



8772814046

<http://www.wolfdownmenus.com>

Mi Patria

Appetizers

- Empanadas \$9.99
Fresh turnover stuffed with your choice of either beef, chicken or cheese
- Papa Serrana \$7.99
Perfectly cooked baby potatoes sauteed with Ecuadorian style chicharron, green onions and cilantro, tossed with mozzarella cheese.
- Picadillo de Hornado \$9.99
Roasted, lean and tender pulled pork served with potato patties, white corn, fava beans and ensalada criolla.
- Tortilla de Yuca \$7.99
Delicious yucca patty stuffed with cheese, topped with ensalada criolla.
- Tortilla de Verde Con Ensalada Criolla \$7.99
Savory plantain patty stuffed with perfectly seasoned beef and vegetables, topped with ensalada criolla.
- Patacones Con Queso \$7.99
Fried green plantain served with a slice of fresh cheese.
- Llapingachos \$6.99
Potato patties stuffed with cheese, topped with warm peanut sauce

Sandwiches

- Sandwich de Hornado \$10.99
Oven roasted pulled pork served on a toasted ciabatta bun with mayo, lettuce and ensalada criolla, accompanied by a side of fries.
- Sandwich de Bistec \$10.99
Ecuadorian-style steak served on a toasted ciabatta bun with mayo, sliced tomatoes, avocado and crisp lettuce, accompanied by a side of fries.
- Sandwich de Pollo Asado \$8.99
Grilled, marinated chicken breast, served on a toasted ciabatta bun with mayo, lettuce, tomato and onions, accompanied by a side of fries.
- Sandwich de Tilapia \$11.99
Lightly breaded tilapia fillet, pan-fried to perfection, served on a ciabatta bun topped with shrimp ceviche, lettuce and avocado, accompanied by a side of fries.

Authentic Ecuadorian Dishes

- Tilapia Frita \$11.99
Flavorful tilapia lightly breaded then pan-fried golden, served with lentil rice, lettuce, patacones, avocado and ensalada criolla.
- Ceviche de Pescado \$10.99
Fresh fish marinated in lime juice, served with onions, tomatoes, green peppers and cilantro, accompanied by a side of patacones and steamed

- white rice.*
- Churrasco** \$15.99
Grilled steak served with steamed white rice, lettuce, sliced tomatoes, avocado, bean menestra, fried egg, and slices of fried ripe plantain.
- Carne Asada** \$12.99
Grilled steak served with steamed white rice, lentil menestra, patacones and ensalada criolla.
- Costillas a la Brasa** \$14.99
Tender and succulent spareribs, infused with traditional Ecuadorian flavors, slow cooked, finished a la brasa, served with steamed white rice, ensalada criolla, lentil menestra and sweet ripe plantains.
- Ceviche de Camaron** \$11.99
Succulent cooked shrimp served with tomatoes, onions and green peppers tossed in a savory citrus-based juice, garnished with toasted corn, served with a side of patacones and steamed white rice.
- Seco de Pollo** \$10.99
Chicken stewed with vegetables, served with yellow rice, lettuce, and slices of fried ripe plantain.
- Lomo Saltado** \$11.99
Beef strips, Green peppers, onions and tomatoes saut ed with a signature sauce, mixed with fries, served with steamed white rice, lettuce, avocado and slices of fried ripe plantain.
- Arroz con Pollo** \$9.99
Rice mixed with a medley of pulled chicken and vegetables, served with slices of fried ripe plantain.
- Pollo al Horno** \$12.99
Oven-roasted quarter chicken, served with yellow rice, bean, menestra, slices of fried ripe plantain, lettuce and slices of tomato.
- Chuleta de Puerco Asada** \$13.99
Tender and lean grilled pork chop served with lentil menestra, steamed white rice, slices of fried ripe plantain, and ensalada criolla.
- Mi Patria for Two** \$24.99
A meal for two... a combination of slow roasted pulled pork, grilled steak, grilled chicken, potato patties, white corn, fava beans and fried egg, served with steamed white rice, beans menestra and fried ripe plantain.
- Bistec de Carne** \$10.99
Ecuadorian style steak served with steamed white rice, lettuce, patacones, and slices of avocado.
- Chualafan** \$13.99
Stir-fried rice with a medley of pork, beef, chicken, shrimp, egg and vegetables.
- Fritada con Mote** \$10.99
Marinated pork tips served with white corn, steamed white rice, bean menestra, slices of fried ripe plantain, and ensalada criolla.
- Bandeja Vegetariana** \$11.99
Vegetarian dish served with steamed white rice, bean menestra, white corn and fava beans, fried ripe plantains, patacones, grilled potato patty, lettuce, and ensalada criolla.
- Camarones al Ajillo** \$14.99
Large shrimp saut ed with hot peppers, simmered in a house special sauce, served with steamed white rice, lettuce, slices of tomato, and patacones.
- Arroz Mariinero** \$16.99
A medley of shrimp, crab legs, clams, mussels and vegetables,

cooked then tossed with yellow rice and garnished with slices of fried ripe plantain.

Ceviche Mixto \$12.99

A mouthwatering combination of cooked shrimp, fresh fish and clams, served with tomatoes, onions and green peppers, tossed in a citrus-based juice garnished with toasted corn, accompanied by a side of patacones and steamed white rice.

Guatita \$13.99

For the adventurous: traditional beef tripe stew simmered in our signature mani sauce with diced vegetables and potatoes, served with steamed white rice, sliced avocado, and sweet ripe plantains.

Hornado con Mote \$10.99

Slow roasted marinated pulled pork, served with white corn, steamed white rice, delicious potato patty and ensalada criolla.

Side Orders

Rice	\$3.00
Patacones	\$3.00
Fried Ripe Plantains	\$2.50
Ensalada Criolla	\$3.00
Menestra Beans	\$2.50
Menestra lentils	\$2.50
Chifles	\$3.00
Avocado	\$2.50
Fries	\$3.00