

# desayunos *breakfast*

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

## Cuquita tortilla

Tortilla de huevo con queso fresco, chorizo, chicharrón y vegetales  
Colombian omelette with farmer's cheese, sliced Colombian sausage, chunks of fried pork rind & vegetables

## Calentado

Calentado de arroz y frijoles con carne asada, huevos pericos y arepa con queso  
Traditional Colombian breakfast with rice and beans, grilled top round steak, corn cake with cheese, and scrambled eggs with fresh tomatoes and scallions

## Arepa con huevos al gusto

Colombian corn cake with eggs any style

## Arepa con lomo de cerdo, res o pechuga asada

Colombian corn cake with, charcoal broiled pork tenderloin, top round steak or chicken breast

## Salchipapa con huevos blandos

Huevos blandos sobre papas a la francesa, salchicha  
Over easy eggs served over French fries, sliced hot dogs

## Huevos a la jardinera

Tortilla de huevo con vegetales  
Colombian style omelette with vegetables

## Arepa con todo

Carne y pollo desmechados, chorizo y chicharrón mezclados en salsa criolla y servidos sobre una arepa  
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

## Arepa con carne de res o pollo desmechada

Carne de pollo o de res desmechada mezclada en salsa a la criolla, servida sobre una arepa  
Shredded beef or chicken, mixed with Colombian Creole sauce, served on top of a corn cake

# antojitos *Colombian snacks*

## Pandebono (Colombian cheese bread made from corn flour and cassava starch)

## Buñuelo (Delicious fritters made from a dough of fresh farmer's cheese and cornstarch)

## Arepa de chocolate (Irresistible Colombian sweet corn cake)

\*con queso / with cheese

## Pasteles de hojaldre rellenos (guayaba, arequipe, queso crema, queso dulce)

Traditional pastries filled with guava paste, Colombian dulce de leche, cream cheese, sweet cheese

# pa' empezar *starters*



Picada Cuquita

## Picada cuquita

Carne de res, pollo y cerdo, chorizo, chicharrón, platanitos, papa criolla y arepa

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

## Empanadas de carne, de pollo o queso

Delicious Colombian style fried turnovers filled with potatoes and shredded beef or chicken, served with a traditional mild sauce

## Patacones con hogao

Crispy fried green plantains served with traditional tomato and onion based Colombian sauce

## Cuquita hamburguesa

### Sencilla / One Patty

### Doble / With Two Patties

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

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

## Chuzos de res, pollo o cerdo

Charcoal broiled skewers of marinated beef, chicken or pork

## Patacón con todo

Carne y pollo desmechado, chorizo y chicharrón mezclados en salsa a la criolla y servidos sobre un gran patacón con salsa rosada y aguacate

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

## Patacón con pollo, res o camarones

Carne o pollo desmechado o camarones mezclados en una salsa a la criolla servido sobre un gran patacón con salsa rosada y aguacate

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

## Anillos de calamar

Crispy homemade & lightly battered fried calamari

## Alitas originales o picantes

Chicken wings marinated or spicy

## Costilla de cerdo asada

Slow-cooked, fall-off-the-bone tender, pork ribs marinated in our signature sauce

## Papa rellena (Stuffed Potato with rice and beef picadillo)

## Chorizo con arepa (Colombian sausage with corn cake)

## Chicharrón con arepa (Fried thick bacon with corn cake)

## Salchipapa (French fries with sliced beef franks)

# 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

Marinated charcoal broiled top round steak

## Pechuga asada

Marinated charcoal broiled boneless chicken breast

## Lomo de cerdo asado

Marinated charcoal broiled pork tenderloin

## Lengua asada

Colombian style charcoal broiled beef tongue

## Sobrebarriga asada

Colombian style charcoal broiled flank steak

## a la criolla *Creole style*

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

## Bistec a la criolla

Colombian Creole style top round steak

## Lengua a la criolla

Colombian Creole style beef tongue

## Sobrebarriga a la criolla

Colombian Creole style flank steak

## Pechuga a la criolla

Colombian Creole style boneless chicken breast

## Lomo de cerdo a la criolla

Colombian Creole style pork tenderloin



Pechuga a la criolla

## tradicionales *traditionals*



Bandeja paisa

## Bandeja paisa

Arroz, frijoles, chicharrón, chorizo, carne asada, huevos fritos, plátano maduro, aguacate y arepa

Fusion of rice, beans, fried thick bacon, Colombian sausage, marinated charcoal broiled top round steak, fried eggs, sweet plantains, avocado and corn cake

## Bistec a caballo

Carne de res con cebolla salteada y con su tradicional huevo frito. Servido con ensalada, arroz, frijoles y un acompañante

Top round steak with sautéed onions and topped with a fried egg. Served with rice, beans, salad and one side order

## Chuleta de cerdo o pollo

Lomo o pechuga apanada servido con ensalada, arroz y un acompañante  
Breaded tenderloin or boneless chicken breast served with salad, rice and one side order

