

PLATOS TÍPICOS Traditional dishes

PUPUSA 1 INGREDIENTE
Pupusa de queso \$3.25
Pupusas de frijol \$3.25
Pupusa de chicharrón \$3.25

PUPUSA 2 INGREDIENTES
PUPUSA DE ARROZ 2 INGREDIENTE
Revueltas chicharrón con queso \$3.50
Frijol con queso \$3.50
Lloroco con queso \$3.50
Pollo con queso \$3.50
Ayote con queso \$3.75
Jalapeño y queso \$3.75
Camarón y queso \$3.75

PUPUSA 3 INGREDIENTES
PUPUSA DE ARROZ 3 INGREDIENTE \$4.25
Mixtas frijol, chicharrón y queso \$3.50
Queso, frijol y lorroco \$3.75

BURRITO GRANDE DE CARNE O POLLO
Steak or chicken rice, beans topped
w/tomato sauce cheese & cilantro \$14

TAMAL DE CERDO
Pork tamale \$3.75

TAMAL DE POLLO
Chicken tamale \$3.75

TAMAL DE ELOTE CON CREMA
Sweet corn tamale w/sour cream \$3.50

PLÁTANO MADURO CON CREMA
Sweet plantains with sour cream \$6.50

PLÁTANO MADURO CON FRIJOL Y CREMA
Sweet plantains with fried beans and sour cream \$7.50

PLATO TÍPICO- POPULAR PLATTER

With Pupusa tamal, Enchilada, and fried taco \$18

ENCHILADAS (POLLO O CERDO)

Chicken or beef on a fried tortilla topped with
cabbage, cheese and Boiled egg \$3.75

BALEADA TORTILLA

W/fried beans, scrambled eggs, sour cream,
cheese steak strips & avocado \$2

BALEADA SENCILLA - PLAIN BALEADA \$6

BALEADA CON TODO \$7.50

2 TACOS FRITOS (POLLO O RES)

Fried chicken or beef tacos \$6.50

3 TACOS SUAVES (POLLO O RES)

Chicken or beef soft tacos \$13

2 PASTELES DE POLLO O CERDO

Chicken or pork patties \$6.50

ACOMPAÑANTES Sides

ARROZ BLANCO
White Rice \$4

ARROZ AMARILLO
Yellow Rice \$5

FRIJOL FRITO
Fried Beans \$3.50

CASAMIENTO
Rice And Beans Mixed
\$4

HABICHUELAS
Red Beans \$4

PLÁTANOS MADUROS
Sweet Plantains \$5

TOSTONES
Fried Green Plantains \$4

PAPAS FRITAS
French Fries \$4

AGUACATE
Avocado Side \$4.50

YUCA FRITA
Fried Cassava \$4t

VEGETALES
Vegetables \$5.50

ENSALADA PEQUEÑA
Side Salad \$5

POSTRES GRANDES LARGE DESSERTS

TRES LECHES \$8

TIRAMISU \$7

FLAN \$8

ARROZ CON LECHE \$6

MANGOS \$7.50

EMPANADA DE PLÁTANO \$7

COCKTAILS



MOJITOS
A Cuban classic, our Mojito is a
refreshing blend of fresh mint,
lime juice, sugar, and rum,
muddled to perfection. A crisp
and invigorating cocktail that's
perfect for any occasion.
Strawberry, Mango, Passion Fruit,
Coconut, Traditional

MARGARITAS
Strawberry, Mango, Passion Fruit,
Coconut, Lemon, Pineapple,
Classic

**FROZEN
ON THE ROCKS
DOBLE**

MARGARITA LOCA

PIÑA COLADA
A tropical delight with coconut,
pineapple, and rum

PIÑA COLADA VIRGEN

LONG ISLAND ICED TEA

BLUE LONG ISLAND

MICHELADA

WINE GLASS
(Red or White)

