



Pal Campo
RESTAURANT
El sabor de
Puerto Rico



MENU

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WWW.PALCAMPORESTAURANT.COM

Appetizers | Aperitivos

Fried Stuffed Green Plantains

Tostones Rellenos

Chicken Pollo.....	\$13.99
Shrimp Camarones.....	\$15.99
Conch Carrucho.....	\$19.99
Octopus Pulpo.....	\$16.99
Spicy Crab Cangrejo Picante.....	\$16.99
Skirt Steak Churrasco.....	\$22.99

Fried Pork Rinds

Chicharrones de Cerdo	\$12.99
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Fried Cheese with Guava sauce

Queso Frito con Salsa de Guayaba.....	\$9.99
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Traditional Wings

Alitas de Pollo (10)	\$15.99
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Sauce on the Side: BBQ or Buffalo



Assorted Pal Campo

Marinated Pork Chunks, Fried Cassava, Chicken Cracklings, Fried Green Plantains, Fried Cheese with Guava Sauce & Pork Sausage

Surtido Pal Campo

Carne Frita, Yuca Frita, Chicharrones de Pollo, Tostones, Queso Frito con Guayaba y Longaniza.....	\$25.99
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Assorted Fritters

Beef Turnovers, Pizza Turnovers, Fried Cornmeal Sticks, Chicken Turnovers, Pork Sausage

Surtido de Frituras

Pastelillos de Carne, Pastelillos de Pizza, Sorullitos, Pastelillos de Pollo, Bacalaitos, Longaniza.....	\$19.99
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Fried Cornmeal Sticks

Sorullitos de Maíz	\$8.99
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Salted Codfish Fritters

Bacalaitos	\$7.99
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Crab Meat Alcapurria

Alcapurria de Jueyes.....	\$6.99
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Beef Alcapurria

Alcapurria de Carne.....	\$5.99
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STUFFED TURNOVERS

Empanadillas

Pizza	\$5.00
Beef Carne.....	\$5.50
Chicken Pollo.....	\$5.50
Crab Meat Jueyes.....	\$6.00
Shrimp Camarones.....	\$6.00
Pulpo Octopus.....	\$6.00



Heavy Soups | Asopaos

Shrimp Soup

Asopao de Camarones.....	\$19.99
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Chicken Soup

Asopao de Pollo.....	\$14.99
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Lobster Soup

Asopao de Langosta.....	\$40.99
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* Meat Stew | Sancocho

Cup.....	\$5.99
Bowl.....	\$9.99

* Malanga & Taro Cream

Topped with Cheese and Bacon

Crema de Malanga y Yautía	\$6.99
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Cubierta con Queso y Tocineta

Seafood Soup

Asopao de Mariscos.....	\$28.99
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Salads | Ensaladas

Pal Campo	\$9.99
Shrimp Camarones.....	\$19.99
Octopus Pulpo.....	\$20.99
Conch Carrucho.....	\$24.99
Mix Shrimp, Octopus, Conch Mixto Camarones, Pulpo, Carrucho.....	\$28.99



**Chicken Breast with Seafood & Cheese Sauce

Pechuga de Pollo con Mariscos y Salsa de Queso

Shrimp Camarones.....	\$25.99
Mix Mixto.....	\$32.99

**** No Hormones or Steroids Added on Chicken**
Sin Hormonas o Esteroides Añadido en el Pollo



Chicken | Pollo

****Executive Breast in Mushroom Sauce**
Pechuga Ejecutiva en Salsa de Zetas.....

Chicken Cracklings
Chicharrones de Pollo.....

**** Chicken Breast in Garlic Sauce**
Pechuga de Pollo al Ajillo.....

****Breaded Chicken Breast**
Pechuga Empanada.....

****Jibara Chicken Breast**
Pechuga Jibara.....

****Chicken Milanese**
Pechuga a la Milanese.....

****Pal Campo Stuffed Chicken Filled with Sweet Plantains and Cream Cheese with Guava Sauce wrapped in Bacon**
Pechuga Rellena de Amarillos y Queso Crema con Salsa de Guayaba envuelta en Tocineta.....

