

# La Casa De Pedro

Fine Latin Cuisine

# La Casa De Pedro

## Drink Menu

### Top 5

### MARGARITA, MOJITO, CAIPIRINHA, SANGRIA AND PISCO SOUR

#### *Pedro's Margarita \$11*

*Tequila Blanco, Pedro's margarita mix, fresh squeezed lime and orange juices.*

#### *Pedro's Mojito \$11*

*white Rum, Mint, fresh lime juice and Sugar.*

#### *Pedro's Caipirinha \$12*

*Cachaça, sugar in the raw and fresh lime*

#### *Pisco Sour \$12*

*Peruvian Pisco, Egg whites, sugar, fresh lime juice and Angostura bitters*

#### *Pedro's Sangria GL \$9 Pt \$30 with Champagne (white only) GL \$10 Pt \$35*

*Red Spanish spices, citric juices, brandy, red wine, and sprite -White Riesling, orange Liqueur, and sprite. Both served with Fresh cut fruit, an old time Spanish favorite.*

*Make any of your top 5 fruity!! with our fresh fruit puree.*

*Passion fruit-Mango-Pineapple-Strawberry-raspberry-coconut-Guava*  
\$2

## Premium Margaritas

*Made with a premium Tequila selection, Pedro's margarita mix, fresh squeezed lime and orange juices.*

#### *Anniversary Margarita ~37~*

*Don Julio 1942 anniversary tequila*

#### *Special Reserve ~19~*

*Jose Cuervo Reserva de la Familia tequila*

#### *Jalapeño Margarita ~14~*

*House Infused jalapeno Tequila with a spicy Salt Rim*

#### *A weekend in Oaxaca ~12~*

*Hand Produced Vida Mezcal 100% Agave with Sal de Gusano Rim*

#### *Don Pedro's ~16~*

*Don Julio Blanco Tequila, Pedro's Favorite!*

# La Casa De Pedro

## Specialty Cocktails

### **Smoked Paloma** \$12

*Tequila blanco, grapefruit soda, Ancho Reyes liqueur and fresh squeezed lime juice.*

### **Pedro's Garden** \$12

*Organic Gin, Elderflower liqueur, Muddle cucumber and Jalapenos.*

### **Michelada** \$12

*Tomato juice, spices, fresh squeezed lime juice, hot sauce, tajin rimmed stein, served with Modelo Especial. \*hangover Mexican cure*

### **Mezcal Mule** \$12.50

*Hand produced Vida mezcal, homemade ginger agave, fresh squeezed lime juice, cucumber and quest ginger beer.*

### **Caribbean Breeze** \$12

*Coconut & banana rum, peach liqueur, pineapple juice and grenadine.*

### **Inca** \$13

*Peruvian pisco, basil infused agave nectar, fresh lime juice and guava puree.*

### **Mama Juana** \$12

*Chartreuse, Brugal 1888, Q ginger beer and lime juice.*

### **Wild berry Lemonade** \$12

*Blueberry vodka, homemade lemonade and fresh blueberries.*

### **Orchata De Coco Martini** \$14

*Rumchata Rum, Coconut Vodka and Toasted coconut rim.*

### **Espresso Martini aka Wake Me-Up Anita** \$13.50

*Avion Espresso Liqueur, Vanilla Vodka, and a Shot of Espresso (for espresso lovers)*

### **One America** \$12

*Organic Vodka - Mango Puree - Muddled cilantro & jalapenos.*

# La Casa De Pedro

## MENU DE CERVEZAS

### Draft

#### Local craft Breweries

- Modelo Especial** 16oz \$7 | 4.4% | American Adjunct Lager | CDMX -Mexico (sweet grains, light, clean).  
**Lord Hobo - Boom Sauce** 12oz | \$10 | 7.8% | IBU 30 | Imperial I.P.A | Woburn, MA (well balanced, mango, papaya, citrus, herbal)  
**Jack's Abby - Hoponius Union** 16oz | \$8 | 12oz can | 6.7% | IPL | Framingham, MA (crisp clean, floral hops, honey)  
**Jack's Abby - Seasonal** 16oz | \$8 | **ASK YOUR SERVER** | Framingham, MA  
**Wormtown - Be Hoppy** 16oz | \$8 | 6.5% IBU 70 | IPA, Worcester, Ma | (hazy, floral, citrus)  
**Allagash White** 16oz | \$8 | 5.1% | Witbier | Portland, Maine (Fruity, refreshing, coriander, orange peel)  
*Make your own beer Flight choose 4 draft beers \$14*

#### Across the Border

- Sol** | \$6 | 12oz Bottle | 4.5% | American Adjunct Lager | Mexico | (light, clean, crisp)  
**Negra Modelo** | \$6 | 12oz Bottle | 5.4% | Munich Dunkel Lager | CDMX - Mexico (roasted malts, toffee, caramel, light)  
**Corona** | \$6 | 12oz Bottle | 4.5% | Adjunct Lager | CDMX - Mexico (crisp, clean)  
**Corona Light** | \$6 | 12oz Bottle | 4.5% | Adjunct Lager | CDMX - Mexico (crisp, clean)  
**Pacifico** | \$6 | 12oz Bottle | 4.5% | Adjunct Lager | Mazatlán - Sinaloa - Mexico (crisp, clean)  
**Aguila** | \$6 | 12oz Bottle | 4% | American Adjunct Lager | Barranquilla, Colombia (light toasted malt, clean)  
**Presidente** \$6 | 12oz Bottle | 5% | Adjunct Lager | Dominican Republic (Light maltiness, buttery, faint herbal hops)  
**Cusquena** | \$6 | 11.2oz Bottle | 5% | Golden Lager | Lima, Peru (golden, sweet malt, dusty)  
**Estrella Damn** | \$6 | 16oz Bottle | 5.4% | Euro Pale Lager | Spain (light bitterness, malty, caramel)  
**Estrella Daura (Gluten Free)** | \$6 | 11.2oz Bottle | 5.4% | Euro Pale Lager | Spain, (corn, Barley, floral hops)  
**Pilsener** | \$6 | 12oz Bottle | 4.6% | Pale Lager | El Salvador | (light, refreshing, crisp)

