

## Platano Lunch Specials!

Tuesday thru Friday  
11:30 a.m. to 2:30 p.m.

- #1 Two Pupusas and Plantains, Beans & Cream \$8.95
- #2 Two Pupusas and Small Avocado Salad \$8.95
- #3 Two Pupusas and side of Platano & cream \$7.95
- #4 Two Pupusas and a Chicken Tamale \$7.95
- #5 Two Pupusas and a Steamed Corn Tamale \$7.95
- #6 One Pupusa, side of Platano & Cream and a Chicken Tamale \$8.95
- #7 One Pupusa, side of Platano & Cream and a Steamed Corn Tamale \$8.95
- #8 One Pupusa, side of Platano & Cream and a Small Avocado Salad \$9.95
- #9 Grilled Chicken Plate \$9.95  
Choice of two sides: Rice, Salad, Casamiento, Red Refried Beans, Black Whole Beans
- #10 Grilled Beef Plate \$9.95  
Choice of two sides: Rice, Salad, Casamiento, Red Refried Beans, Black Whole Beans

### Dulce

- |  |            |
|--|------------|
| <b>Dulce con Nuegados</b><br>Ground yucca patties with plantains in a sweet sugar cane syrup<br>With Chilate \$7 (thick corn drink flavored with ginger) | <b>\$6</b> |
| <b>Empanadas De Leche</b><br>Plantain dumplings stuffed with milk pudding  | <b>\$5</b> |
| <b>Helado de Mango o Coco</b><br>Mango or Coconut Ice Cream  | <b>4\$</b> |
| <b>Arroz con Leche</b><br>Warm rice pudding sprinkled with cinnamon  | <b>\$5</b> |
| <b>Flan de Maruca</b><br>Flan topped with fresh whipped cream  | <b>\$5</b> |

# Plátano

## Salvadoran Cuisine

2042 University Avenue  
Berkeley, CA 94704  
www.cafeplatano.com  
Phone: 510-704-0325

Tue-Thur & Sun 11:30-9  
Fri & Sat 11:30-10  
Mondays - Closed

**Happy Hour Everyday!!!**  
**2pm-6pm**  
**\$3 Sangrias, \$3 Beers and \$3 Wines**

**Big Groups Welcomed!**

**Lunch Specials**  
**Tuesday thru Friday**

Prices may change without notice.  
Please visit our sister store Kaliente Restaurant  
3803 San Pablo Dam Road, El Sobrante 510-223-8015

## Platillos

### **Pupusa De Maiz o De Arroz \$2.25 each**

Thick corn masa tortilla stuffed with filling served with curtido & salsa

Extra Curtido \$2    Extra Salsa \$1

Queso y Vegetales - Cheese, Zucchini, Tomato, Onion

Revuelta con Frijoles - Pork, Black Beans & Cheese

Queso y Loroco - Cheese & Salvadoran Vegetable

Queso y Frijoles - Black Beans & Cheese

Queso y Ayote - Zucchini & Cheese

Frijole Negro - Black Beans

Revuelta - Pork & Cheese

Chicharron - Pork

Queso - Cheese

### **Ensalada Tropical \$9**

Shrimp, papaya, mango, coconut, cashews, romaine lettuce, cilantro dressing

### **Ensalada de Aguacate \$8**

Avocado, black beans, tomatoes, red onions, cheese, romaine lettuce with cilantro dressing

### **Platanos \$6**

Plantains, refried beans & cream

### **Pastelitos \$6**

Corn masa stuffed with shredded chicken, carrots, green beans & potato

### **Yucca Cosida O Frita \$8**

Yucca steamed or fried, pork, fresh cabbage salad & salsa

Yucca without pork \$6

### **Tamales De Elote \$6**

Corn Tamales fried or steamed, served with cream.

### **Tamales De Sal \$6**

Chicken tamales steamed in banana leaves

### **Pan con Pollo \$8**

Sweet roll, lettuce, tomato, cucumber, curtido, radishes, gravy & chicken

### **Enchiladas \$6**

Ground beef served on corn masa tortilla with curtido, egg, queso duro & salsa

## Platos Fuertes

Dinner plates are served with two handmade corn tortillas and up to two options below; rice, whole black beans, refried red beans, casamiento (rice & black beans pan-fried together to a crisp)

### **Bistec \$13**

Thin beef slices sautéed with onions, bell peppers & onions in a light sauce

### **Camaron Al Ajito \$14**

Garlic shrimp, butter, wine. Served with rice & salad

### **Carne Asada o Pollo Asado \$12**

Thin grilled beef slices or grilled chicken, chimole, & fresh avocado

### **Pipian en Crema de Loroco \$12**

Zucchini squash prepared in a Loroco cream sauce

### **Papa Guisada \$12**

Stew of potatoes, carrots & green beans.

### **Pescado Frito \$15**

Whole Tilapia fish, marinated in lime & garlic then fried to a crisp

### **Albondigas \$12**

Salvadoran meat balls flavored with lime, mint leaves, onions, radishes

### **Pollo Guisado \$13**

Stewed chicken, carrots, potato, green beans

### **Salpicon \$12**

Chilled finely chopped beef seasoned with lime, mint leaves, onion, radishes, curtido

### **Carne Delisada \$13**

Pan seared shredded beef, eggs, tomato, onion & bell peppers

### **Mar y Tierra \$15**

Grilled thin beef slices and seasoned shrimp, served with avocado & chirimol