



La Esquina del Lechón

Pork and Steak House

www.esqlechon.com

Aperitivos



Aperitivo Especial \$9.65

Chorizo, chicharrón, queso frito,
yuca frita con mojo de la casa

*Spanish sausage, pork rind, fried cheese, fried
yuca sticks with our tropical house sauce*

Quesadilla A SU Gusto \$8.45

La deliciosa quesadilla Esquina del Lechón.

Su elección de pollo, lechón asado, carne de churrasco o mixta.

Servido con queso Monterrey, guacamole y crema agria

Our delicious quesadilla with the choice of chicken, pork, steak or mixed.

Served with Monterrey cheese, guacamole and sour cream

Arepitas Fritas con Queso Blanco \$6.45

Corn flour arepas fried to golden and served with grilled white cheese

Queso Frito \$5.45

Fried cheese

Yuquita Frita \$5.45

Acompañado con tres mojos de la casa

Fried yuca sticks with our three tropical house sauces

Mariquitas con Mojo de la Casa \$4.45

Plantain chips with our tropical house sauce

Chicharrón \$2.75

Pork rinds

Sopas y Potajes



Sancocho Criollo

Peq. / Cup \$3.45 Grande / Bowl \$5.50

Latin American beef stew

Sopa de Gallina

Peq. / Cup \$3.45 Grande / Bowl \$5.50

Chicken noodle soup

Caldo Gallego

Peq. / Cup \$3.45 Grande / Bowl \$5.50

Galician soup

Sopa de Cebolla \$6.25

Onion soup Au Gratin

Ensaladas

Cobb Salad "Esquina del Lechón" \$11.95

Tiras de pollo marinado a la parrilla, huevos picados,
aceitunas negras, aguacate, tomate, zanahoria, queso
estilo roquefort, trocitos de tocino y crutones

Servido sobre ensalada verde

*Grilled marinated chicken strips, chopped eggs, black
olives, avocado, tomato, carrots, blue cheese,
bacon bits and croutons over a bed of greens*

♥ Ensalada de Pollo a la Parrilla \$9.45

Pollo a la parrilla servido con lechuga, tomate,
cebolla morada, pimiento verde, zanahoria,
aceitunas, queso y aderezo a su preferencia

*Grilled chicken served with lettuce, tomato, red onion, bell pepper, carrot,
olives, cheese and your choice of dressing*

Ensalada de Atún \$8.95

Atún servido con mayonesa, lechuga, tomate,
cebolla morada, pimiento verde, zanahoria,
aceitunas, queso y aderezo a su preferencia

*Tuna served with mayonnaise, lettuce, tomato,
red onion, bell pepper, carrot, olives,
cheese and your choice of dressing*



Chicken Taco Salad \$9.95

Nuestra deliciosa ensalada Mexicana con pollo a la parrilla, tomate,
cebolla, lechuga, crema agria, guacamole y
queso Monterrey en nuestro taco crujiente hecho en casa

*Our delicious Mexican salad with grilled chicken,
onions, lettuce, sour cream, guacamole
and Monterrey cheese in our homemade taco shell*



Ensalada de Lechón Asado \$8.95

Lechón asado servido con lechuga, tomate,
cebolla morada, pimiento verde, zanahoria,
aceitunas, queso y aderezo a su preferencia

*Roasted pork served with lettuce, tomato, red onion,
bell pepper, carrot, olives, cheese
and your choice of dressing*

Ensalada César con Pollo \$8.95

Refrescante y deliciosa lechuga Romana con pollo a la parrilla,
queso Parmesano y crutones

*Refreshing, freshly chopped Romain lettuce with grilled chicken,
Parmesan cheese and crutons*

Extra: Pollo, Carne, Camarones / *Chicken, Beef, Shrimp* \$4.25

Dressing: *Balsamic Vinaigrette, Ranch, Italian, French, Thousand Island*



Especialidades de Puerco

El Volcán \$19.85

“Punta de lechón” sazonado y horneado lentamente en nuestra deliciosa salsa de mostaza de la casa
Pork shank, seasoned and slow roasted in our delicious tropical mustard house sauce

Costillar de Puerco BBQ “Baby Back Ribs”

Costillar completo / Full rack \$18.95

Medio costillar / Half rack \$12.50

Costillar de lechón a la parrilla en salsa BBQ agridulce
Grilled to perfection with our home made honey BBQ sauce

Combo “Baby Back Ribs” y Pechuga de Pollo al BBQ \$14.95

Medio costillar de lechón y bistec de pollo a la parrilla con salsa BBQ agridulce de la casa
Half rack of baby back ribs and a chicken breast grilled to perfection with our special honey BBQ sauce

Bistec de Lomo a la Parrilla \$14.50

Lomo de puerco marinado con mojo de la casa a la parrilla (comida saludable - ordene con ensalada y vegetales)
Pork loin marinated with our tropical house sauce cooked over an open flame (healthy choice - order with salad and vegetables)

