



*Don Juan's*  
latin fusion cuisine

# Bebidas

## Latin Favorites

### Caipirinha - Brazil

Muddled mint leaves, lime and sugar with Cachaça Brazilian (sugarcane rum) served over ice

### Pisco Sour-Peru, Bolivia & Chile's Spirit of Choice

Pisco, distilled from grapes (a type of brandy), shaken with lime juice and served over ice

### Mojito- Cuba

Muddled mint leaves, lime, sugar and rum shaken with a bit of ice, then poured into a sugared rimmed glass. Topped off with soda and ice

### Margarita- Mexico

Silver Tequila shaken with triple sec and sweetened lime juice

## Vinho e Cerveja

Ask your server about our Wine & Beer Selection

## Café Drinks

Espresso  
Double - 3

Ask your server for the different variations of espresso drinks  
Add a flavored syrup 50¢ per shot

Cappuccino  
3.5

Espresso con Panna  
Espresso topped with  
whipped cream - 3

Pureto Rican Papi  
Espresso and steamed  
evaporated milk - 3.5

Latté  
3.5

Caffè Macchiato  
Espresso with a  
dollop of foam - 3

Cortadito  
Espresso with a splash  
of evaporated milk - 3

## Something for Everyone

### Soft Drinks

Coke, Diet Coke, Mr. Pibb,  
Lemonade & Sprite - 2.75

### Brazilian Soda

As your server about our  
many different flavors - 2.75

### Tazo Teas

Awake, Camomile,  
Earl Grey, Green Zen,  
Tropical Passion - 2.75

Gevalia Coffee  
2.75

### Iced Tea

Passion Fruit, Orange  
Pekoe - 2.75

### Voss Artesian Water

Still or Sparkling - 6

# Aperetivos

## Pork Panama

Oven roasted pork served on a bed of rice, steamed cabbage with golden brown plantains topped with a refreshing pineapple BBQ sauce – 9

## Chipotle Wings

Chicken wings marinated in citrus juice and tossed in mild chile sauce. Served with ranch chipotle sauce – 10

## Brazilian Ahi<sup>+</sup>



Raw ahi tossed in Juan's delectable sauce of Brazilian Cachaça, tropical juices and Caribbean spices – 10

## Homemade Empanadas

Crispy pastry shells stuffed with your choice of Chorizo Potato or Beef Onion. Accompanied with cool creamy ranch chipotle sauce – 10

## Rodillo de Col

Cabbage rolls stuffed with seasonal vegetables and plantains, then drizzled with pineapple BBQ sauce – 10

## Cheese Platter

Juan's choice of gourmet cheeses. Served with roasted bell peppers, fresh fruit, and pastelillo de membrillo\* – 14

## Grilled Ahi Tuna<sup>+</sup>

Pepper crusted seared rare Ahi tuna served with champagne mango mojo and watermelon relish – 13

## Caribbean Shrimp Cocktail

Citrus poached Mexican white shrimp complemented with pico de gallo, cantaloupe cocktail sauce and chayote – 12

## Southwest Grilled Pizza

Fry bread topped with a black bean sauce, queso fresco, tomato, scallions, cabbage and your choice of Grilled Chicken, Carne Asada, Chile Verde or Carnitas – 10  
Add Grilled Shrimp – 4

## Appetizer Sampler

A sampling of empanadas, Caribbean Ahi Tuna, Chipotle Wings and a Caribbean Shrimp Cocktail – 23

# Ensaladas y Sopas

## Calabacita Soup

Sautéed fresh seasonal squash, onion and tomato simmered in rich vegetable broth. Topped with queso fresco and scallions – 5

## Sopa del Dia

Juan creates an enticing soup using seasonal vegetables and / or the freshest cuts of meat – 5

## Dinner Salad or Cup of Soup

Fresh greens topped with carrots, tomato, cucumber and red onion or a cup of calabacita soup or soup of the day – 2.5

## Latin American Salad

Seasonal greens, grilled pineapple and all of our freshly cut vegetables served with our house vinaigrette – 10  
Add Salmon or Shrimp – 4  
Add grilled Chicken or Carne Asada – 3

## Watermelon Chimichurri Salad

Fresh Watermelon tossed with our signature Chimichurri, served on a bed of fresh field greens – 9

## Ahi Steak Salad<sup>+</sup>

Pepper crusted, seared rare Ahi tuna steak, atop a bed of fresh greens, red onion, tomato and carrot. Finished with a champagne mango dressing – 13

## Citrus Caesar Salad

A field of fresh greens with a lemon lime Caesar topped with crunchy cotija croutons and plantain chips – 10  
Add Salmon or Shrimp – 4  
Add Grilled Chicken or Carne Asada – 3

## Baja Chicken Salad

Grilled chicken breast, sweet red onion tomato, jack cheese and plantain chips with a creamy ranch chipotle dressing – 13

