



Aleli Menu

LUNCH

EVERY DAY FROM 12:00PM TO 2:00PM
TODOS LOS DIAS DE 12:00PM A 2:00PM

SALADS

Add Grilled Chicken \$8 | Grilled Shrimp \$12
Steak \$16 | Extra dressings \$2 each

Sunset Salad 24

Crispy chicken, romaine lettuce, baby arugula, ripe plantains, cherry tomatoes, pickled onions, handmade local cheese, avocado, coconut arepa croutons, creamy cilantro bacon ranch dressing

Caprese Salad 17



Sliced fresh mozzarella, tomato, basil leaf with pesto sauce and balsamic reduction

Traditional Caesar Salad 18

Romaine hearts, croutons, parmesan cheese, Caesar dressing

APPETIZERS

Chef's Choice Soup of the day 10

Lobster Stuffed Plantains 22



Fried green plantains cups stuffed with lobster salad and cilantro aioli with habanero sauce

Local Trio 15

Three handcrafted turnovers, chicken stew, beef stew and guava & cheese. Served with local hot sauce and cilantro aioli

Alcapurrias 15



Puerto Rican local root vegetable fritter filled with ground beef served with Puerto Rican tomato aioli and local hot sauce

Octopus Salad 24

Red onions, peppers, cilantro, citrus vinaigrette, coconut arepas

ENTREES

Fish Tacos 20

Marinated grouper served in blue corn tortillas, coleslaw salad, mango habanero sauce, citrus cilantro aioli

Chicken Quesadilla 22

Chicken tinga, Colby cheese, guacamole, pico de gallo and sour cream

"Churrasco" 28



10oz skirt steak, mango pico de gallo and your choice of side and house salad

Catch of the Day 26

Local fish with your choice of side and a house salad

Chicken Rotisserie 24



Slow roasted half chicken, your choice of side and house salad

DESSERT

Bread pudding 12

Salted caramel sauce, fresh berries

Guava Cheesecake 12

Whipped cream, fresh berries

Tres Leches 12

Whipped cream, fresh berries

Chocolate Cake 13

Warm Papaya Compote, Passion Fruit Reduction

SANDWICHES

SERVED WITH FRENCH FRIES

Caribbean Lobster Roll 28

Lobster spicy mango salad with cilantro aioli, brioche roll

Spicy Chicken Sandwich 20

Breaded chicken breast dipped in buffalo sauce, pepper jack cheese, local lettuce, red onion, ranch dressing, brioche bun

Angus Burger 22

Cheddar, American or Swiss cheese, lettuce, tomato, onion, brioche bun

Impossible Burger 24

Meatless patty, lettuce, tomato, onion, brioche bun

Cuban Sandwich 22

House made roasted pork, ham, Swiss cheese, pickles & mustard, hoagie roll

KIDS MENU

Kiddie Burger 15

Cheddar or American cheese & French fries

Chicken Tenders 15

(3) crispy chicken tenders & French fries

Say Cheese 12

Kids' cheese pizza

Tropical Fresh Fruit Cup 9

SIDES

Rice and Beans Stew 8

Parmesan truffle yuca fries 10

French fries 8

Tostones 8



Breadfruit Tostones 8

Avocado 5

House salad 8



Local greens, cherry tomatoes, pickle onions, English cucumber, balsamic vinaigrette

Pico de gallo 2

Extra dressing 2

Guacamole 3

Consuming raw or undercooked meat, poultry, egg, shellfish or seafood may increase your risk of foodborne illness, specially if you suffer from certain medical conditions.

Local taxes will be added to your bill.
18% service charge applies for all parties of 6 people or more.



Sleep
Friendly



Gluten free



Vegetarian option



Vegan



Aléi

Menu

DINNER

STARTERS

Chef’s Choice Soup of the day 10

Crab Alcapurrias 22 
Crab Salmorejo | Cilantro Aioli
Chipotle

Goat Cheese Croquette 17
Citrus Papaya Marmalade

Royal Caesar Salad 18 
Artisan Lettuce | Plantain Croutons,
Queso del País | Anchovies | Cilantro
Caesar
Add Grilled Chicken \$8 | Grilled Shrimp \$12
Steak \$16 | Extra dressings \$2 each

Octopus Salad 24 
Red onions | Peppers | Cilantro
Citrus Vinaigrette | Coconut Arepa

ENTREES

Pan Seared Snapper filet 34 
Malanga Puree | Coconut Béchamel
Annatto & Truffle Oil

Roasted Herb Chicken Breast 29 
Yuca Escabeche | Roasted Mango & Mint
Chermoula

Bone in Pork Chop 32
Mamposteao Rice | Sweet & Spicy
Plantain Hash | Sofrito Aioli

Caribbean Bolognese 27 
Impossible Meat | Ripe Plantains |
Queso del País | Roasted Garlic & Fried
Tomatoes

Ribeye Steak 42
Aji dulce Chimichurri
Roasted Pumpkin Puree Toasted
Pepitas | Charred Broccolini
Guava Demiglaze

Mar y Tierra Mamposteao 32
Ripe Plantains | Beans Stew
Garlic Shrimp | Marinated Skirt Steak
Fried Egg | Aioli

Seafood Risotto 38
Shrimp | Scallops | Mussels | Calamari
Sofrito Butter | Crispy Onions

DESSERT

Chocolate Cake 13
Warm Papaya Compote,
Passion Fruit Reduction

Guava Cheesecake 12
Coquito Foam



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Gluten
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COCKTAIL Menu

Beers

Medalla 7.50

Local Blond Ale
Mayaguez PR

Magna 8.50

Local Premium Larger
Mayaguez PR

Boqueron Beer 9

An Artesian Brewery located in
Cabo Rojo, Boqueron

Boqueron Lager
Caja de Muerto
Caribbean Ale
Boqueron Bold Ale

Sangria Acerola 14

House Sangria made with
Puerto Rican Cherry

Traditional Piña Colada 13

Spiced Rum | Served on
the rocks

Mule Boricua 14

Bravada Puerto Rican Vodka
Ginger Beer | Lime

Mocktails

Azucar... 14

Made with Whiskey
Zero Proof
Brown Sugar | Bitters

Aleli 13

Campari Zero Proof
Aperitivo | Hibiscus
Lemon | Soda

Dragonfly 14

Gin Zero Proof | Honey
Pineapple | Lemon

COFFEE

ALTO GANDE Espresso 5

ALTO GRANDE Double Espresso 6

ALTO GRANDE Latte 6

Cappuccino 6

Iced Coffee 6

Hot Chocolate 7

Chocolate Milk 7

Milk 5

WHOLE, MILK 2%, OAT, SOY, ALMOND, HALF &
HALF

JUICES

Freshly Squeezed Orange 8

Apple 5

Cranberry 5

Pineapple 5

Tomato 5

Guava 5

Papaya 5

Mango 5

Orange 5

Grapefruit 5

HERBAL TEAS 5

English Breakfast

Earl Grey

Green

Decaf

Mint

Chamomile

Citrus

SOFT DRINKS

7UP 5.5

PEPSI 5.5

DIET PEPSI 5.5

ICED TEA 5.5

GINGER ALE 5.5

EVIAN 800ML SPARKLING

9 EVIAN 375ML

SPARKLING 5.5 EVIAN 375

ML STILL 5.5

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all parties of 6 people or more