

# SPANGLISH TRAVELER'S BAR AND CUISINE



## Main Menu

**Address:** The Strand Shopping Centre

**Phone:** (345) 949 1507

**Cuisine:** Spanish and English

## APPETIZERS

<b>Conch Fritters</b>	<b>CI\$10.5</b>
Ground local conch seasoned with local herbs and peppers with a jerk-mayo sauce	
<b>Calamari Frito</b>	<b>CI\$10.5</b>
Fried calamari with garlic cilantro and mild aioli	
<b>Lobster Bites</b>	<b>CI\$10</b>
Crispy lobster, mild buffalo sauce, carrots, celery and blue cheese dressing	
<b>Anafre (Spanglish-style)</b>	<b>CI\$9.99</b>
Refried beans with chorizo, cheese, tortilla chips, pico de gallo and fresh jalapeño peppers	
<b>Alitas de Pollo</b>	<b>CI\$11</b>
Jumbo chicken wings, celery and carrots. Choose sauce: buffalo / bbq / 911 / blue cheese	
<b>Empanadas de Pollo</b>	<b>CI\$9.95</b>
Two corn empanadas with chicken served with delicious homemade cilantro lime sauce	
<b>Chef Allan Ceviche</b>	<b>CI\$15.99</b>
Delicious fresh snapper marinated in lime juice and chillies, leche de tigre, red onions, fresh cilantro, fried plantains and cancha corn	
<b>Cayman Mixed Ceviche</b>	<b>CI\$15.99</b>
Shrimp, snapper, calamari and conch marinated in leche de tigre, fresh jalapeños, cilantro, pineapple, red onions and avocado	
<b>Camarones al Ajillo</b>	<b>CI\$11.99</b>
Six garlic shrimp served with lime and bread	
<b>Chicharron</b>	<b>CI\$11</b>
Crispy baked pork belly chicharron served with fried yuca and lime vinaigrette	
<b>Mexican Street Corn</b> <span style="border: 1px solid green; padding: 0 2px;">V</span> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$5.25</b>
Roast elote with a creamy tomato lime aioli and queso fresco	

## **Jalapeño Relleno**

**CI\$4.75**

Two stuffed peppers with chorizo, cheese and bacon

## **SALADS**

Add: Grilled Chicken CI\$4.50 / Grilled Fish CI\$5.25 / Grilled Shrimp CI\$6.50

### **Mediterranean**

**CI\$11.99**

Mixed Greens, cherry tomatoes, cucumber, pepper, red onions, feta cheese, olives and house dressing

### **Taco Bowl**

**CI\$12.5**

Crispy tortilla, mixed lettuce, refried beans, cheese, pico de gallo, guacamole, sour cream, corn and olive oil vinaigrette

### **Grilled Chicken Caesar**

**CI\$11.5**

Romaine lettuce, red onions, tortilla chips, shredded cheese and Caesar dressing

## **FROM THE SEA**

Choose two sides

### **Salmon Asado**

**CI\$27**

Pan-seared salmon, avocado salsa, white rice and tostones

### **Mar y Tierra**

**CI\$32**

8oz grilled steak, lobster tail with red chimichurri

### **Local Snapper**

**MP**

Steamed or fried

### **Spanglish's Shrimp**

**CI\$17.95**

Sautéed shrimp with azafran tomato sauce

### **Mahi Mahi**

**CI\$17.95**

Pan-seared mahi mahi with lemon butter sauce

## **FROM EL RANCHO**

Choose two sides

<b>Rib Eye Steak</b>	<b>CI\$34</b>
12oz rib eye steak and brown mushroom sauce	
<b>Churrasco</b>	<b>CI\$22</b>
12oz grilled steak with red chimichurri	
<b>Chicken Breast al Sarten</b>	<b>CI\$16.95</b>
Pan-seared chicken breast and veggie mushroom sauce	
<b>Chuleta de Cerdo</b>	<b>CI\$15.5</b>
Fried or grilled pork chop and green chimichurri	
<b>Smoked BBQ Ribs</b>	<b>CI\$15.95</b>
Smoked pork baby back ribs and bourbon BBQ sauce	

## FROM HONDURAS

<b>Pollo Chuco</b>	<b>CI\$13</b>
Fried chicken, topped with shredded cabbage, green fried bananas, pickles, onions, red salsa and sweet white sauce	
<b>Mr. Baleada (ask for availability)</b>	<b>CI\$9.95</b>
Two homemade flour tortilla stuffed with cheese, beans, avocado, egg and bacon. Add: egg CI\$0.75 / mantequilla CI\$1 / bacon CI\$1.25 / pork CI\$1.25 / avocado CI\$2 / ground beef CI\$1.25 / chicken CI\$1.25.	
<b>Jake's Nachos</b>	<b>CI\$15.95</b>
Corn chips, chicken, chilli beans, jalapeños, cheddar, guacamole, sour cream and pico de gallo	