Tacos de Lechón al Carbón \$13.95

Tres deliciosos tacos rellenos de lechón asado con lechuga, tomate, cebolla, queso cheddar servidos con guacamole y crema agria
Three delicious tacos stuffed with roasted pork, lettuce, tomato, onions, cheddar cheese served with “guacamole” and sour cream

Chuletas Criollas Estilo Cubano \$14.50

Chuletas de puerco marinadas con mojo de la casa con cebolla salteada y cocinada a la parrilla
Grilled pork chops marinated with our tropical house sauce and sautéed onions

Chuletas en Salsa de Cerveza y Champiñones \$14.95

Chuleta de puerco a la parrilla marinada en nuestra deliciosa salsa de cerveza y hongos
Grilled pork chops served with our delicious beer and mushroom sauce

Lechón Asado en Salsa Picante \$11.50

Horneado lentamente con mojo de la casa, servido con cebolla, pimienta roja y verde, y salsa “Tabasco”
Slow roasted pork marinated with our tropical house sauce and served with onions, green and red bell peppers, and “Tabasco” sauce

Lechón Asado \$10.95

Horneado lentamente con mojo de la casa servido deshuesado y con cebolla
Slow roasted boneless pork marinated with our tropical house sauce and served with onions

Masas de Puerco Fritas \$10.95

Marinadas con mojo de la casa servidas con cebolla salteada
Marinated pork chunks with our tropical house sauce, fried and served with sautéed onions



Sugerencias del Chef / Chef Suggestion



Comida Saludable / Healthy Choice

Menú sin Gluten Disponible / Gluten Free Requests Welcome

Dos acompañantes por plato / Two Sides per Entree:

Adicionales / Additional Sides \$2.50

Arroz Blanco / White Rice

Tostones / Green Plantains

Yuca Hervida o Frita / Boiled or Fried Cassava

Ensalada César / Caesar Salad

Arroz Moro / Moro Rice

Mariquitas / Plantain Chips

Papas Fritas / French Fries

Ensalada de la Casa / House Salad

Frijoles Negros / Black Beans

Maduros / Sweet Plantains

Vegetales Hervidos / Steamed Vegetables

Puré de Papa / Mashed Potatoes

Carnes

We proudly serve Certified Angus Beef® brand Prime steaks for your dining pleasure.

Certified Angus Beef® brand New York Strip (10 oz) \$19.95

Filete corte New York a la parrilla

Fillet New York cut grilled on an open flame



Certified Angus Beef® brand Rib-Eye (10 oz) \$18.95

Un delicioso corte selecto "Rib-Eye" a la parrilla

Fillet Rib-Eye cut, flame grilled

Certified Angus Beef® brand Filete de Sirloin (8 oz) \$16.95

Un delicioso sirloin a la parrilla

Sirloin beef grilled over an open flame



USDA Choice Rump Steak - Parrillada - Punta Trasera Estilo "Venezolano" \$36.95

Con cuatro acompañantes; para dos personas

Includes four sides; for two people



Parrillada "Esquina del Lechón" \$19.50

Baby churrasco, chorizo argentino, churrasco de pollo y chicharrones

Baby churrasco, argentine sausage, chicken churrasco and pork rinds

Churrasco "Marinero" \$19.00

Filete de churrasco marinado, a la parrilla cubierto con camarones, champiñones, cebolla y queso mozzarella gratinado

A marinated churrasco strip steak, grilled and served with shrimp and mushrooms, onions topped with melted mozzarella cheese



Churrasco "Argentino" \$16.85

Filete de churrasco marinado a la parrilla servido con salsa chimichurri

Churrasco strip steak marinated, flame grilled and served with chimichurri sauce



Bandeja Paisa \$15.25

Baby churrasco, arroz blanco, frijoles negros, chicharrón Colombiano, aguacate, huevo frito y arepa de harina blanca

Grilled steak, white rice, black beans, pork rinds Colombian style, avocado, fried egg and an "arepa" of corn flour

Palomilla Cubana \$11.50

Bistec de palomilla a la plancha con cebolla y perejil

Grilled palomilla steak topped with onions and parsley



"Nuestra" Vaca Frita \$10.95

Carne de res finamente deshebrada a la plancha con cebolla, ajo y mojo de la casa

Shredded beef grilled with onions, garlic and our tropical house sauce



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Maduros / Sweet Plantains

Vegetales Hervidos / Steamed Vegetables

Puré de Papa / Mashed Potatoes

Pollo



Churrasco de Pollo "Marinero" \$16.85

Filete de pollo a la parrilla con camarones, cebolla y champiñones gratinado con queso mozzarella

Grilled chicken fillet with shrimp, onions and mushrooms gratined with mozzarella cheese



