

Kids Menu

Children 13 and under | Niños menores de 13 años

- Perros Calientes con Papas Fritas**
Hot Dogs with Fries.....\$8.99
- Mini Churrasco**
Mini Skirt Steak.....\$11.99
- Chuleta**
Pork Chop.....\$9.99
- Macarrones con Queso**
Mac and Cheese.....\$7.99
- Alitas de Pollo (5)**
Chicken Wings.....\$9.99
- ** Deditos de Pollo**
Chicken Fingers.....\$9.99

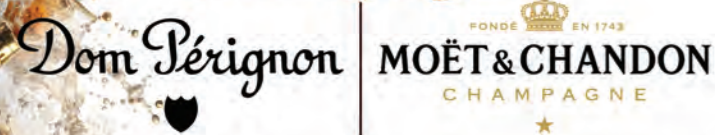
****Sin Hormonas o Esteroides Añadido**
No Hormones or Steroids Added



Jugos Naturales Natural Juices

- Parcha** | Passion Fruit.....\$4.00
- Acerola** | Caribbean Cherry\$4.00
- Naranja** | Natural Orange.....\$10.00
- Maví**.....\$4.00
- Tamarindo** | Tamarind.....\$4.00
- Limón** | Lemon.....\$4.00
- Guanábana** | Soursop.....\$4.00
- Mango**.....\$4.00

Champagne



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Bebidas | Beverages

- Malta**.....\$4.00
- Coco Rico**.....\$4.00
- Uva**.....\$4.00
- Kola Champagne**.....\$4.00
- Coca Cola**.....\$4.99
- Sprite**.....\$4.99
- Hi-C Fruit Punch**.....\$4.99
- Diet Coke**.....\$4.99
- Lemonade**.....\$4.99
- Apple Juice**.....\$4.99
- Coke Zero**.....\$4.99
- Fanta China**.....\$4.99
- Perrier**.....\$5.99
- Agua en Botella** | Bottled Water.....\$3.99
- Café Negro** | Black Coffee\$4.99
- Café con Leche** | Coffee with Milk\$5.99



Cervezas | Beers

- Corona**.....\$6.00
- Bud Light**.....\$5.00
- Michelob Ultra**.....\$6.00
- Coors Light**.....\$5.00
- Modelo**.....\$6.00
- Budweiser**.....\$5.00
- Samuel Adams**.....\$6.00
- Stella Artois**.....\$6.00
- Heineken**.....\$6.00

Craft Beer

- Ñeña 20.0oz (Pal Campo Beer)**.....\$13.00
- Ñeña Light 20.0oz (Pal Campo Beer)**.....\$13.00
- Ñeña Bottle (Pal Campo Beer)**.....\$7.00
- Ñeña Light Bottle (Pal Campo Beer)**.....\$7.00



Sangria

- Copa Glass**.....\$8.00
- El Jibarito 48oz**.....\$67.99



SANGRIA DE TAMARINDO O PARCHA
TAMARIND OR PASSION FRUIT SANGRIA
HECHA EN PAL CAMPO | MADE IN PAL CAMPO

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



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 mamposteao, Stuffed Churrasco, Chuletas Kan Kan and drinks such as Sangría, Piña Colodas, tropical Mojitos that transport our guests to our beautiful island of Puerto Rico with the best environment in our four locations, Orlando, Lake Mary, Dr. Phillips 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



MENU

ORLANDO | TAMPA | LAKE MARY | DR. PHILLIPS

WWW.PALCAMPORESTAURANT.COM

Aperitivos | Appetizers

Fried Stuffed Green Plantains Tostones Rellenos

Pulpo Octopus	\$17.99
Pollo Chicken	\$14.99
Camarones Shrimp	\$16.99
Churrasco Skirt Steak	\$23.99
Carrucho Conch	\$20.99



Chicharrón de Cerdo Fried Pork Rinds	\$14.99
Queso Frito con Salsa de Guayaba	Fried Cheese with Guava Sauce \$9.99
Alitas de Pollo (10)	Chicken Wings \$15.99
Salsa al Lado: BBQ or Buffalo	
Sauce on the Side: BBQ or Buffalo	
Sorullitos de Maíz rellenos de Queso	Corn Fritters Stuffed with Cheese \$8.99
Bacalaitos	Codfish Fritters \$7.99
Alcapurria de Jueyes	Crab Meat Alcapurria \$5.99
Alcapurria de Carne	Beef Alcapurria \$5.99
Morcilla	\$19.99

Surtido Pal Campo

Carne Frita, Yuca Frita, Chicharrones de Pollo, Tostones, Bacalaitos y Queso Frito con Guayaba

