



Take Out Menu 2015

Ask us about catering your next party or event!

Dinner / Cena

Drinks

✿ *Featuring a selection of organic homemade aguas frescas (caffeine free tropical iced teas)*

<i>Aguas Frescas:</i> Horchata, Blackberry, Passion Fruit (sugarless), Tamarind or Mango	3.75
Coffee or Hot Tea Colombian & Costa Rican Blend (with low fat milk)	3.00
Coke, Diet Coke or Sprite	2.75
Iced Coffee, Orange Juice, Sparkling Mineral Water	3.75

Entree Salads & Ceviche

Tropical Organic Grilled Chicken & Avocado Salad Hearts of palm, avocado, salsa, slaw, cucumbers & tomatoes	13.95
Ceviche de Camarones Salvadoreño Salvadoran shrimp ceviche	14.95
Tropical Shrimp & Avocado Salad Hearts of palm, avocado, salsa, slaw, cucumbers & tomatoes	15.95
<i>Signature</i> Beef Brisket Salad Warm hand pulled brisket tossed with organic mixed greens, tomatoes & red onions in house dressing	15.95

Traditional Plates

✿ *All dinners served with imported Amazon sweet fried plantains and homemade black refried beans.*

Pupusa Platter Three traditional pupusas. For substitutions, please add 1	14.95
Pupusas & Chicken Flautas Two traditional pupusas and three organic chicken flautas	15.95
Pupusas & Beef Enchilada (Tostada) Two traditional pupusas and one beef enchilada (tostada)	15.95
Vegetariano Delight One sweet corn tamale and two cheese/vegetable pupusas	15.95
Gran Vegetariano One sweet corn tamale, one cheese pupusa and one guacamole enchilada	16.95
Chicken Tamal & Pupusa Platter One organic chicken tamale, two traditional pupusas	16.95
Sampler One traditional pupusa, two organic chicken flautas and one enchilada (tostada)	16.95

Chicken & Seafood

✿ *Add refried beans & sweet fried plantains or pupusa to any dinner below for only 3*

<i>Signature</i> Isabela's Mayan Stewed Chicken Chunks of organic chicken breast, potatoes, string beans in pungent Mayan spices sauce served over saffron rice, salad and garlic bread	15.95
<i>Signature</i> Pan Seared Flounder Filét Latin style pan seared flounder topped with salsa, served with saffron rice and tropical salad	17.95
<i>Signature</i> Spanish Garlic Shrimp Succulent fresh shrimp (head on) sautéed in traditional spices served with saffron rice, salad and garlic toast	19.95
<i>Signature</i> Grilled Chicken Topped with Spanish Style Garlic Shrimp (peeled) Latin style marinated organic chicken breast and shrimp, served with saffron rice & salad	19.95

Beef

✿ *Add refried beans & sweet fried plantains or pupusa to any dinner below for only 3*
All dinners served with saffron yellow rice and a side salad

<i>Signature</i> Ropa Vieja/Carne Deshilada Hand-pulled choice brisket, sautéed with caramelized onions, green onions, bell peppers & roma tomatoes	18.95
<i>Signature</i> Carne Asada (Grilled Choice Beef Tenderloin) Marinated and grilled Spanish-cut beef tenderloin, served with saffron rice, salad and garlic bread	22.95
<i>Signature</i> Carne Asada & Argentinian Chorizo Combo Premium grilled beef tenderloin and imported smoked sausage served with garlic bread	23.95

Desserts

Homemade Spanish Flan	6.95
Traditional Tres Leches Cake (seasonal)	6.95

Muchas gracias • Cash Only • BYOB - No corkage fees • We appreciate your business.

Special lunch catering menu now available.

✿ **Catering available for your next meeting, game day, party or special occasion.** ✿



Take Out
Menu
2015

Check for updates, promotions & brunch menu at our new website:
www.pupusasneworleans.com

Breakfast / Brunch

(served Monday - Friday 11:30 am - 3 pm only)

Drinks

<i>Aguas Frescas</i> : Horchata, Blackberry, Passion Fruit (sugarless), Tamarind or Mango	3.75
Coffee, Hot Tea or Low Fat Milk	3.00
Coke, Diet Coke or Sprite	2.75
Iced Coffee, Orange Juice, Sparkling Mineral Water	3.75

Start With These

Sweet Corn Tamal Served with homemade crema	5.95
Black Bean or Homemade Chicken Soup (seasonal)	5.95
<i>Signature Spicy Chicken or Pork Loin Tamale</i> (wrapped in banana leaves)	6.95
Rainforest Sweet Fried Plantains Served with homemade crema	6.95
<i>Signature Yuca Frita con Chicharron</i> Served with homemade pork cracklings	11.95
Chicken Flautas/Taquitos de Pollo (4)	8.95
<i>Signature Organic Guacamole & Chips</i>	11.95
<i>Signature Shrimp Ceviche</i>	14.95
Gulf shrimp marinated in lime juice, onion, tomato & cilantro	
Tamalitos de Pollo (small) Hand-pulled organic chicken stuffed corn tamales	6.95

Breakfast Burrito Platters

Burrito platters served with refried beans and choice of imported sweet plantains or side tropical green salad. Add a pupusa to any burrito meal for only 3.50