****No Hormones or Steroids Added**
Sin Hormonas o Esteroides Añadido



Side Orders ACOMPAÑANTES

Avocado (Avocados not available all year round)
Aguacate 1/2\$4.99
Aguacate Entero\$6.99

*** Rice with Pigeon Peas**
Arroz con Gandules.....\$4.99

*** Rice Mix with Beans**
Arroz Mamposteao.....\$5.99

White Rice
Arroz Blanco.....\$4.00

*** Pink Beans**
Habichuelas Rosadas.....\$3.50

Fried Green Plantains
Tostones.....\$6.99

Sweet Plantains
Maduros.....\$4.99

French Fries
Papas Fritas.....\$5.99

Fried Cassava
Yuca Frita.....\$5.99

Green Plantains Mofongo
Mofongo de Plátano.....\$6.99

Trifongo, Cassava, Sweet Plantains & Green Plantains
Trifongo (Yuca, Maduros & Plátanos Verde).....\$7.99

Breadfruit Fritters
Tostones de Pana.....\$6.99

*Before placing your order, please inform your server if a person in your party has a food allergy. Rice, beans and some side items may contain pork. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Consumers with increased risk of illness should not consume beef products cooked less than WELL DONE. If you are unsure of your risk, consult your physician. Items are cooked to order.

Pork | Cerdo



- Fried Pork Chunks**
Carne Frita.....\$16.99
- Pork Chop Porterhouse**
Chuleta de Cerdo Porterhouse.....\$16.99
- Grilled Pork Chop**
Chuleta al Grill Porterhouse.....\$16.99
- Big Pork Chop**
Chuleta Kan Kan.....\$34.99



Beef | Carnes

- Marinated Cube Steak with Onions**
Bistec Encebollado.....\$18.99
- Skirt Steak (Served with Chimichurri)**
Churrasco.....\$28.99
- Executive Skirt Steak in Mushroom Sauce**
Churrasco Ejecutivo en Salsa de Zetas.....\$30.99
- Beef Stew**
Carne Guisada.....\$16.99
- Stuffed Skirt Steak with Sweet Plantains, Peppers, Cream Cheese and Guava Sauce**
Churrasco Relleno de Amarillos, Pimientos, Salsa de Guayaba y Queso Crema.....\$31.99
- Bone-In Ribeye Angus Choice**.....MP
- Beef Tomahawk Angus Choice**.....MP
- NY Strip Steak Angus Choice**.....MP
- Filet Mignon Angus Choice**.....MP

Surf n' Turf | Mar y Tierra

- Shrimp**
Camarones.....\$35.99
- Lobster Tail**
Rabo de Langosta.....\$60.99



Seafood | Mariscos

- Octopus**
Pulpo.....\$23.99
 - Shrimp**
Camarones.....\$23.99
 - Conch**
Carrucho.....\$28.99
 - Lobster Tail**
Rabo de Langosta.....\$42.99
 - Salmon**
Salmón.....\$23.99
 - Snapper Fillet**
Filete de Chillo.....\$25.99
 - Salmon Stuffed with Shrimp and Cream Cheese in a Sweet and Sour Sauce**
Salmón Relleno de Camarones y Queso Crema en Salsa Agridulce\$29.99
 - Whole Fried Snapper**
Chillo Entero Frito\$42.99
- *All meals include one side item. Substitute your side item for Mofongo or Trifongo \$3 | Tostones de Pana \$1*



Stuffed Mofongos

Mofongos Rellenos

- Cube Steak in Creole or Garlic Sauce**
Bistec a la Criolla o al Ajillo.....\$20.99
- Chicken Breast in Creole or Garlic Sauce**
Pollo a la Criolla o al Ajillo.....\$19.99
- Fried Pork Chunks | Carne Frita**.....\$20.99
- Snapper Filet | Filete de Chillo**.....\$27.99
- Shrimp | Camarones**.....\$25.99
- Octopus | Pulpo**.....\$26.99
- Conch | Carrucho**.....\$30.99



 Cheshire Pork is processed with no injected flavoring solutions, fillers, hormones or preservatives. High in oleic acid (monounsaturated fat), which lowers "bad" cholesterol and increases "good" cholesterol It is just great tasting 100% pork.

