

# Guavate

## Puerto Rican Eatery & Bistro

[www.GuavateInOrlando.com](http://www.GuavateInOrlando.com)



*Nos Enorgullece servir comida autentica Puertorriquena...Todos los platos son preparados a la carta, con los mejores ingredientes*  
*We take pride in serving authentic Puerto Rican cuisine...All dishes are cooked to order, with the best ingredients*

## Bebidas - Beverages

<b>Sodas de Fuente</b> <i>Fountain drinks</i>	2.59
<b>Jugos Naturales</b> <i>Natural juices</i>	3.59
<b>Sodas Latinas</b> <i>Latin sodas</i>	2.59
<b>Jugo de Manzana</b> <i>Apple juice</i>	2.59
<b>Agua</b> <i>Bottled water</i>	2.59
<b>Pina Colada</b>	5.49
<b>Espresso</b> <b>with milk</b>	2.49 3.49
<b>Cappuccino</b>	3.79

## Sangría - Beer - Wine

<b>Imported Beer</b>	4.25
<b>Domestic Beer</b>	3.75
<b>House Red or White Wine Glass</b>	4.50
<b>Sangría Glass</b>	4.50
<b>Sangría Jar</b>	16.00



## Postres - Desserts

<b>Pastelillo de Guayaba</b> <i>Guava turnover</i>	1.99
<b>Flan de Vainilla</b> <i>Vanilla caramel custard</i>	3.99
<b>Flan de queso</b> <i>Cream cheese caramel custard</i>	4.29
<b>Arroz con Dulce</b> <i>Coconut rice pudding</i>	4.29
<b>Tembleque</b> <i>Coconut jellylike custard</i>	4.29
<b>Tres Leches</b> <i>Three milks cake</i>	4.59
<b>Dulce de Papaya con queso blanco</b> <i>Candied papaya served with cheese</i>	4.79



**18% Gratuity for Parties of 6 or more**

Monday thru Friday Only  
Lunch Specials • 11am -3pm

# Especiales de Almuerzo

## \$7.59

**Carne Frita Encebollada**  
Marinated Pork Chunks with Onions

**Carne Guisada**  
Beef Stew

**Chuleta Frita**  
Fried Pork Chop

**Pollo Asado**  
Oven Baked Chicken

**Pernil**  
Marinated Roast Pork Shoulder

Incluye uno de los  
siguientes acompañantes:  
**Arroz y habichuelas,  
arroz con gandules,  
tostones, amarillos, o papas fritas**  
Served with your choice from one of the following:  
Rice and beans, pigeon pea rice,  
fried green plantains, fried ripe plantains  
or French fries

## Sandwiches

<b>Cubano</b> Cuban	<b>6.99</b>	<b>Tripleta</b> Pork, Steak and Ham	<b>6.99</b>
<b>Bistec</b> Steak	<b>6.99</b>	<b>Media Noche</b> Midnight	<b>6.99</b>
<b>Pernil</b> Pork	<b>6.59</b>	<b>Add House Salad with Sandwiches</b>	<b>99¢</b>

## Plato Navideño

Sabroso arroz con gandules

servido con pernil y un pastel \$11.59

Savory green pigeon pea rice, served with marinated roast pork shoulder and a "pastel"

(A pastel is an exotic Puerto Rican delicacy that combines a special blend of grated root vegetables seasoned with herbs, filled with stewed pork, wrapped in plantain leaves and cooked to perfection)

## Frituras - Fritters

<b>Pastelillos de Carne</b> Seasoned ground meat turnover	<b>2.99</b>	<b>Sorrullos de Queso</b> Sweet cornmeal fritter stuffed with cheese	<b>2.49</b>
<b>Pastelillos de Mariscos</b> Seafood turnover	<b>3.99</b>		

