

La Casa de Pedro

Dinner Menu

Sopas~Soups

- La de Mamà* ~ Chicken and Vegetable Soup. Just like mamá Leda made it \$5.95
- Caraotas Blancas* ~ Navy Bean Soup \$5.95
- Sancocho* ~ A hearty traditional weekend soup, made from chicken and an assortment of healthy roots, corn and plantains (served only in the Fall & Winter on Saturday and Sunday) \$6.50

Ensaladas-Salads

- La de Raquel** ~ Roasted pieces of chicken lay upon a bed of romaine lettuce with avocados, red onion, and tomatoes tossed in our cilantro dressing \$12.50
- La Verde** ~ Fresh arugula, roasted red peppers, tomatoes, grilled zucchini, yellow squash, and romaine lettuce all tossed in our cilantro dressing with basil oil then topped with sesame seeds and avocado \$12.50
- La de Camarones** ~ Sautéed shrimp served on a bed of lettuce, tomato, and avocado topped with Spanish mango and a lemon-garlic dressing \$13.50
- De los Roques** ~ A wonderful combination of romaine lettuce, grilled chicken, Cajun peanuts, sunflower seeds, dried cranberries, red onion, and Jicama(a root vegetable with the texture of a crisp apple) all tossed with a lemon-garlic dressing \$12.50
- La de Baby Baby** ~ A mixture of fresh greens and romaine lettuce served with roasted tomato, avocado, and hearts of palm topped with extra virgin olive oil and an aged balsamic vinaigrette \$12.50

Desde Mexico

- Quesadilla** ~ A Grilled flour tortilla filled with melted cheese and your choice of Chicken, Roasted Pork, Grilled Vegetables, or Black Beans \$17.50
- Quesadilla de Camarones** ~ Grilled flour tortilla filled with garlic marinated shrimp and melted cheese \$19.95
- Quesadilla de Carne Asada** ~ Sirloin Steak grilled then sliced and folded into a flour tortilla with melted cheese \$18.95
- Quesadilla con Chorizo** ~ Grilled flour tortilla filled with sliced chorizo and melted cheese \$16.50
- Chicken Enchiladas** ~ Pulled chicken, peppers, and onions wrapped in a flour tortilla topped with cheese and a tomatillo cilantro sauce \$19.95
- Fish Tacos** ~ Tilapia filled soft flour tortilla topped with pico de gallo and spicy cabbage. \$18.95
- Spicy Skirt steak Tacos** ~ Juicy skirt steak marinated in Pedro's spicy spices, served with flour tortillas. \$19.95

*All quesadillas are topped with salsa, guacamole, sour cream, and served with yuca, plantains, and black bean rice
Also all quesadillas available Gluten free*

*Before placing your order, please inform your server if a person in your party has a food allergy
99% of our menu can be gluten free, please inform your server*

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

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Dinner Menu

Carnes ~ Meats

- (Sirloin Steak) Churrasco a La Parrilla*** ~ 100% natural Brandt Beef; (no antibiotic or growth hormones) Sirloin Steak with smoked salt and smoked pepper grilled to perfection on a charcoal grill served with chorizo \$29.99
- (Beef Strips) Carnitas Encebolladas*** ~ Lean sirloin strips, deliciously seasoned, and sautéed with onions \$18.99
- (Pork Chop) Chuleta de Pedro*** ~ A generous portion of boneless center-cut pork loin, marinated with Pedro's simple spices, sautéed with roasted peppers, onions, and white wine \$16.99
- (Chicken and Beef) Parillada Caraqueña*** ~ Chicken tenderloins, sirloin strips, and Spanish sausage sautéed with Spanish spices \$17.99
- (Beef Short Ribs) Buenos Tiempos*** ~ All natural boneless beef short ribs slowly braised in wine with roasted onions, tomatoes, and jalapeños \$21.99
- (Chicken) Pollo Asado*** ~ Victoria's Favorite(Pedro's Niece)! A tasteful roasted half of a chicken served with a chorizo (Spanish sausage). It's delicious! \$17.99
- (Skirt steak) El Gaucho*** ~ A charcoal grilled 100% natural, Brandt skirt steak served with Chimichurri \$24.99
- (Flank) Pedro's Birthday Dish*** ~ Pedro's traditional birthday dish! The unforgettable taste of a charcoal grilled, 100% all natural Brandt beef flank steak. Served with a Spanish sausage (chorizo) \$25.50
- (Pork) Llanos Venezolanos*** ~ Sautéed pork tenderloin medallions served Pedro's chipotle sweet basil sauce \$18.99
- (Flank) Pabellón Criollo*** ~ The most traditional Venezuelan dish! Shredded beef slowly simmered in very fine chopped vegetables. Served with white rice, black beans, and fried sweet plantains. \$18.99
Add 2 Eggs \$1.50
- (Pork osso buco) Pierna de Baby*** ~ Pedro's new nephew, Pork osso buco. The tenderest part of the pork (shank) braised and finished in the oven then topped with Mexican tomatillo, spicy Poblano Chile, shitake mushroom, roasted shallots, and a shot of jalapeño tequila \$21.99
- (Lamb) Cordero*** ~ A charcoal grilled rack of lamb that has been marinating for 24 hours with basil, mint, sun dried tomatoes, roasted peppers, and smoked jalapeños \$31.99

Pescado~Fish

- (Trout) Trucha Galarraga*** ~ A fresh filet of trout sautéed with roasted peppers, onions, and fresh garlic. Topped with lightly fried calamari, it's a dish named after the famous Venezuelan baseball player, Andrés Galarraga \$18.99
- (Salmon) Salmon Ruben Blades*** ~ Charcoal grilled filet of salmon served on a bed of black beans and topped with sautéed shrimp, roasted peppers, onion, garlic, cilantro, and white wine sauce \$21.99
- (Haddock) Three nights in Caracas*** ~ A whole haddock fried then finished in the oven, topped with a spicy roasted pepper and onion vinaigrette \$21.99
- (Cod) Bacalao a la Ozzy Guillen*** ~ A fresh cod fillet, sautéed until golden brown in olive oil then finished in the oven topped with sautéed onions, peppers, sugar snap peas, garlic, white wine and spicy cured olives. Named after another famous baseball player, Ozzie Guillen \$19.99
- (Shrimp) Camarones Tropicales de Kristofer*** ~ Jumbo shrimp sautéed with garlic and served in half a coconut shell with our delicious orange and coconut sauce \$22.50
- (Paella) La Paella de Pedro*** ~ mussels, clams, shrimp, pieces of fish, chicken, and chorizo simmered with saffron rice. Served with sugar snap peas, lightly fried calamari, roasted peppers and onions, olive oil, and a zest of lime juice \$33.99

All Entrees are served with a tower of yellow and black bean rice, fried yuca, and sweet plantains except for the Pabellón Criollo and La Paella de Pedro (no substitutions)

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