## Arroz con pollo

Arroz amarillo mezclado con pollo desmechado, alverja y zanahoria. Servido con ensalada y un acompañante  
Traditional Colombian yellow rice with shredded chicken, peas and carrots. Served with salad and one side order

## 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

## Pechuga encebollada

Boneless chicken breast with sautéed onions

## Bistec encebollado

Top round Steak with sauteed onions

## Lomo de cerdo encebollado

Pork tenderloin with sauted onions



Bistec encebollado

## 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

Charcoal broiled marinated skirt steak served with chimichurri sauce

## Cuquita leños y carbón

Costilla de cerdo marinada en salsa de la casa, churrasco y pechuga de pollo asada, servido con chimichurri

Pork rib marinated in our signature sauce, charcoal broiled marinated skirt steak and a grilled chicken breast, served with chimichurri sauce

## Parrillada Cuquita

Churrasco, costilla, pechuga de pollo, lomo de cerdo, chorizo y chicharrón servido con chimichurri

Charcoal broiled marinated skirt steak, pork tenderloin, boneless chicken breast, pork ribs, Colombian sausage and fried thick bacon served with chimichurri sauce

## Arroz mixto Cuquita

Arroz negro mezclado con camarones, carne de res, pollo, chorizo, chicharrón, huevo, alverja y zanahoria. Servido con ensalada

Black rice mixed with shrimp, chunks of beef, chicken, Colombian sausage, fried thick bacon, egg, peas and carrots. Served with salad

## 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

## Vegetales al vapor con pechuga asada

Steamed vegetables with charcoal broiled boneless chicken breast

## Vegetales al vapor con filete de tilapia asado

Steamed vegetables with grilled tilapia filet

## Ensalada verde con vegetales

Fresh lettuce, onions, tomatoes and avocado with steamed vegetables

## Ensalada verde con vegetales y pechuga asada

Fresh lettuce, onions, tomatoes, avocado and steamed vegetables topped with charcoal broiled boneless chicken breast

# órdenes adicionales / *side dishes*

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

Camarones, tilapia, calamares, mejillones, carne de cangrejo\*\*  
*Colombian style bouillabaisse made with shrimp, Tilapia, calamari, mussels, crab meat, peas and carrots\*\**

### Camarones al ajillo con ensalada

*Shrimp in creamy garlic sauce served with salad\*\**

### Camarones enchilados con ensalada

*Shrimp sautéed in spicy sauce served with salad\*\**

### Tilapia frita

*Marinated fried Tilapia served with salad\*\**

### Tilapia marinera

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)\*\**

### Filete de tilapia a la marinera

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\*\**

### Filete de tilapia apanado

*Breaded Tilapia filet\*\**

### Pargo rojo frito con ensalada

*Fried whole Red Snapper served with salad\*\**

### Filete de Pargo rojo apanado

*Breaded filet of Red Snapper\*\**

### Pargo rojo a la marinera

Pargo rojo entero al vapor cubierto de mariscos, patanitos 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)\*\**

### Filete de Pargo rojo a la marinera

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\*\**

### Asopao de camarones

*Creamy stew with shrimp and rice. Served with fried green plantains\**

### Ceviche de camarones

Pídalo a su gusto en salsa roja o rosada\*  
*Ceviche of marinated shrimp in a red mojo sauce or Golf (ketchup & mayo) sauce\**

### Arroz con camarones

*Yellow rice with shrimp, peas and carrots\**

### Paella

*Saffron rice mixed with shrimp, scallops, crab meat, squid, mussels, chicken, pork and Colombian chorizo\**

# menú infantil *kid's menu*

## Deditos de pollo + papas a la francesa

*Chicken fingers with french fries*

## Alitas + papas a la francesa

*Chicken wings with French fries*

## Deditos de queso

*Mozzarella sticks*

## Hamburguesa + papas a la francesa

*Cheese burger with French fries*

## Carnita asada + 2 acompañantes

*Kid's size steak with two side orders*

## Pechuguita asada + 2 acompañantes

*Kid's size chicken breast with two side orders*

# bebidas *beverages*

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

## Batidos de frutas

*Homemade fruit shakes*

## en leche

*in milk*

## en agua

*in water*

Mora / blackberry

Guanábana / soursop

Tomate de árbol / tamarillo

Maracuyá / passion fruit

Papaya

Aguacate / avocado

Mango

Guayaba / guava

Lulo

## Avena casera

*Traditional Colombian oatmeal drink*

## Milo

*Nestlé® brand chocolate milk*

## Café / Coffee

*con leche / with milk*

## Espresso

## Chocolate / Hot chocolate

## Agua de panela

*Traditional Colombian infusion of hardened molasses*

## Botella de agua /Bottled water

## Sodas

Postobón

Lata / Can

Botella / Bottle

Jugo HiT



*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*