Vegetarian Menu

Menú Vegetariano

Mofongo with Vegetables
Mofongo con Vegetales.....\$18.99

Fried Stuffed Green Plantains with Vegetables
Tostones Rellenos de Vegetales.....\$12.99



Kids Menu

Children 13 and under | Niños menores de 13 años

****Chicken Fingers**
Deditos de Pollo.....\$8.99

Mini Skirt Steak
Mini Churrasco.....10.99

Pork Chop
Chuleta.....\$8.99

Mac and Cheese
Macarrones con Queso.....\$7.99

Chicken Wings
Alitas de Pollo (5).....\$8.99

Hot Dogs with Fries
Perros Calientes con Papas Fritas.....\$6.99

Rice and Cheese
Arroz con Queso.....\$7.99

****No Hormones or Steroids Added**
Sin Hormonas o Esteroides Añadido



Beverages | Bebidas

Malta.....\$3.99
Coco Rico.....\$3.99
Uva.....\$3.99
Kola Champagne.....\$3.99
Coca Cola.....\$3.99
Sprite.....\$3.99
Hi-C Fruit Punch.....\$3.99
Diet Coke.....\$3.99
Lemonade.....\$3.99
Apple Juice.....\$3.99
Coke Zero.....\$3.99
Fanta Soda de China.....\$3.99
Black Coffee Café Negro.....\$3.99
Coffee with Milk Café con Leche.....\$4.99
Perrier.....\$4.99
Bottled Water Agua en Botella.....\$2.99



Natural Juices Jugos Naturales

Passion Fruit Parcha.....\$4.50
Caribbean Cherry Acerola.....\$4.50
Natural Orange Naranja.....\$8.00
Maví.....\$4.50
Tamarind Tamarindo.....\$4.50
Lemon Limón.....\$4.50
Soursop Guanábana.....\$4.50
Mango.....\$4.50



Champagne | Champán

Dom Pérignon | Moët & Chandon Rosé

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Beers | Cervezas

Corona.....	\$5.00
Medalla.....	\$4.00
Bud Light.....	\$4.00
Michelob Ultra.....	\$5.00
Coors Light.....	\$4.00
Modelo.....	\$5.00
Budweiser.....	\$4.00
Samuel Adams.....	\$5.00
Stella Artois.....	\$6.00
Heineken.....	\$6.00
Ñeña (Pal Campo Beer).....	\$6.00
Ñeña Light (Pal Campo Beer).....	\$6.00

Draft Beer

Ñeña 26.5oz (Pal Campo Beer).....	\$12.00
Ñeña Light 26.5oz (Pal Campo Beer).....	\$12.00



Sangria

Glass Copa.....	\$8.00
Bottle 32oz (To Go) Botella.....	\$39.99
1/2 Gallon 64oz (To Go) 1/2 Galón.....	\$75.99
El Jibarito 48oz El Jibarito.....	\$65.99



FLAVORS AVAILABLE TAMARIND OR PASSION FRUIT
SABORES DISPONIBLE TAMARINDO O PARCHA
MADE IN PAL CAMPO | HECHA EN PAL CAMPO



Pal Campo Restaurant is a unique dining experience where you can indulge in the best authentic Puerto Rican cuisine in Central Florida. A perfect combination of modern and traditional restaurant, specializing in Puerto Rican Cuisine with deeply rooted traditions from our home land of

Puerto Rico

It was established to bring you the delicious dishes such as Mofongo, Arroz mamposteo, Stuffed Churrasco, Chuletas Kan Kan and drinks such as Sangría, Piña Coladas, tropical Mojitos that transport our guests to our beautiful island of Puerto Rico with the best environment in our three locations, Orlando, Lake Mary and Tampa.



ALL NATURAL HERITAGE BREED FAMILY FARMED

Since 1976, the Ivey family has been raising heritage breed hogs on their family farm in Seven Springs, North Carolina. They specialize in Chester Whites, a breed developed in Pennsylvania from English stock during the nineteenth century. The breed is known for its intramuscular fat and superior taste that this fat imparts. Careful farming practices and close monitoring of the herd's genetics have produced what we believe to be the juiciest and most flavorful pork in the market. The Hogs are raised in an environment that respects their natural instincts, with room to move and congregate. The livestock handling practices and sow-housing methods have been approved by animal welfare experts, and the heritage breed hogs are raised from birth, ensuring full traceability.

**CHESHIRE PORK IS PROUD TO PARTNER WITH
 PAL CAMPO RESTAURANT**

20% GRATUITY CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE