

desayunos *breakfast*

*Disponibles hasta las 12 p.m. / Available until 12 PM

Cuquita tortilla \$9.99 <i>Tortilla de huevo con queso fresco, chorizo, chicharrón y vegetales</i> <i>Colombian omelette with farmer's cheese, sliced Colombian sausage, chunks of fried pork rind & vegetables</i>	Salchipapa con huevos blandos \$7.99 <i>Huevos blandos sobre papas a la francesa, salchicha</i> <i>Over easy eggs served over French fries, sliced hot dogs</i>
Calentado \$11.99 <i>Calentado de arroz y frijoles con carne asada, huevos pericos y arepa con queso</i> <i>Traditional Colombian breakfast with rice and beans, grilled top round steak, corn cake with cheese, and scrambled eggs with fresh tomatoes and scallions</i>	Huevos a la jardinera \$7.99 <i>Tortilla de huevo con vegetales</i> <i>Colombian style omelette with vegetables</i>
Arepa con huevos al gusto \$5.99 <i>Colombian corn cake with eggs any style</i>	Arepa con todo \$7.99 <i>Carne y pollo desmechados, chorizo y chicharrón mezclados en salsa criolla y servidos sobre una arepa</i> <i>Shredded beef and chicken, sliced Colombian sausage and chunks of fried pork rind mixed with Colombian Creole sauce, served on top of a corn cake</i>
Arepa con lomo de cerdo, res o pechuga asada \$8.95 <i>Colombian corn cake with, charcoal broiled pork tenderloin, top round steak or chicken breast</i>	Arepa con carne de res o pollo desmechada \$6.99 <i>Carne de pollo o de res desmechada mezclada en salsa a la criolla, servida sobre una arepa</i> <i>Shredded beef or chicken, mixed with Colombian Creole sauce, served on top of a corn cake</i>

antojitos *Colombian snacks*

Pandebono (Colombian cheese bread made from corn flour and cassava starch) \$1.49
Buñuelo (Delicious fritters made from a dough of fresh farmer's cheese and cornstarch) \$1.49
Arepa de chocolate (Irresistible Colombian sweet corn cake) \$3.00 *con queso / with cheese \$3.75
Pasteles de hojaldre rellenos (guayaba, arequipe, queso crema, queso dulce) \$3.75 <i>Traditional pastries filled with guava paste, Colombian dulce de leche, cream cheese, sweet cheese</i>

pa' empezar *starters*



Picada cuquita \$17.99 <i>Carne de res, pollo y cerdo, chorizo, chicharrón, platanitos, papa criolla y arepa</i> <i>Sampler platter of beef, chicken and pork chunks, sliced Colombian sausage, chunks of fried thick bacon, green plantains, Andean yellow potatoes topped with marinated red onion slices and served with Colombian corn cakes</i>	Patacón con todo \$10.99 <i>Carne y pollo desmechado, chorizo y chicharrón mezclados en salsa a la criolla y servidos sobre un gran patacón con salsa rosada y aguacate</i> <i>Large, crispy fried green plantain topped with shredded beef and chicken, sliced Colombian sausage and chunks of fried thick bacon mixed with Creole sauce, topped with Golf sauce (ketchup and mayo) and avocado</i>
Empanadas de carne, de pollo o queso \$1.69 <i>Delicious Colombian style fried turnovers filled with potatoes and shredded beef or chicken, served with a traditional mild sauce</i>	Patacón con pollo, res o camarones \$9.99 <i>Carne o pollo desmechado o camarones mezclados en una salsa a la criolla servido sobre un gran patacón con salsa rosada y aguacate</i> <i>Large, crispy fried green plantain topped with your choice of shrimp or shredded beef or chicken, mixed with Creole sauce. Topped with Golf sauce (ketchup and mayo) and avocado</i>
Patacones con hogao \$6.49 <i>Crispy fried green plantains served with traditional tomato and onion based Colombian sauce</i>	Anillos de calamar \$10.99 <i>Crispy homemade & lightly battered fried calamari</i>
Cuquita hamburguesa Sencilla / One Patty \$10.49 Doble / With Two Patties \$11.99 <i>Jugosa carne con tocineta, cebolla salteada, queso fresco, queso americano, papita triturada, salsas de ajo, de piña y rosada, servida con papitas a la francesa</i> <i>Gourmet Colombian style juicy burger topped with bacon, sautéed onions, farmer's cheese, American cheese, crisp crushed potato chips, and creamy garlic, pineapple and Golf (ketchup and mayo) sauces, served with French fries</i>	Costilla de cerdo asada \$11.99 <i>Slow-cooked, fall-off-the-bone tender, pork ribs marinated in our signature sauce</i>
Chuzos de res, pollo o cerdo \$7.49 <i>Charcoal broiled skewers of marinated beef, chicken or pork</i>	Papa rellena (Stuffed Potato with rice and beef picadillo) \$2.25 Chorizo con arepa (Colombian sausage with corn cake) \$4.59 Chicharrón con arepa (Fried thick bacon with corn cake) \$5.59 Salchipapa (French fries with sliced beef franks) \$6.99

platos fuertes *main entrées*

*No hay cambios para ensaladas / Salads cannot be substituted

a la parrilla *from the grill*

* Servido con: ensalada, arroz, frijoles y un acompañante / * Served with: salad, rice, beans and your choice of one side order



Lomo de cerdo asado

Carne asada \$15.99 <i>Marinated charcoal broiled top round steak</i>
Pechuga asada \$14.99 <i>Marinated charcoal broiled boneless chicken breast</i>
Lomo de cerdo asado \$14.99 <i>Marinated charcoal broiled pork tenderloin</i>
Lengua asada \$14.99 <i>Colombian style charcoal broiled beef tongue</i>
Sobrebarriga asada \$15.99 <i>Colombian style charcoal broiled flank steak</i>

a la criolla *Creole style*

Servido con: arroz, frijoles y yuca / Served with: rice, beans and cassava



Pechuga a la criolla

Bistec a la criolla \$15.99 <i>Colombian Creole style top round steak</i>
Lengua a la criolla \$14.99 <i>Colombian Creole style beef tongue</i>
Sobrebarriga a la criolla \$15.99 <i>Colombian Creole style flank steak</i>
Pechuga a la criolla \$14.99 <i>Colombian Creole style boneless chicken breast</i>
Lomo de cerdo a la criolla \$14.99 <i>Colombian Creole style pork tenderloin</i>

tradicionales *traditionals*



Bandeja paisa

Bandeja paisa \$16.99 <i>Arroz, frijoles, chicharrón, chorizo, carne asada, huevos fritos, plátano maduro, aguacate y arepa</i> <i>Fusion of rice, beans, fried thick bacon, Colombian sausage, marinated charcoal broiled top round steak, fried eggs, sweet plantains, avocado and corn cake</i>	Chuleta de cerdo o pollo \$14.99 <i>Lomo o pechuga apanada servido con ensalada, arroz y un acompañante</i> <i>Breaded tenderloin or boneless chicken breast served with salad, rice and one side order</i>
Arroz con pollo \$13.99 <i>Arroz amarillo mezclado con pollo desmechado, alverja y zanahoria.</i> <i>Servido con ensalada y un acompañante</i> <i>Traditional Colombian yellow rice with shredded chicken, peas and carrots. Served with salad and one side order</i>	
Bistec a caballo \$16.49 <i>Carne de res con cebolla salteada y con su tradicional huevo frito. Servido con ensalada, arroz, frijoles y un acompañante</i> <i>Top round steak with sautéed onions and topped with a fried egg. Served with rice, beans, salad and one side order</i>	

encebolla'o *with sauteed onions*

* Servido con: ensalada, arroz, frijoles y un acompañante / * Served with: salad, rice, beans and your choice of one side order



Bistec encebollado

Pechuga encebollada \$15.49 <i>Boneless chicken breast with sautéed onions</i>
Bistec encebollado \$16.49 <i>Top round Steak with sauteed onions</i>
Lomo de cerdo encebollado \$15.49 <i>Pork tenderloin with sauted onions</i>

Acompañantes / Side Orders

Arepa / Corn Cake	Plátano maduro / Fried Sweet Plantains	Patacones / Fried Green Plantains
Yuca frita / Fried Cassava	Papa criolla / Yellow Andean Potatoes	Papas fritas / French Fries

especialidades Cuquita *Cuquita specialties*

Servidos con dos acompañantes / Served with your choice of two side orders



Arroz mixto

Churrasco Cuquita \$21.99 <i>Charcoal broiled marinated skirt steak served with chimichurri sauce</i>
Cuquita leños y carbón \$23.99 <i>Costilla de cerdo marinada en salsa de la casa, churrasco y pechuga de pollo asada, servido con chimichurri</i> <i>Pork rib marinated in our signature sauce, charcoal broiled marinated skirt steak and a grilled chicken breast, served with chimichurri sauce</i>
Parrillada Cuquita \$25.99 <i>Churrasco, costilla, pechuga de pollo, lomo de cerdo, chorizo y chicharrón servido con chimichurri</i> <i>Charcoal broiled marinated skirt steak, pork tenderloin, boneless chicken breast, pork ribs, Colombian sausage and fried thick bacon served with chimichurri sauce</i>
Arroz mixto Cuquita \$16.99 <i>Arroz negro mezclado con camarones, carne de res, pollo, chorizo, chicharron, huevo, alverja y zanahoria. Servido con ensalada</i> <i>Black rice mixed with shrimp, chunks of beef, chicken, Colombian sausage, fried thick bacon, egg, peas and carrots. Served with salad</i>

Acompañantes / Side Orders

Arepa / Corn Cake	Plátano maduro / Fried Sweet Plantains	Patacones / Fried Green Plantains
Yuca frita / Fried Cassava	Papa criolla / Yellow Andean Potatoes	Papas fritas / French Fries

vegetales *vegetables*

Vegetales al vapor / Steamed vegetables \$6.95
Vegetales al vapor con pechuga asada \$10.99 <i>Steamed vegetables with charcoal broiled boneless chicken breast</i>
Vegetales al vapor con filete de tilapia asado \$11.99 <i>Steamed vegetables with grilled tilapia filet</i>
Ensalada verde con vegetales \$7.50 <i>Fresh lettuce, onions, tomatoes and avocado with steamed vegetables</i>
Ensalada verde con vegetales y pechuga asada \$11.95 <i>Fresh lettuce, onions, tomatoes, avocado and steamed vegetables topped with charcoal broiled boneless chicken breast</i>

órdenes adicionales /

side dishes

\$3.00

Arroz / Rice
Aguacate / Avocado

Frijoles / Beans
Ensalada / Salad

Patacones / Fried Green Plantains
Dos arepas / Two Colombian Corn Cakes

Plátano maduro / Fried Sweet Plantains
Papas a la francesa / French Fries

Yuca frita / Fried Cassava
Papa Criolla / Yellow Andean Potatoes

platos fuertes *main entrées*

*No hay cambios para ensaladas / *Salads cannot be substituted*

pescados y mariscos *seafood*

**Servidos con patacones y arroz blanco / *Served with fried green plantains and white rice*

*Servidos con patacones / *Served with fried green plantains*



Tilapia frita

Cazuela de mariscos	\$22.99
<i>Camarones, tilapia, calamares, mejillones, carne de cangrejo** Colombian style bouillabaisse made with shrimp, Tilapia, calamari, mussels, crab meat, peas and carrots**</i>	
Camarones al ajillo con ensalada	\$18.99
<i>Shrimp in creamy garlic sauce served with salad**</i>	
Camarones enchilados con ensalada	\$18.99
<i>Shrimp sautéed in spicy sauce served with salad**</i>	
Tilapia frita	\$19.99
<i>Marinated fried Tilapia served with salad**</i>	
Tilapia marinera	\$21.99
<i>Tilapia entera al vapor cubierta de mariscos, platanitos y vegetales en salsa a base de leche de coco (tiempo de preparación 20min.)** Marinated steamed whole Tilapia topped with seafood, green plantains and vegetables in a coconut milk based sauce (please allow us 20 minutes to prepare this dish)**</i>	
Filete de tilapia a la marinera	\$21.99
<i>Filete al vapor cubierto de mariscos, platanitos y vegetales en salsa a base de leche de coco** Marinated steamed Tilapia filet topped with seafood, green plantains and vegetables in a coconut milk based sauce**</i>	
Filete de tilapia apanado	\$19.99
<i>Breaded Tilapia filet**</i>	
Pargo rojo frito con ensalada	\$22.99
<i>Fried whole Red Snapper served with salad**</i>	
Filete de Pargo rojo apanado	\$22.99
<i>Breaded filet of Red Snapper**</i>	
Pargo rojo a la marinera	\$24.99
<i>Pargo rojo entero al vapor cubierto de mariscos, platanitos y vegetales en salsa a base de leche de coco (tiempo de preparación 20min.)** Steamed whole Red Snapper topped with seafood, green plantains and vegetables in a coconut milk based sauce (please allow us 20 minutes to prepare this dish)**</i>	
Filete de Pargo rojo a la marinera	\$24.99
<i>Filete al vapor cubierto de mariscos, platanitos y vegetales en salsa a base de leche de coco** Steamed filet of Red Snapper topped with seafood, green plantains and vegetables in a coconut milk based sauce**</i>	
Asopao de camarones	\$18.99
<i>Creamy stew with shrimp and rice. Served with fried green plantains*</i>	
Ceviche de camarones	\$18.99
<i>Pídalo a su gusto en salsa roja o rosada* Ceviche of marinated shrimp in a red mojo sauce or Golf (ketchup & mayo) sauce*</i>	
Arroz con camarones	\$18.99
<i>Yellow rice with shrimp, peas and carrots*</i>	
Paella	\$23.99
<i>Saffron rice mixed with shrimp, scallops, crab meat, squid, mussels, chicken, pork and Colombian chorizo*</i>	

menú infantil *kid's menu*

Deditos de pollo + papas a la francesa \$6.49	Hamburguesa + papas a la francesa \$5.99
<i>Chicken fingers with french fries</i>	<i>Cheese burger with French fries</i>
Alitas + papas a la francesa \$6.99	Carnita asada + 2 acompañantes \$9.99
<i>Chicken wings with French fries</i>	<i>Kid's size steak with two side orders</i>
Deditos de queso \$4.99	Pechuguita asada + 2 acompañantes \$9.99
<i>Mozzarella sticks</i>	<i>Kid's size chicken breast with two side orders</i>

bebidas *beverages*

Si lo desea puede traer su propio licor / *This is a BYOB establishment*

Batidos de frutas	en leche	en agua
Homemade fruit shakes	<i>in milk</i>	<i>in water</i>
	\$3.99	\$3.00
Mora / <i>blackberry</i>	Maracuyá / <i>passion fruit</i>	Mango
Guanábana / <i>soursop</i>	Papaya	Guayaba / <i>guava</i>
Tomate de árbol / <i>tamarillo</i>	Aguacate / <i>avocado</i>	
Avena casera	\$3.00	
<i>Traditional Colombian oatmeal drink</i>		
Milo	\$2.50	
<i>Nestlé® brand chocolate milk</i>		
Café / Coffee	\$1.00	
	con leche / <i>with milk</i>	\$1.50
Espresso	\$2.50	
Chocolate / Hot chocolate	\$2.00	
Agua de panela	\$1.25	
<i>Traditional Colombian infusion of hardened molasses</i>		
Botella de agua / Bottled water	\$1.00	
Sodas		
	Postobón	\$1.99
	Lata / <i>Can</i>	\$1.50
	Botella / <i>Bottle</i>	\$2.25
	Jugo HiT	\$1.59



*Colombian cuisine
and specialty breads*

Pregúntenos por el menú para sus fiestas

Ask us about our catering options

Estamos cerca a los cinco puntos

We are conveniently located close to the 5 points' intersection of Wyandotte St & Broadway

960-B Broadway • Bethlehem, PA 18015

Call: 610-868-5252

We are a BYOB establishment