RED SANGRIA
Pitcher / Glass

PASSION FRUIT SANGRIA
Pitcher / Glass

MICHELADA LOCA

CERVEZA - Beer

COORS LIGHT \$7
CORONA \$7
CUBETAZO \$30

FAMOSAS \$7
MODELO \$7
HEINEKEN \$7
MICHELADA LOCA



BATIDOS Shakes

EN AGUA O LECHE
IN WATER OR MILK



FRESA/MANGO/PAPAYA/BANANO/PIÑA
Strawberry/mango/papaya/banana/pineapple \$7

MARACUYA/GUANABANA/COMBINADO
Passion Fruit/soursop/mixed \$7

JUGO DE NARANJA NATURAL
Organic Orange Juice \$7

MORIR SOÑANDO
Orange Juice And Milk \$7

¡JIMONADA
Lemonade \$7



REFRESCOS

CEBADA \$6
SODA CANS \$2
SODA BOTTLES \$2
INCA COLA CAN \$3

INCA COLA BOTTLE \$6
HORCHATA \$6
MARANON \$6
TAMARINDO \$6

BEBIDAS CALIENTES Hot drink

CAFÉ NEGRO - Black coffee Small \$3 - Large \$3.50
CAFÉ CON LECHE - Coffee with milk Small \$3
Large \$3.50

CAPUCHINO - Cappuccino \$3.50

CHOCOLATE CALIENTE - Hot chocolate
ESPRESSO

ATOL DE ELOTE Small \$6.50 - Large \$8.25

DESAYUNOS Breakfasts



DESAYUNO CHAPIN - CHAPIN BREAKFAST

Fried Eggs, Topped With Tomato Sauce, Fried Beans,
Avocado, Sour Cream, Cheese, and Tortilla \$12

DESAYUNO CATRACHO - CATRACHO BREAKFAST

Scrambled Eggs, Fried Beans, Sweet
Plantains, Avocado, Sour Cream,
Cheese, Sausage and Tortilla \$14



SOPAS - Soups

SERVIDO CON ARROZ O DOS TORTILLAS
SERVED WITH RICE OR 2 TORTILLAS



SOPA DE RES
Beef soup with vegetables
Large \$13.95 / Small \$8 (without rice or tortillas)

SOPA DE GALLINA
Chicken soup with vegetables
Large \$13.95 / Small \$8 (without rice or tortillas)

SOPA DE MONDONGO
Tripe soup w/vegetables
Large \$13.95 / Small \$8 (without rice or tortillas)

SOPA DE MARISCOS ESPECIALES (CREMA O CALDO)
Seafood special soup \$33

APERITIVOS Appetizers

CONCHAS FRESCAS \$5 \$14 \$20
Fresh clams on half shell

COCTEL DE CAMARONES
Shrimp Cocktail

NACHOS/GUACAMOLE
Homemade Guacamole
with Chips \$14.50

MINI PICADA
Sausage, Chicharron & Fried Cassava
\$13

CONCHAS AL AJILLO O AL VINO BLANCO
Clams in garlic or in white wine
sauce \$18.95

ALITAS DE POLLO
Chicken wings w/ french fries \$16

**TOSTONES
GUACAMOLE** \$19

**CONCHAS
SALTEADAS** \$18.95



CEVICHE DE CAMARONES
Shrimp ceviche \$18



YUCA CON CHICHARRÓN
Chicharron & Fried Cassava \$16.50



CALAMARES FRITOS
Fried calamari w/french fries \$16.50



CEVICHE PUPUSA LOCA
Shrimp, octopus, avocado, calamari,
crab & mussels ceviche w/ tortilla
chips and avocado \$20



QUESADILLAS DE POLLO O CARNE
Chicken or beef quesadilla \$16.50



CALAMARES PUPUSA LOCA
Calamari W/ shredded lettuce,
tomato & homemade sweet chili
sauce Served W/ fried green
plantains \$17.50

PUPUSA Loca

RESTAURANT • BAR • BAKERY



(973) 7426711

197 MARKET ST. PATERSON, NJ 07505

@PUPUSALOCANJ

OPENING HOURS:

MONDAY TO THURSDAY 10 A.M - 9 P.M. FRIDAY TO SUNDAY 10 A.M. 10 P.M.