Pollo a la King \$15.95

Pechuga de pollo a la parrilla con champiñones picados en salsa de crema blanca

Grilled chicken breast with sliced mushrooms topped with white cream sauce

Pechuga de Pollo a la Milanesa \$12.95

Pechuga de pollo empanizada con jamón cubierta con salsa marinera y queso mozzarella gratinado

Breaded chicken breast with ham, with marinara sauce and melted mozzarella cheese

Filete de Pechuga de Pollo Empanizada \$11.95

Breaded chicken breast steak

Medio Pollo Deshuesado a la Parrilla \$12.95

A la parrilla adobado con mojo de la casa y cebolla

Grilled boneless half chicken seared with our special tropical house sauce and onions

♥ Filete de Pechuga de Pollo a la Plancha \$10.95

Adobado con mojo de la casa y cebolla

Flat grilled chicken breast prepared with our tropical house sauce and onions

Chicharrón de Pollo \$10.75

Adobado con ajo, jugo de limón, nuestro sofrito especial y fritos a la perfección

Chunks of chicken prepared with garlic, lime juice, our special creole sauce and fried to perfection

Pescados y Mariscos



Filete de Mahi Mahi Matecumbe \$17.95

Filete de Mahi Mahi salteado en mantequilla, vino blanco, ajo, alcaparras y tomate picado

Dolphin fillet sautéed in butter, white wine and garlic, topped with capers and chopped tomato

♥ Tilapia a la Plancha al Ajillo o en Crema de Limón \$15.50

Filete de tilapia a la plancha servido al ajillo o en crema de limón

(comida saludable - tilapia a la plancha con ensalada y vegetales)

Grilled tilapia fillet sautéed in butter, white wine, garlic and olive oil or served in lemon cream sauce

(healthy choice - grilled tilapia with salad and vegetables)

♥ Filete de Mahi Mahi al Ajillo \$15.95

Filete de Mahi Mahi salteado en mantequilla, vino blanco, ajo y aceite de oliva

(comida saludable - sin mantequilla)

Dolphin fillet sautéed in butter, white wine, garlic and olive oil

(healthy choice - request without butter)



Filete de Tilapia y Camarones al Ajillo \$16.95

Filete de tilapia acompañado con camarones a la plancha salteados en ajo, aceite de oliva, limón y vino blanco

Fillet of tilapia grilled with sautéed shrimp in garlic, olive oil, lemon and white wine

Camarones al Ajillo \$14.95

Camarones a la plancha salteados en ajo, aceite de oliva, limón y vino blanco servidos sobre arroz blanco

Grilled shrimp sautéed in garlic, olive oil, lemon and white wine served over white rice



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Adicionales / Additional Sides \$2.50

Arroz Blanco / White Rice

Tostones / Green Plantains

Yuca Hervida o Frita / Boiled or Fried Cassava

Ensalada César / Caesar Salad

Arroz Moro / Moro Rice

Mariquitas / Plantain Chips

Papas Fritas / French Fries

Ensalada de la Casa / House Salad

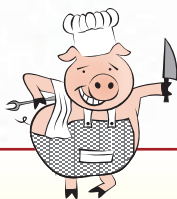
Frijoles Negros / Black Beans

Maduros / Sweet Plantains

Vegetales Hervidos / Steamed Vegetables

Puré de Papa / Mashed Potatoes

Sandwiches



El "Famoso" Pan con Lechón

Reg \$6.95 Grande \$8.95

Horneado lentamente con mojo de la casa y servido en nuestro pan Cubano con cebolla salteada, chicharrón picado y acompañado con mariquitas o papas fritas

Slow roasted pork with our tropical house sauce and served on our Cuban bread with sautéed onions, crushed pork rinds and accompanied with plantain chips or French fries

Club Sandwich \$9.95

Pavo, tocino, jamón, lechuga, tomate, queso Suizo, mayonesa y acompañado con mariquitas o papas fritas

Turkey, bacon, ham, lettuce, tomato, Swiss cheese, mayonnaise and served with plantain chips or French fries

Pan con Bistec \$8.95

Servido con cebolla salteada, "potato sticks", lechuga, tomate, mayonesa y acompañado con mariquitas o papas fritas

Beef steak with sautéed onions, potato sticks, lettuce, tomato, mayonnaise and served with plantain chips or French fries

Sandwich de Pernil \$8.45

Pernil asado, tomate, cebolla morada, mayonesa servido en pan francés y acompañado con mariquitas o papas fritas

Roast pork, tomato, red onions, mayonnaise in french bread and served with plantain chips or French fries



Sandwich de Pechuga de Pollo \$8.95

Pechuga de pollo a la parrilla con cebolla salteada, lechuga, tomate, mayonesa y acompañado con mariquitas o papas fritas