Assorted Pal Campo

Marinated Pork Chunks, Fried Cassava, Chicken Cracklings, Fried Green Plantains, Fried Cheese with Guava Sauce & Codfish Fritters \$30.99



Add Creole, Executive, Guava, Garlic or Cheese Sauce
Añadir Salsa Criolla, Ejecutiva, Guayaba, Al Ajillo o Queso \$3.50

FRITURAS

Stuffed Turnovers

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

Asopaos | Heavy Soups

Soups made with Rice | Asopaos hechos con arroz

Asopao de Camarones	Shrimp Soup \$19.99
Asopao de Pollo	Chicken Soup \$14.99
Asopao de Mariscos	Seafood Soup \$31.99
Asopao de Langosta	Lobster Soup \$51.99



Sancocho | Meat Stew
Cup \$6.99 | Bowl \$10.99

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

Malanga & Taro Cream
Topped with Cheese and Bacon

Ensaladas | Salads

Pal Campo	\$10.99
Camarones Shrimp	\$19.99
Mariscos Seafood	\$31.99



Acompañantes

Side Orders

Aguacate Entero (Por Temporada)	Avocado (Seasonal) \$5.99
*Arroz con Gandules	Rice with Pigeon Peas \$4.99
*Arroz Mamposteao	Rice Mix with Beans \$5.99
Arroz Blanco	White Rice \$4.00
*Habichuelas Rosadas	Pink Beans \$3.50
Tostones	Fried Green Plantains \$6.99
Tostones de Pana	Breadfruit Fritters \$6.99
Maduros	Sweet Plantains \$4.99
Papas Fritas	French Fries \$5.99
Yuca Frita	Fried Cassava \$5.99
Mofongo de Plátano	Green Plantains Mofongo \$6.99
Trifongo	Sweet Plantains, Green Plantains and Cassava \$7.99



**Pechuga de Pollo con Mariscos y Salsa de Queso

Chicken Breast with Seafood and Cheese Sauce \$34.99

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



Pollo | Chicken

**Pechuga Ejecutiva en Salsa de Zetas	Executive Breast in Mushroom Sauce \$22.99
Chicharrones de Pollo	Chicken Cracklings \$15.99
**Pechuga de Pollo al Ajillo	Chicken Breast in Garlic Sauce \$18.99
**Pechuga Empanada	Breaded Chicken Breast \$18.99
**Pechuga a la Milanese	Chicken Milanese \$19.99
**Pechuga Rellena de Amarillos y Queso Crema con Salsa de Guayaba envuelta en Tocineta	Pal Campo Stuffed Chicken Filled with Sweet Plantains and Cream Cheese with Guava Sauce wrapped in Bacon \$26.99

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Cerdo | Pork

Carne Frita	Fried Pork Chunks \$16.99
Chuleta de Cerdo Porterhouse	Pork Chop Porterhouse \$17.99
Chuleta al Grill Porterhouse	Grilled Pork Chop \$17.99
Chuleta Kan Kan	Tomahawk Pork Chop \$35.99
Chuletas de Cerdo Ahumada	Smoked Pork Chop \$23.99



Carnes | Beef



Bistec Encebollado	Marinated Cube Steak with Onions \$18.99
Churrasco	Skirt Steak 12oz (Served with Chimichurri) \$33.99
Carne Guisada	Beef Stew \$16.99
Bone-In Ribeye Angus Choice	MP
NY Strip Steak Angus Choice	MP
Corned Beef	\$16.99



El Yunque

Churrasco Relleno de Camarones, Carrucho y Pulpo en salsa de Zetas
Skirt Steak stuffed with Shrimp, Conch & Octopus with Mushroom Sauce \$60.00

Mar y Tierra | Surf n' Turf

Churrasco y Camarones	Skirt Steak & Shrimp \$40.99
Churrasco y Rabo de Langosta	Skirt Steak & Lobster Tail \$69.99



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.

Mariscos | Seafood

Pulpo	Octopus \$23.99
Camarones	Shrimp \$23.99
Salmón	Salmon \$23.99
Filete de Chillo	Snapper Fillet \$26.99
Carrucho	Conch \$28.99
Rabo de Langosta	Lobster Tail \$51.99
Chillo Entero Frito	Whole Fried Snapper \$43.99

*All meals include one side item. Substitute your side item for Mofongo or Trifongo \$3 | Tostones de Pana \$1



Mofongos Rellenos Stuffed Mofongos

Bistec a la Criolla o al Ajillo	Cube Steak in Creole or Garlic Sauce \$21.99
**Pollo a la Criolla o al Ajillo	Chicken Breast in Creole or Garlic Sauce \$20.99
Carne Frita Fried Pork Chunks	\$20.99
Camarones Shrimp	\$25.99
Pulpo Octopus	\$26.99
Carrucho Conch	\$30.99



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