	\$7.95
These barbecue chicken wings are sweet, smoky and just sticky enough to make you very very happy.	
<b>Congas Habanero Chicken Wings</b> .....	\$8.50
For those who like it Hot. Fresh home made wings, fried and sautéed with habanero sauce. Served with Fries.	
<b>Dominican Fried Chicken</b> .....	\$8.95
Half chicken cut in pieces, marinated and fried golden brown. Served with Rice and Beans.	
<b>Chicken Tenders</b> .....	\$6.95
Chicken Tenders served with French Fries.	
<b>Sweet Plantains with Queso Fresco</b> .....	\$6.50
Sweet plantains with fresh Mexican queso fresco	
<b>Yuca con Mojo</b> .....	\$6.95
Yucca, served on a bed of lettuce & onions sautéed in garlic, vinager, and sherry wine.	
<b>Conga Tostada (3)</b> .....	\$7.95
Tostadas topped with Rice, beans, choice of meat, sour cream, lettuce, and Queso Cotija.	

<b>Tacos</b> .....	\$6.95
Choice for Flour, or Corn Tacos (3). Filled with choice of Meat, topped with hot salsa, sour cream, lettuce, tomatoes and cheese.	
<b>Conga Nachos</b> .....	\$7.95
Nachos topped with choice of Meat, cheese,salsa,sour cream, avocado & jalapenos.	
<b>Beef Short Ribs</b> .....	\$8.95
Thin cut grilled beef short ribs. Served with Rice and Pinto Beans.	
<b>Cuban Burrito</b> .....	\$6.00
Make your own burrito with choice of Rice, and your choice Shredded Beef, or Roast Pork, or Chicken, or Steak.	

## SALADS/ENSALADAS

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- House Salad** ..... \$4.95  
Green house salad consisting of spring lettuce, Romaine, tomatoes, cucumbers and served with our house dressing.
- Conga's Cesar Salad** ..... \$5.50  
Romaine Lettuce, Croutons, Cesar Dressing, and Parmesan Cheese.
- Grilled Chicken Salad** ..... \$8.95  
Grilled Chicken Breast, serve on top of your choice of salad.
- Avocado and Mango Salad** ..... \$7.50  
Fresh Mangos, and avocados marinated in lime juice, and olive oil. Served on top of a bed of mix greens.
- Three Beans Salad** ..... \$6.95  
This dish is rich on fiber and proteins. Chick peas, black beans and kidney beans mixed with diced tomatoes, onions, peppers, cilantro and cabbage, mixed with our delicious house dressing.

## SOUPS/SOPAS

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- Sopa del Dia/Today's Soup** ..... \$4.50  
Today's Soup. Soup varies daily, please ask your server.
- Black Beans Soup** ..... \$4.95  
Black Beans soup served with rice, and red onions.
- Asopao de Mariscos (Seafood soup)** ..... \$10.95  
A hearty meal-in-a-bowl, featuring shrimp, littleneck clams, mussels, green lip mussels, crab claws, and calamares. This is a miracle soup, it cures your body and improves your love life.
- Asopao de Pollo (Chicken Rice Soup)** ..... \$7.95  
Delicious chicken and rice soup

## RICE/ARROZ

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- Arroz con Pollo/Rice with Chicken** ..... \$9.95  
Rice with Chicken. This is a typical Puerto Rican dish that has a long history in the Latin Cuisine. Slices of chicken breast cooked with rice.
- Arroz con Vegetales/Rice with Vegetables** ..... \$9.95  
This dish is a colorful savory blend of rice sautéed with vegetables.
- Arroz con Mariscos/Rice with Seafood** ..... \$14.95  
If you can't wait for the Paella, then order this savory blend of rice sautéed with Saffron, Shrimp, Halibut, Mussels, Clams, Crab, and Calamari.

## POLLO Y CARNE/CHICKEN & MEAT

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- Jamaican Chicken** ..... \$10.50  
Slices of chicken breast sautéed in a spicy curry and vegetables sauce.
- Bistec Encebollado/Beefsteak with Onions** ..... \$16.95  
Beef Tenderloin sautéed with onions, wine, vinegar, & soy sauce.
- Pork Tenderloin with Mofongo** ..... \$11.95  
Sautéed chunks of pork tenderloin in onions and wine. Served with fried crush plantains in olive oil, garlic, and pork fritters.
- Ropa Vieja (Cuban Shredded beef)** ..... \$10.50  
Cuban dish, consisting of shredded flank steak with a savory sauce.
- Pernil (Roast Pork)** ..... \$9.95  
Marinated and oven baked Green Ham.

## MARISCOS/SEAFOOD

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- Tilapia in Curry and Coconut sauce** ..... \$12.95  
Tilapia marinated sautéed in a curry, and coconut sauce. Served with mashed potatoes.
- Halibut in Garlic sauce/Mero al ajillo** ..... \$14.75  
Grilled Halibut filet, topped with a garlic and butter sauce. Served with potatoes.
- Broiled Salmon in Brandy** ..... \$14.90  
Broiled Salmon with olive oil, tarragon butter and sautéed in lemon, pepper, and flamed in brandy. Served with potatoes.

## ESPECIALIDADES/SPECIALTIES

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<b>Churrasco Argentino</b> .....	\$16.95
Grilled 12oz of Inside Skirt meat, , topped with Chimichurri sauce.	
<b>Parrillada Argentina</b> .....	\$21.95
For the meat lovers, this is an excellent choice. Grilled beef tenderloin, chicken, pork loin, and Spanish Sausage.	
<b>New York Steak with Shrimp in Garlic sauce</b> .....	\$17.95
Grilled, 12oz New York steak , topped with shrimp sautéed in a garlic butter sauce. Served with Choice.	
<b>Halibut a La Mar</b> .....	\$18.50
Fresh Halibut filet, Shrimp, and Crab legs, sautéed in a spicy Creole sauce.	
<b>Seafood Casserole</b> .....	\$21.95
This savory dish incorporates a variety of fresh seafood (Fresh Halibut, Shrimp, crab meat, scallops, clams, mussels, and calamari), sautéed in a Saffron sauce.	
<b>Paella Valenciana (for two)</b> .....	\$40.00
This dish has its origin in Valencia Spain. It is based on rice cooked with Saffron, Shrimp, Clams, Mussels, Calamari, fish, Pork, Chicken, and Spanish Sausages. Preparation time is a minimum of 50 minutes.	
<b>Paella Marinera (for two)</b> .....	\$50.00
This colorful blend of rice and seafood (Lobster, shrimp,fish, crab, clams, mussels, and scallops, cooked with Saffron, makes this a must for the rice and seafood lovers.	

## SIDE ORDERS

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<b>Rice and Beans (Black or Pinto)</b> .....	\$4.50
<b>Congri (Rice and Black Beans cooked together)</b> .....	\$3.75
<b>Tostones/Fried Green Plantains</b> .....	\$4.25
<b>Yuca Frita/Fried Yucca</b> .....	\$4.25
<b>Papas Fritas/French Fries</b> .....	\$4.25
<b>Arroz/Rice</b> .....	\$3.00
<b>Beans (Black or Pinto)</b> .....	\$2.00
<b>Rice with Pigeon Peas (Arroz con Gandulez</b> .....	\$5.50
<b>Mofongo ( Crushed green plantains)</b> .....	\$5.50

## POSTRES/DESSERTS

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<b>Flan/Caramel Custard</b> .....	\$4.50
<b>Tres Leches/Three Milk Cake</b> .....	\$4.50
<b>Puding de Arroz/Rice Pudding</b> .....	\$3.75