## Aperitivos - Appetizers

<b>Bacalaitos con Guineitos</b> Mini salted codfish fritters with green bananas	<b>3.99</b>	<b>Rellenos de Papa</b> Mini potato balls stuffed with seasoned ground meat	<b>3.99</b>
<b>Sorrullos de Maíz</b> Little deep-fried sweet cornmeal fritters	<b>3.99</b>	<b>Chicharrones de Pollo</b> Chicken cracklings	<b>5.99</b>
<b>Pastelillos de Carne</b> Mini turnovers stuffed with seasoned ground meat	<b>3.99</b>	<b>Morcilla</b> Black sausage made from fresh pork blood and cooked seasoned rice	<b>4.99</b>
<b>Pastelillos de Mariscos</b> Mini turnovers stuffed with seasoned seafood	<b>4.99</b>	<b>Surtido Aperitivos de Carne</b> (pastelillos de carne, alcapurrias de carne, rellenos de papas, chicharrones de pollo)	<b>12.89</b>
<b>Alcapurrias de Carne</b> Little grated root vegetable fritters stuffed with corned beef	<b>3.99</b>	Assorted meat appetizers (meat turnovers, root vegetables fritters, potato balls and chicken cracklings)	
<b>Alcapurrias de Mariscos</b> Little grated root vegetable fritters stuffed with seafood	<b>6.99</b>	<b>Surtido Aperitivos de Mariscos</b> (bacalaitos, alcapurrias de mariscos, pastelillos de mariscos, sorullitos)	<b>13.99</b>
		Assorted seafood appetizers (codfish fritters, root vegetables fritters, seafood turnovers and cornmeal fritters)	

## Asopaos - Heavy Soups

<b>Asopao de Pollo</b> Chicken heavy soup	<b>10.99</b>	<b>Asopao de Camarones</b> Shrimp heavy soup	<b>15.99</b>
<b>Asopao de Gandules</b> Green pigeon pea heavy soup	<b>10.99</b>	<b>Asopao de Mariscos</b> Seafood heavy soup	<b>21.99</b>

## Acompañantes - Side Orders

<b>Arroz Blanco</b> White rice	<b>2.69</b>	<b>Papas Fritas</b> French fries	<b>2.89</b>
<b>Habichuelas</b> Bean stew	<b>2.99</b>	<b>Majado de Yautia</b> Mashed taro root	<b>3.99</b>
<b>Garbanzos con Patitas</b> Chick pea stew	<b>4.99</b>	<b>Pasteles</b> Grated root vegetables stuffed with pork	<b>3.89</b>
<b>Arroz Manposteo</b> White rice and beans mixed together	<b>4.89</b>	<b>Guineos en Escabeche</b> Pickled green bananas	<b>2.99</b>
<b>Arroz con Gandules</b> Green pigeon pea rice	<b>3.99</b>	<b>Guineos Hervidos</b> Boiled green bananas	<b>1.99</b>
<b>Mofongo de Platano Verde</b> Green plantain mofongo	<b>5.39</b>	<b>Tostones</b> Fried green plantains	<b>2.99</b>
<b>Mofongo de Yuca</b> Cassava mofongo	<b>5.39</b>	<b>Amarillos</b> Fried ripe plantains	<b>2.99</b>
<b>Mofongo de Amarillo</b> Ripe plantain mofongo	<b>5.39</b>		

# Cena - Dinner

## Pollo - Chicken

<b>*Pollo al Horno</b> 10.59 <i>Roasted chicken</i>	<b>*Pechuga de Pollo Salteada</b> 10.99 <i>Chicken breast sautéed with green peppers and onions</i>
<b>*Chicharrones de Pollo</b> 10.59 <i>Chicken cracklings</i>	<b>*Pechuga de Pollo Empanada</b> 10.59 <i>Breaded chicken breast</i>
<b>Caldo de Pollo con Mofongo</b> 8.59 <i>Home made chicken broth served with mofongo</i>	<b>*Pechuga de Pollo al Ajillo</b> 12.59 <i>Chicken breast in garlic sauce</i>
<b>*Pechuga de Pollo a la Parrilla</b> 10.39 <i>Grilled chicken breast</i>	<b>*Pechuga de Pollo a la Criolla</b> 12.59 <i>Chicken breast in creole sauce</i>
<b>*Pechuga de Pollo Encebollada</b> 10.59 <i>Grilled chicken breast with onions</i>	

## Cerdo - Pork

<b>*Pernil</b> 11.69 <i>Roasted pork shoulder</i>	<b>*Carne Frita Encebollada</b> 11.69 <i>Marinated pork chunks with onions</i>
<b>*Chuleta Frita</b> 11.29 <i>Fried pork chop</i>	

## Carne - Beef

<b>*Bistec de Palomilla Encebollado</b> 12.69 <i>Marinated cube steak sautéed with onions</i>	<b>*Bistec Empanado a la Milanese</b> 12.99 <i>Milanese breaded cube steak</i>
<b>*Bistec de Palomilla Salteado</b> 12.29 <i>Marinated cube steak sautéed with onions and green peppers</i>	<b>*Bistec a la Criolla</b> 13.99 <i>Cube steak in creole sauce</i>
<b>*Bistec Empanado</b> 12.69 <i>Breaded cube steak</i>	<b>*Carne Guisada</b> 11.69 <i>Beef stew</i>
	<b>*Churrasco</b> 15.29 <i>Skirt steak</i>