Vegan Avocado, spanish rice, beans & smothered veggies	9.95
Americano Bacon, eggs, American cheese & hash browns	10.95
Vegetarian Avocado, eggs, hash browns & American cheese	10.95
Cosmopolitan Imported Argentinian chorizo, eggs, hash browns & cheese	11.95
NOLA Special Hot sausage (patty), hash browns, American cheese & eggs	11.95
Southern Special Fried chicken tenders, hash browns, American cheese & eggs	11.95
Macarena Special Ropa vieja, eggs, rice, beans and cheese	12.95

Latin American Brunch Entrees

*Add a pupusa or huevo ranchero to any entree for 3
Please add 1 for any premium pupusa substitution*

Huevos Rancheros Two huevos rancheros, refried black beans, Argentinian chorizo, sweet fried plantains & crema	11.95
Central American Breakfast Huevo ranchero, one mixed pupusa, refried beans, chorizo, avocado, sweet fried plantains & crema	12.95
Vegetarian Spanish Breakfast Sweet corn tamale, cheese pupusa, refried black beans, sweet fried plantains & avocado	13.95
Salvadoran Special Breakfast Chicken tamale, one mixed pupusa, refried beans, sweet fried plantains, crema, & avocado	13.95
Pupusas & Chicken Flautas Two traditional pupusas and three organic chicken flautas.	14.95
Pupusa Platter Three traditional pupusas, refried beans, salad, sweet plantains & cream	14.95
<i>Signature Isabela's Mayan Stewed Chicken</i> Chunks of organic chicken breast, potatoes, string beans in pungent Mayan indigenous spices sauce served with saffron rice, salad and garlic bread (Add refried beans & plantains, 3)	14.95
<i>Signature Ropa Vieja</i> Hand pulled choice brisket, sautéed with caramelized onions, green peppers & roma tomatoes. Served with Spanish yellow rice & tropical salad (Add refried beans & plantains, 3)	18.95
<i>Signature Spanish Garlic Shrimp</i> Succulent fresh shrimp (head on) sautéed in traditional spices served with saffron rice, salad and garlic toast.	19.95
<i>Signature Steak and Egg</i> Spanish-cut choice beef tenderloin (carne asada), huevo ranchero, saffron rice, tropical salad & garlic toast. (Add refried beans & sweet fried plantains, 3)	21.95

Desserts

Homemade Spanish Flan	6.95	Traditional Tres Leches Cake (Seasonal)	6.95
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Dinner

Pupusas

Order of 3, served with homemade curtido salad and salsa. Gluten Free.

Traditional (Cheese, Pork & Beans)	10.95
Beans & Cheese	10.95
All Cheese or Chicharron (Pork)	11.95
Cheese & Pork (Chicharron)	11.95
Portabella, Roasted Pepper & Cheese	11.95
Shrimp & Cheese	11.95
Spinach & Cheese	11.95
Mix & Match Any Pupusas	11.95

Tapas / Small Plates

VEGETARIAN | VEGAN

Tostaditas de frijoles con queso (2)	5.95
Homemade tortillas served with refried beans & farmer's cheese	
Tostaditas de frijoles y aguacate (2)	5.95
Homemade tortillas served with refried beans and avocado	
Tamal de elote	5.95
Sweet corn tamale served with homemade cream	
Black Bean Soup	5.95
Ensalada de aguacate y tomate	6.95
Avocado & tomato salad	
Yuca frita pequeña Small fried yucca	7.95
Platanos maduros or Tostones (New)	6.95
Sweet fried plantains	
Tostaditas de guacamole (2)	8.95
Homemade tortillas served with homemade guacamole	
Organic Guacamole & Chips	11.95

NON-VEGETARIAN

Homemade Chicken Soup (seasonal)	5.95
Pork Loin or Spicy Chicken Tamale	6.95
Tamalitos de cerdo especiales (2)	6.95
Hand-pulled shredded pork stuffed mini tamales	
Tamalitos de pollo especiales (2)	6.95
Hand-pulled shredded organic chicken stuffed mini tamales	
Montaditos de chorizo Argentino (3)	7.95
Smoked sausage on warm mini toast	
Albondigas al chipotle	7.95
Meatballs in chipotle & BBQ sauce	
Ceviche de camarones pequeño	8.95
Small shrimp ceviche	
Flautas/taquitos de pollo (4)	8.95
Homemade organic chicken flautas	
Guacamole & Shrimp Tostadas (2)	11.95
Yuca Frita con Chicharron	11.95
Fried yuca topped with traditional curtido (slaw), salsa & homemade pork cracklings	

BREAKFAST & BRUNCH – Everyday 9 a.m. - 3 p.m. (closed on Tuesday)

DINNER – Mon., Wed., Thur. - 5 p.m. to 9:30 p.m. • Fri., Sat., Sun. - 3 p.m. to 9:30 p.m.

Extended hours on certain holidays/events.



Call: (504) 862-5252 — Special Lunch Catering Menu Now Available

FREE DELIVERY after 6 p.m. limited area - Uptown/University/Ochsner

8120 Hampson St., Uptown Riverbend, New Orleans, LA 70118 • Cash Only