ENSALADAS - SALADS

SERVED WITH OUR HOUSE DRESSING



CARNES - Meats



ENSALADA DE POLLO

GRILLED CHICKEN STRIPS SALAD
Grilled Chicken over lettuce, tomatoes, onions, cucumber, shredded carrots, and avocado. Spring mix with homemade dressing \$15



ENSALADA DE CAMARONES

SAUTEED SHRIMP SALAD
Grilled Shrimp over lettuce, tomatoes, onions, cucumber, shredded carrots, and avocado. spring mix with homemade dressing \$16

ENSALADA TROPICAL

TROPICAL SALAD
Mango, Strawberry, Lettuce, Spring Mix with Homemade Dressing \$13

ENSALADA PUPUSA LOCA

Lettuce, tomatoes, onions, cucumber, shredded Carrots spring mix, avocado, Grill Steak, Chicken, and Shrimps \$19.50



ENSALADA MIXTA

MIXED SALAD
Lettuce, Tomatoes, Onions, Cucumber, Shredded Carrot, Spring Mix, Avocado \$11



ENSALADA DE CARNE

GRILLED STEAK STRIPS SALAD
Grilled Steak over lettuce, tomatoes, onions, cucumber, shredded carrots, and avocado. spring mix with homemade dressing \$16

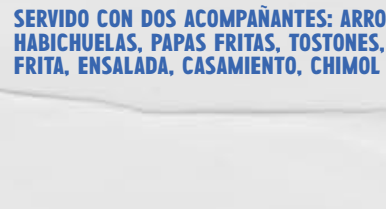


ENSALADA MAR & TIERRA

SKIRT STEAK AND SHRIMP SALAD
Grilled Shrimp & Skirt Steak over lettuce, tomatoes, onions, cucumber, shredded carrots, and avocado. spring mix with homemade dressing \$20

ENSALADA DE MAR

FRIED CALAMARI AND SHRIMP SALAD
Fried Calamari & Shrimp over lettuce, tomatoes, onions, cucumber, shredded carrots, and avocado. spring mix with homemade dressing \$19



CHURRASCO

Grilled skirt steaks \$33



T-BONE STEAK

\$24.25



CARNE ASADA

Grilled steak \$16.50



BISTEC ENCEBOLLADO

Grilled Steak with sauteed Onions \$17.95



BISTEC SALTEADO

Grilled steak strips sautéed with onions and peppers \$18



BISTEC RELLENO EN SALSA DE HONGOS

Stuffed Steak with ham & Cheese Topped with mushrooms Sauce \$18.50



STEAK GUANACO

T-Bone Steak W/Grilled onions,tomato, with rice sweet plantains peppers, mushrooms & avocado \$27

STEAK CHAPIN

Sauteed grilled onions, tomato, peppers, mushrooms, chimol,avocado & casamiento (rice & beans, mixed) \$27

STEAK CATRACHO

T-Bone Steak W/ Mushrooms,tomato sauce,chimol, casamiento (rice & beans,mixed)& avocado \$27



LOMO EN SALSA DE HONGOS

Grilled Pork Loin topped with mushroom sauce \$18



LOMO DE CERDO ASADO

Grilled pork loin \$15



LOMO EMPANIZADO

Breaded pork loin \$16



CHULETA FRITA \$18 O ASADA \$17.50

Grilled or fried pork chops with sauteed onions, peppers & tomatoes



BANDEJA PAISA

Grilled steak, sausage, pork crackling, sweet plantains, white rice, eggs, avocado & beans \$29

PARILLADA DE CARNES

Grilled steak, chicken breast, sausage, pork loin, served w/fried green plantains & white rice \$29

MARISCOS Seafood

SERVIDO CON DOS ACOMPAÑANTES: ARROZ, FRIJOL FRITO, HABICHUELAS, PAPAS FRITAS, TOSTONES, MADUROS, YUCA FRITA, ENSALADA, CASAMIENTO

SERVED WITH 2 SIDES RICE, FRIED BEANS, RED BEANS, FRENCH FRIES, FRIED GREEN PLANTAINS, SWEET PLANTAINS, FRIED CASSAVA, SALAD, MIXED RICE AND BEANS



