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Javier’s Bistro offers a taste of Puerto Rico, a Caribbean culture, famously known as “El Borinqueno”. There are two basic components, which makes our flavors unique and robust. SOFRITO is our number one ingredient, made up of fresh home grown vegetables. ADOBO is the main seasoning we use. All our culinary creations use's these two ingredients offering you an authentic taste only found in the “El Borinqueno” culture.

**APPETIZERS (FRITURAS)**

**Grilled or Fried Calamari**….……….. **10**

Grilled is served with ginger dressing & JB’s dipping sauce

Fried is served with JB’s sauce

**Latino Fondue** …................……………. **7**

Smoked Cheddar blend, peppers, onions, sofrito served with House-made tortilla chips

**Fried Pickles**….…..……….....………...... **7**

Lightly breaded and served with JB’s Sauce

**Nachos**…………….…....................….…...... **9**

Bistro Potato’s with picadillo, Latino cheese sauce, jalapenos,

green onion, House-made guacamole & Pico with sour cream

**Mojito Carne Frita**.…...…………….......**7**

Citrus marinated pork fried chunks, Topped with fried onions and tortilla

**QUESADILLA**

Cheese……………………….………….…….**. 8**

Veggie,or Chicken …………**11**

Pork mojito, Steak or Picadillo …**. 14**

Salmon or Shrimp……………….…...… **16**

**Fried Onion Rings**…. **7 Large**…. **15**

**Assorted Chips-n-Salsa**......…..……… **7**

**BURGERS**

Accompanied with *Bistro* potatoes, topped with JB’s sauce, lettuce, tomato pickle and red onion

***Enhance with an Egg***……………..…………….**2**

**Beefy Beef Burger**……………………. **12**

Flank steak, grilled onions and mozzarella

**Latino Burger**…………………..….……. **9**

Pico, guacamole, cheddar and Provolone cheeses

**Barnyard Burger**…………….….……. **10**

Beef, bacon and Egg

**Mojito Burger**……………………..…… **10**

Bacon and pork mojito, onion & provolone

**Bleu Mushroom Burger**….…...…… **10**

Bleu cheese, sautéed mushroom, grilled onion and black pepper

**Veggie Burger**………….………...….…… **9**

Rice and beans, guacamole and Pico

Add a choice of: mushroom, spinach or peppers

**Chefs Burger**…………………………….… **9**

Lettuce, tomato, pickle and onion

**BBQ Pork Burger**…..………..…..….… **11** Mojito pork cooked in BBQ topped with provolone and coleslaw

**Louisiana Burger**……………...……… **12**

Served with shrimp, chorizo,

spinach and provolone

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**ENTRÉE SALADS**

**Nacho Salad**…………………….…………………..**12**

Picadillo, chicken, Mojito or add $4 for seafood on bed of artisan lettuce mix, pico, guac, sour cream

**Without meat** …….………………………….….**10**

**SANDWICHES**

**Milano Tripleta** ……………………………...…. **11**

**The Puerto Rican famous Meat Lovers Delight**…

Pernil (Pork), grilled steak & ham

with melted Swiss cheese, shredded cabbage & JB's sauce & pickles,

served with Bistro chips

**BEEF “SANCOCHO”** **(Stew)** ………. **12**

A rich Puerto Rican Beef stew with Plantains, Yucca, Potatoes, Onion, and Garlic Made with a traditional “Sofrito” Peppers served with Sazon Rice

**\*Paella**………………………….………..……… **20**

Shrimp, mussels, chorizo, pork mojito, spinach, onion, pepper and caper mix

**Gluten-free requests can be accommodated**

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Entrée Includes Choice of**

**Rice Bowl or Taco-Style Salad Bowl:**

Served with beans & rice or salad

teased with Pico, sour cream, cheddar & crispy tortillas

**ENTRÉE (CENA)**

**\*Barramundi**……………..…..…….……… **19**

Texture of Asian sea bass with a mild

and buttery taste of cod and served

with a lemon sofrito cream sauce

**\*Salmon** ………………………….....………... **17**

Grilled salmon on a bed of sautéed

spinach, mushrooms & sun-dried

tomatoes, cream sauce

**\*Chicken Marsala**….…………….…..…… **17**

Chicken breast cooked in mushroom

Brandy cream sauce

**\*Chicken Piccatta**…………………..…..…. **17** Chicken dredged in an egg batter, then sautéed with a lemon caper cream sauce

**\*Artichoke Chicken**………...………..…… **17**

Chicken sautéed with sundried tomato, artichoke, spinach and red onion in a

lemon twist cream sauce

**\*Voodoo Rogue**…………………...………… **17**

Chicken, shrimp, andouille, spinach cooked in a spiced Louisiana, merlot beer sauce

Extra plate Charge $5

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