## Mariscos - Seafood

<b>*Camarones al Ajillo</b> 13.99 <i>Shrimp in garlic sauce</i>	<b>*Chillo al Ajillo</b> 19.99 <i>Whole Red Snapper in garlic sauce</i> <small>&amp; up According to size</small>
<b>*Camarones Empanados</b> 12.99 <i>Breaded Shrimp</i>	<b>*Chillo a la Criolla</b> 19.99 <i>Whole Red Snapper in creole sauce</i> <small>&amp; up According to size</small>
<b>*Camarones a al Criolla</b> 12.99 <i>Shrimp in creole sauce</i>	<b>*Chillo Arropado de Mariscos</b> 29.99 <i>Whole Red Snapper covered with seafood</i>
<b>*Salmorejo de Cangrejo</b> 13.99 <i>Crab meat stew</i>	<b>*Ensalada de Camarones</b> 13.99 <i>Shrimp salad</i>
<b>*Bacalao Guisao</b> 12.59 <i>Cod fish stew</i>	<b>*Ensalada de Pulpo</b> 13.59 <i>Octopus salad</i>
<b>*Serenata de Bacalao</b> 12.59 <i>Cod fish salad</i>	<b>*Ensalada de Carrucho</b> 14.99 <i>Conch salad</i>
<b>*Pescado Frito</b> 12.59 <i>Pan seared King fish</i>	<b>*Ensalada de Carrucho y Pulpo</b> 16.99 <i>Conch and Octopus salad</i>
<b>*Pescado en Escabeche</b> 12.99 <i>Pickled King fish</i>	<b>*Ensalada de Carrucho, Pulpo y Camarones</b> 19.99 <i>Conch, Octopus and Shrimp salad</i>
<b>*Chillo Frito</b> 17.99 <i>Fried whole Red Snapper</i> <small>&amp; up According to size</small>	<b>*Mar y Tierra</b> 22.99 <i>Surf 'n Turf</i>

## Mofongos Rellenos - Stuffed Mofongo

*Mofongo is a superb dish that combines green plantains with fresh garlic and pork cracklings*

<b>Pernil</b> 14.69 <i>Roasted pork</i>	<b>Pulpo al Ajillo</b> 18.69 <i>Octopus in garlic sauce</i>
<b>Carne Frita Encebollada</b> 14.69 <i>Marinated pork chunks with onions</i>	<b>Pulpo a la Criolla</b> 18.69 <i>Octopus in creole sauce</i>
<b>Pollo al Ajillo</b> 14.69 <i>Chicken breast in garlic sauce</i>	<b>Camarones y Pulpo al Ajillo</b> 18.69 <i>Shrimp and Octopus in garlic sauce</i>
<b>Pollo a la Criolla</b> 14.69 <i>Chicken breast in creole sauce</i>	<b>Camarones y Pulpo a la Criolla</b> 18.69 <i>Shrimp and Octopus in creole sauce</i>
<b>Churrasco</b> 17.69 <i>Skirt steak in chimichurri sauce</i>	<b>Salmorejo de Cangrejo</b> 18.69 <i>Crab meat stew</i>
<b>Bistec a la Criolla</b> 16.69 <i>Cube steak in creole sauce</i>	<b>Carrucho</b> 20.69 <i>Conch meat</i>
<b>Camarones al Ajillo</b> 16.69 <i>Shrimp in garlic sauce</i>	<b>Carrucho y Pulpo</b> 20.69 <i>Conch and Octopus</i>
<b>Camarones a la Criolla</b> 16.69 <i>Shrimp in creole sauce</i>	<b>Carrucho, Pulpo y Camarones</b> 22.69 <i>Conch, Octopus and Shrimp</i>
<b>Bacalao Guisao</b> 16.69 <i>Cod fish stew</i>	<b>Mariscos</b> 24.69 <i>Seafood</i>
	<b>Yuca/Cassava</b> add 2.69
	<b>Amarillos/Sweet Plantains</b> add 2.69

**\*Entrees include your choice of one of the following:**  
white rice and beans, green pigeon pea rice, mamposteo rice,  
fried green or ripe plantains, or French fries.

Or, if you prefer mofongo, add \$1.69 to main dish.

Upon request, Dine in guests receive complementary House Salads with Entrees.

\*Consuming under cooked meals or eggs may increase the chance of foodborne illness