SALMÓN AL AJILLO

Salmon in garlic sauce \$19.50

SALMÓN A LA PARRILLA

Grilled salmon \$19

PARGO FRITO

Fried Red Snapper \$20

MOJARRA ENCEBOLLADA - FRIED TILAPIA

Grilled onions, tomato & peppers \$18.50

MOJARRA FRITA

Fried Tilapia \$19

LANGOSTA RELLENA

Stuffed Lobster \$80

COILA DE LANGOSTA

Lobster tail \$55

ARROZ CON CAMARONES

Sauteed rice with shrimp \$18.75

CAMARONES PARMESANA

Parmesan shrimp \$18.95

SANDWICHES



SANDWICH DE CARNE / STEAK SANDWICH

French fries, lettuce, tomatoes, onions and mayo *Add cheese \$14



SANDWICH DE PECHUGA PARMESANA

Chicken parmesan sandwich with french fries \$14.50



SANDWICH DE JAMÓN Y QUESO HAM AND CHEESE SANDWICH

French fries, lettuce, tomatoes, onions and mayo \$12.50



SANDWICH DE POLLO / CHICKEN SANDWICH

French fries, lettuce, tomatoes, onions and mayo *Add cheese \$13

PLATOS ESPECIALES

COMBINADO

Grilled skirt steak, grilled chicken breast, garlic shrimp, served w/fried Green plantains & rice \$29.50

PICADA LOCA

Grilled steak, grilled loin, chicken, sausage, pork crackling, fried cassava, fried green plantains, sweet plantains, tomato, lettuce & cucumbers Small \$45 | Large \$59

MAR Y TIERRA

Grilled skirt steak & shrimp on hot plate \$32

GALLINA ASADA

1/2 hen, rice, salad, and small soup \$19



MENÚ DE NIÑOS Kids menu

CHICKEN FINGERS

SALCHIPAPA

Fried hot dogs bits with french fries

STEAK TIRITAS

Grilled steak strips and french fries

BEBIDAS DE NIÑOS Kids drinks

NESQUIK

FRESA/CHOCOLATE

SNAPPLE

TROPICANA JUGO

DE NARANJA/MANZANA

COLA CHAMPAGNE



POLLO - Chicken

*SERVIDO CON DOS ACOMPAÑANTES: ARROZ, FRIJOL FRITO, HABICHUELAS, PAPAS FRITAS, TOSTONES, MADUROS, YUCA FRITA, ENSALADA, CASAMIENTO, CHIMOL

*SERVED WITH 2 SIDES RICE,FRIED BEANS, RED BEANS, FRENCH FRIES, FRIED GREEN PLANTAINS, SWEET PLANTAINS, CHIMOL, FRIED CASSAVA, SALAD, MIXED RICE AND BEANS



1/2 POLLO ASADO

1/2 grilled chicken \$16.75



PECHUGA EN SALSA DE HONGOS

Grilled chicken breast topped w/ Mushrooms cream sauce \$18.50



ARROZ CON POLLO

Sauteed rice w/ chicken \$16.50



PECHUGA AL VINO BLANCO

Grilled chicken breast in white wine sauce \$18

PECHUGA RELLENA EN SALSA DE HONGOS

Stuffed chicken breast w/ham & cheese topped W/mushrooms sauce \$18

PECHUGA CON CAMARONES AL AJILLO O AL VINO BLANCO

Chicken breast & shrimp in white wine sauce Or in garlic sauce \$23



1/2 POLLO ENCEBOLLADO

1/2 chicken with sauteed Grilled onions \$18



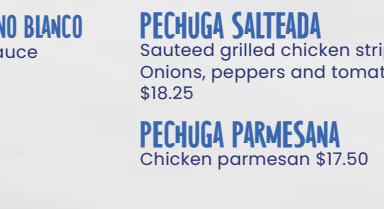
PECHUGA EMPANIZADA

Breaded chicken breast \$17.25



PECHUGA A LA PLANCHA

Grilled chicken breast \$17



PECHUGA SALTEADA

Sauteed grilled chicken strips Onions, peppers and tomatoes \$18.25



PECHUGA PARMESANA

Chicken parmesan \$17.50