## FROM COLOMBIA

<b>Bandeja Paisa</b>	<b>CI\$15.95</b>
White rice, beans, avocado, fried egg, chicharrón, chorizo, beef steak and sweet plantain	

## FROM MEXICO

<b>Huevo y Chorizo Taco</b>	<b>CI\$4.25</b>
Scrambled eggs mixed with spicy Mexican sausages, green cabbage slaw and crema	
<b>Baja California Taco</b>	<b>CI\$5.25</b>
Grilled mahi mahi, guacamole, lettuce, pico de gallo and chipotle aioli	

<b>Camarones Cancun Taco</b>	<b>CI\$6.25</b>
Shrimp with Mexican beer butter, cucumber, pico de gallo, guacamole and chipotle aioli	
<b>Vegetariano</b> <input type="checkbox"/>	<b>CI\$5</b>
Veggie taco with queso blanco, refried beans, mushrooms, sweet corn and crema	
<b>Carne Asada Taco</b>	<b>CI\$5.25</b>
Specially marinated grilled beef, yellow onions, cilantro and guajillo tomato salsa	
<b>Birria Taco</b>	<b>CI\$5.75</b>
Homemade corn tortillas, beef, melted mozzarella cheese and birria sauce	
<b>Zacatecas al Pastor</b>	<b>CI\$5.95</b>
Grilled pork loin marinated with dry chillies, guacamole, grilled pineapple, yellow onions and cilantro salsa verde	
<b>El Ray Taco</b>	<b>CI\$5.95</b>
Crispy chicharrón, mild red sauce, yellow onions and fresh cilantro	
<b>Taco de Lengua</b>	<b>CI\$5.25</b>
Beef tongue "authentic Mexican recipe", yellow onions, cilantro and tomatillo sauce	
<b>El Chivo</b>	<b>CI\$5.75</b>
Braised goat with Mexican borracho beans and onions	
<b>Pollo Vallarta</b>	<b>CI\$5</b>
Grilled chicken breast, guacamole, pico de gallo, pickled cabbage and fresh cilantro	
<b>El Asian Boy Taco</b>	<b>CI\$6.25</b>
Fresh tuna marinated with Asian sauce, guacamole, pico de gallo and spicy cabbage salad	
<b>El Matador Taco</b>	<b>CI\$5.25</b>
Braised smoked brisket, guajillo salsa, caramelised onions, cabbage slaw, cucumbers and fresh cilantro	
<b>Carne Asada Dish</b>	<b>CI\$15.95</b>
Steak served with Mexi rice, beans and pico de gallo	
<b>Cancun Burger</b>	<b>CI\$14.95</b>
8oz ground "CAB" beef, guacamole, lettuce, jalapenos, tomato, red onions, bacon, served with French fries or yuca fries, chipotle aioli and coleslaw	
<b>Queso Flambeado</b>	<b>CI\$11</b>
Melted cheese, perfectly grilled beef and green chillies all come together to make this queso fundido	
<b>Quesadilla Texana</b>	
Flour tortilla, mixed cheese, pico de gallo and sour cream. Chicken CI\$14.95 / shrimp CI\$16	

## LATIN TO SHARE

**Parrillada** **CI\$39.99**

Grilled beef "CAB", grilled chicken, grilled chorizo, pork chop, cheese, refried beans, tortilla chips, fried plantain, corn tortillas, pico de gallo and green salad

**Mar y Tierra** **CI\$42**

Grilled lobster, jumbo shrimp, grilled pork chop, grilled steak, mashed potatoes, fried plantain, pico de gallo and green salad

**Frutos del Mar** **CI\$49.99**

Grilled lobster, shrimp, conch fritters, mussels, calamari, clams, grilled fish, mashed potatoes, corn salad, fried plantains and pico de gallo

## SIDES

**French Fries** **CI\$3.5**

**Yuca Fries** **CI\$3.5**

**Fried Green Plantain** **CI\$3.5**

**Fried Green Banana** **CI\$3.5**

**Fried Ripe Plantain** **CI\$3.5**

**Mashed Potatoes** **CI\$3.5**

**Sautéed Veggies** **CI\$4**

**Guacamole** **CI\$3.5**

**Pico de Gallo** **CI\$2.5**

**Avocado** **CI\$3**

**White Rice** **CI\$3.5**

**Rice & Beans** **CI\$3.5**

**Coleslaw** **CI\$3**

**Tostones** **CI\$3.75**

**Cheese Fries** **CI\$3.75**

**Mexi Rice**

**CI\$3.5**

**Spanglish Rice & Beans**

**CI\$3.5**

15% gratuity added to all dine-in checks

Last updated: Tue 15 Mar, 2022