\*seasonal    +wild caught

# Frutos do Mar

## Shrimp Risotto

Sautéed risotto butter, carrots, peas and red kidney beans, and chicken broth with roasted bell pepper pesto with a hint of creamy coconut milk, topped with 6 pan seared Shrimp – 18

## Enchiladas de Comarón with Guajillo Butternut Squash Sauce

Shrimp sautéed in pico de gallo, olive oil, fresh garlic and rolled in two corn tortillas. Dressed with Guajillo Butternut Squash and queso fresco – 13

## Chipotle Shrimp



Half dozen shrimp sautéed in a melody of onion tomatoes, cactus, fresh garlic, olive oil and Chipotle sauce. Served with Cuban white rice and sprinkled with queso fresco, green onion and a hint of cilantro – 15

## Kabob del Mar\*

Two skewers with a combination of shrimp, salmon\* and scallops brushed with a pineapple glaze and nestled on a bed of Cuban white rice. Served with seasonal vegetables and mango salsa – 15

## Snapper Veracruz

Snapper fillet, pan seared in Chilean white wine with a hint of garlic. Served atop Cuban white rice and sautéed fresh vegetables finished with Veracruz sauce – 14

# Desserts

## Crème Brûlée

A classic richness of goodness! Cream, egg yolks and all natural vanilla make this traditional custard a classic dessert – 8

## Chocolate Chimi

Venezuelan “El Rey” dark chocolate transformed into a creamy chocolate ganache mixed with a coffee liqueur & brandy stuffed in a flour tortilla. Served with Dreyers® vanilla ice cream – 8

## Seasonal Fresh Fruit

A tantalizing plate of fresh seasonal fruit – 10

## Flan Tres Leches

A Spanish flan recipe, similar to cheesecake. Heavy cream, sweet condensed milk and cream cheese, lightly whipped and baked. Served with a caramel coffee sauce – 9

## Butternut Snapper Fillet

A Sautéed snapper fillet cooked in olive oil and white wine, topped with butternut cream sauce. Served with grilled veggies and Cuban white rice – 15

## Fish Tacos

Sautéed white fish with pico de gallo, lightly seasoned, served in warm corn tortillas and garnished with pico de gallo, cabbage with salsa on the side. Paired with Cuban white rice and black beans – 13

## Bacon Wrapped Shrimp\*

Shrimp wrapped on smoky bacon, served with seasonal vegetables, Cuban white rice and creamy cool ranch chipotle sauce for dipping – 15  
Additional shrimp (4) – 4

## Chile Glazed Salmon\*

Skillet grilled Salmon with Don Juan's signature seasoning drizzled with orange chile glaze and sprinkled with mango Salsa. Served with Cuban white rice and veggies – 16

## Salmon Stroganoff\*

Pan seared salmon with olive oil, garlic & onion. Simmered in stroganoff sauce and a splash of cream. Served over Cuban rice topped with sweet potato fries – 16

## Chilean Style Shrimp Chimichurri

Six tender shrimp, sautéed in olive oil, fresh garlic and Don Juan's seasonings, simmered in Chimichurri citrus juice, served with Cuban white rice and veggies – 15  
Additional Shrimp (4) – 4

\*wild caught when available

## Puerto Rican Drunken Plantains

Warm, golden brown plantains drenched with a homemade rum sauce. Topped with Dreyers® vanilla ice cream – 8

## Dessert Sampler

A decadent sampling of Drunken Plantains, Fruit Empanada, Chocolate Chimi, and Flan Tres Leches with Dreyers® vanilla ice cream – 20

## Fruit Empanadas

Handmade pastry stuffed with fruit, then baked and served with a scoop of Dreyers® vanilla ice cream – 6

# Res y Cerdo

## Angus Beef Rib Eye

Angus beef aged 21–25 days lightly seasoned with a hint of coarse sea salt. Medium Rare is the best. Try the chimichurri on the side; it's a tradition from Argentina, served with roasted potatoes and veggies  
La Reina Cut 10 oz – 18 El Rey Cut 14 oz – 23

### Pork Panama

Slow roasted pork on a bed of steamed cabbage. Served with Cuban white rice and drizzled with pineapple BBQ sauce and plantains – 13

## Flat Iron Steak

Flat Iron Marinated in a dry rub of spices, fresh thyme followed by hints of cumin. Cooked medium rare is the best! Paired with black beans and Cuban white rice – 17

## Brazilian Stroganoff

Tender pieces of Flat Iron sautéed in onion, garlic and sea salt reduced in a Brazilian stroganoff sauce, served over rice and topped with Sweet Potato Fries – 17

### Cuban Pork Shank

The house specialty! Slow braised, tender pork shank drenched with an aji chile sauce. Served with golden brown plantains and Cuban white rice – 23

