



# 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.



 Vegetarian option





# Ajei 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



Sleep  
Friendly



Vegetarian  
option



Vegan



Gluten  
free



# Aleli Beverage

M E N U

## 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 GRANDE 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

### HERBAL TEAS 5

English Breakfast  
Earl Grey  
Green  
Decaf  
Mint  
Chamomile  
Citrus

### JUICES

Freshly Squeezed Orange 8  
Apple 5  
Cranberry 5  
Pineapple 5  
Tomato 5  
Guava 5  
Papaya 5  
Mango 5  
Orange 5  
Grapefruit 5

### 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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