Grilled chicken breast with sautéed onions, lettuce, tomato, mayonnaise and served with plantain chips or French fries

Sandwich "Especial" Cubano \$8.95

Jamón, pavo, pernil, queso Suizo, pepino, mostaza, mayonesa y acompañado con mariquitas o papas fritas

Ham, turkey, roast pork, Swiss cheese, pickles, mustard, mayonnaise and served with plantain chips or French fries

Sandwich de Atún \$8.75

Ensalada de atún, lechuga, tomate, cebolla morada y acompañado con mariquitas o papas fritas

Tuna salad, lettuce, tomato, red onions and served with plantain chips or French fries

Sandwich de Croqueta \$7.95

Jamón, queso Suizo, croquetas, mostaza, mayonesa y acompañado con mariquitas o papas fritas

Ham, Swiss cheese, croquettes, mustard, mayonnaise and served with plantain chips or French fries

♥ Sandwich de Pavo \$7.95

Pavo asado, queso Suizo, lechuga, tomate, cebolla morada, mayonesa, y acompañado de mariquitas o papa fritas
(comida saludable - ordene sin mayonesa)

Baked turkey breast, Swiss cheese, lettuce, tomato, red onions, mayonnaise with plantain chips or French fries

(healthy choice - request without mayonnaise)

Media Noche \$6.95

Pan dulce, jamón, pernil, queso Suizo, pepino, mostaza, mayonesa y acompañado con mariquitas o papas fritas

Sweet bread, ham, roast pork, Swiss cheese, pickles and served with plantain chips or French fries

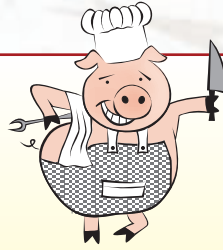
Porción Adicional:

Queso / Cheese \$2.50

Carnes Frías / Deli Meats \$4.75



Especiales de Almuerzo



LUNES

Pollo Rostizado \$9.50
Medio pollo rostizado
Rotisserie half chicken

MARTES

Pollo Teriyaki \$9.50
Sautéed Chicken Teriyaki

MIÉRCOLES

Burrito de Lechón o Pollo \$9.50
Burrito de Lechón o Pollo con Arroz,
Frijoles, Pico de Gallo, Crema Agria
y Queso Monterrey
*Pork or Chicken Burrito with Rice,
Beans, Tomato, Onions,
Sour Cream and Monterrey Cheese*

JUEVES

Pollo Mediterráneo \$9.50
Filete de pollo a la parilla con nuestra salsa
Mediterránea de albahaca, tomate, cebolla,
aceituna negra y aceite de oliva
*Grilled chicken fillet with our Mediterranean sauce with
fresh basil, tomato, onions, black olives and olive oil*

VIERNES

**Filetillo de Churrasco
y Tenderloin de Lomo** \$9.50
Con pimiento verde y rojo
y cebolla sauté.
*Tips of Churrasco steak and
pork tenderloin with green
and red peppers and sautéed onions.*



Sugerencias del Chef / Chef Suggestion



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Adicionales / Additional Sides \$2.50

Arroz Blanco / White Rice
Arroz Moro / Moro Rice
Frijoles Negros / Black Beans

Tostones / Green Plantains
Mariquitas / Plantain Chips
Maduros / Sweet Plantains

Yuca Hervida o Frita / Boiled or Fried Cassava
Papas Fritas / French Fries
Vegetales Hervidos / Steamed Vegetables

Ensalada César / Caesar Salad
Ensalada de la Casa / House Salad
Puré de Papa / Mashed Potatoes

Café

Café Cubano \$1.50
Cuban coffee

"Cortadito" \$1.50
Cuban coffee with a little milk

Café con Leche grande \$2.75
Milk with coffee (large)

Chocolate Caliente \$2.75
Hot chocolate

Café Americano \$1.50
American coffee

Té Caliente \$1.50
Hot tea

Refrescos

Soda de la Fuente \$2.50

Fountain soda: Coke, Diet Coke, Sprite, Orange, Hi C Pink Lemonade and Fruit Punch

Perrier sm \$2.50 / lg \$4.75
Imported sparkling water

Soda de Lata \$1.95

Canned Sodas: Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Jupiña, Iron Beer, Materva, Diet Materva

Agua en Botella \$2.25
Bottled water

Té Frío de la Casa \$2.50
Fresh brewed ice tea

Jugos

Naranja con Zanahoria \$4.25
Orange with carrot juice

Naranja \$3.25
Orange juice

Néctar de Fruta en Lata \$2.25
Mango, guayaba, pera, melocotón y manzana
Mango, guava, pear, peach and apple



*Ask for Our NEW Catering Menu for
Corporate Luncheons & Office Parties
www.esqlechon.com*

Note: Consuming raw or undercooked foods may increase the risk of food borne illness.
Prices subject to change.