# Pollo

## Fire Roasted Stuffed Chile

Fire roasted pepper stuffed with grilled chicken topped with crumbled queso fresco, green onion and Veracruz sauce served with Cuban white rice and black beans – 14

## Arroz Con Pollo

Baked tender pieces of chicken are then sautéed in a tantalizing sauce with a hint of pacilla pepper and chipotle, served over a warm bed of Cuban rice and topped with a sprinkle of jack cheese, sour cream and scallions – 13

## Chicken Enchiladas

Two grilled chicken breast enchiladas topped with a tropical Aji chile sauce or tomatillo pasilla sauce finished with queso fresco and scallions, served with Cuban rice and black beans – 14

Split Plate Charge - 3

*warning: Consuming raw meat, poultry or shellfish may increase your risk of foodborne illness.*

## Fire Roasted Stuffed Chile

Fire roasted pepper stuffed with carne asada topped with crumbled queso fresco, green onion and Veracruz sauce served with Cuban white rice and black beans – 12

## Puerto Rican Pork Ribs

Grilled pork spare ribs drizzled with a zesty pineapple BBQ sauce. Served with seasonal vegetables and roasted potatoes – 15

### Zacatecas Chile Verde

Tender pan seared pork morsels simmered in a fire roasted jalapeno, poblano and tomato sauce, served with Cuban rice and black beans – 12

## Tropical Sunrise Kabob

Tender pieces of marinated Flat Iron steak, grilled medium with juicy sweet pineapple chunks, tangy onion, and drizzled with orange chile glaze served on a bed of Cuban white rice with seasonal vegetables – 14.5

## Cuban Pork Sandwich

Slow roasted pork and ham slices topped with pepper jack cheese on toasted ciabatta bread. Served with sweet potato fries – 13

## Carnitas Tacos

Slow roasted pork tacos topped with cabbage and pico de gallo. Served with Cuban white rice and black beans – 12

## Buenos Aires Grilled Chicken

Aji chile and guava glaze envelopes a grilled chicken breast on a bed of cabbage and Cuban white rice. Served with black beans and plantains – 14

### Pasta de Pollo

A grilled chicken breast topped with a creamy artichoke and caper sauce atop a bed of veggies and fettuccine pasta – 14

## Orange Chicken Kabob

A chicken breast marinated in citrus juice, skewered with onion and bell pepper, brushed with an orange glaze and topped with mango salsa, served on a bed of Cuban rice and seasonal veggies – 14

# Vegetarian Menu

## Apertivos

### Rodillo de Col

Cabbage rolls stuffed with seasonal vegetables and plantains, then drizzled with pineapple BBQ sauce – 11

### Tomato & Cheese Plate

Fresh locally grown tomatoes with Juan's choice of fresh cheese all topped with our Basil Chimichurri – 9

### Cheese Platter

Juan's choice of gourmet cheeses. Served with roasted bell peppers, fresh fruit, and pastelillo de membrillo\* – 14

### Sweet Potato Fries

Thinly cut sweet potatoes fried crisp and served hot with golden brown plantains – 5

### Southwest Veggie Pizza

Fry bread topped with a black bean sauce, queso fresco, tomato, scallions and seasonal vegetables – 10

\*seasonal

## Entrees

### Arroz con Vegetables

A combination of sautéed vegetables in turmeric sauce served atop of Cuban white rice – 12

### Veggie Tacos

Two sautéed vegetables tacos topped with crunchy cabbage and pico de gallo. Served with black beans and Cuban white rice – 12

### Cheese or Veggie Enchiladas

Your choice of two Queso Fresco or vegetable enchiladas topped with a tropical Aji chile sauce or tomatillo pasilla sauce and scallions. Finished with queso fresco – 14

### Vegetarian Mexican Pepper

Fire roasted pepper stuffed with vegetables, topped with crumbled queso fresco, scallions and Veracruz sauce – 14

### Cuban Vegetarian Sandwich

Grilled vegetables topped with pepper jack cheese on toasted ciabatta bread. Served with sweet potato fries – 13

### Vegetable Kabobs

A daily selection of skewered and roasted fresh seasonal vegetables served on a bed of Cuban white rice and black beans – 12

### Fettuccine con Vegetables

A sauté of fresh seasonal vegetables topped with a creamy artichoke and caper sauce atop a bed of fettuccine pasta – 14

### Chilean Style Veggie Chimichurri

Garden vegetables pan roasted with Chimichurri sauce. Served with Cuban white rice and black beans – 12

### Guineos al Sarten

From the tropical regions of central and South America, this type of banana is sautéed and served with black beans and Cuban white rice – 12

## On the Side

Cuban White Rice – 4

Black Beans – 4

Roasted Potatoes – 4

Veggies – 5

Plantains – 7

Sweet Potato Fries – 5

Split Plate Charge – 3