### Lager

- Jack's Abby - House Lager** | \$7 | 16oz can | 5.2% | 16oz Can | Munich helles Lager | Framingham, MA (crisp clean, floral hops, honey)  
**Jack's Abby - Post Shift** | \$7 | 16oz can | 4.7% | IBU 30 | German Pilsner | Framingham, Ma (floral hops, honey, peppery)

### Non- Alcoholic \$6

Rotates: ask your server.

### Cider

- Downeast** | \$6 | 12oz Can | 5.1% | Cider | East Boston, MA (unfiltered, mild sweetness, tart.)

### Great to share

- La Fin Du Monde** | \$19 | 25.3oz Bottle | 9.0% | Tripel | Quebec, Canada (complex, creamy, banana, biscuit maltiness, spice)  
**Allagash Curieux** | \$34 | 25.3oz Bottle | 11% | Tripel Belgian-Style | Portland, Maine (vanilla, banana, clove, bourbon hint)  
**Monks Café Flemish Sour** | 26\$ | 25.3oz | Bottle | 8.5 | Bavikhove, Belgium (deep tart vinegar tang, effervescent)

### Hoppy

- Lagunitas I.P.A** | \$6 | 12oz Bottle | 6.2% | IBU 46 | American I.P.A | Petaluma, CA. (citrus, biscuits, floral, pine.)  
**Allende I.P.A** | \$6 | 12oz Bottle | 6.5 % | IBU 60 | Mexican I.P.A | Mexico (medium body, bitter hops, sweet)

# La Casa De Pedro

## Wine

### ROJO

- Ríoja - Viña Zaco Tempranillo - Spain (2013) GL \$10 B \$34*  
*Cabernet Sauvignon - Josh Cellars, North Coast - California (2014) - GL 10 B \$33*  
*Malbec - La Posta, Pizzella Family Vineyard - Argentina (2014) - GL \$10 B \$36*  
*Malbec - Catena Alta, Historic Rows Catena Zapata- Argentina (2012) - Bottle 150*  
*Pinot Noir - Adelsheim Vineyard, Willamette Valley - Oregon (2013) - Bottle \$66*  
*Shiraz - Two Hands, Bellas Garden - Australia (2011) - Bottle \$150*  
*Blend - Cousiño-Macul, Valle del Maipo - Chile - Cab/Sauv/Mer (2014) - Bottle \$51*  
*Cabernet Sauvignon - Alcance Gran Reserva - Chile (2014) - Bottle \$55*  
*Cabernet Sauvignon - Justin, Paso Robles - California (2014) - Bottle \$60*  
*Cabernet Sauvignon - J. Lhor, Paso Robles Hilltop - California (2014) - Bottle \$66*  
*Cabernet Sauvignon - Faust, Napa Valley - California (2013) - Bottle \$120 2007 \$155*  
*Cabernet Sauvignon - Jordan, Napa Valley - California (2012) - Bottle \$120 2009 \$136*  
*Cabernet Sauvignon - Antica, Napa Valley - California (2013) - Bottle \$141*

### BLANCO

- Sauvignon Blanc - Kim Crawford - New Zealand (2014) GL \$11 B \$36*  
*Sauvignon Blanc - Amayna, Leyva Valley - Chile (2015) Bottle \$42*  
*Chardonnay - Bodega Catena Zapata, Mendoza - Argentina (2015) - GL 10 B \$36*  
*Chardonnay - J. Lhor Arroyo Seco - California (2015) - Bottle \$40*  
*Riesling - Chateau Ste. Michelle ~ Riesling - Washington (2015) - GL \$10 B \$33*  
*Pinot Grigio - Santa Margarita - Italy (2015) - GL \$11 ½ B \$21 B \$35*  
*Rose - Cuvelier, Los Andes Rose - Argentina (2016) - GL \$10 B \$34*

### Espumoso

- Mount Marcal Cava- Spain Bottle GL \$8 B\$32*  
*Alma Negra, Sparkling Malbec Rose - B \$36*  
*Dom Perignon - France (2004) - Bottle \$ 190*  
*Veuve Clicquot Rose - France (2004) Bottle \$87*  
*Veuve Clicquot - France - Bottle \$80*

*Vintages are all subject to change*

# La Casa De Pedro

## Tequila

### Milagros

Flight Reg. 13

Flight Barrel 15

S \$10 R \$11 A \$12

Barrel Sel S \$13

Barrel Sel R \$15

Barrel Sel A \$17

### Don Julio

Flight \$12 except 1942

S \$11 R \$12 A \$13

70<sup>th</sup> \$13

1942 \$16

### Casa Dragones

Joven \$27

### Volcan

Blanco \$11

Cristalino \$13

### Avión

Flight \$12

S \$11 R \$12 A \$13

### Fortaleza

Flight \$12

S \$11 R \$12 A \$13

### Don Fulano

Flight \$12 except 5yr

S \$11 R \$12 A \$13

Imperial 5yr \$24

## Mezcal

### Del Maguey

Flight \$12

Vida \$10

Crema \$12

Pechuga \$17

### Monte Lobos \$11

### Gracias a dios

Flight \$13

Espodín Joven \$12

Espodín Reposado \$13

Tobala \$15

*Banderita (Mexican Flag) \$5*

*Sangrita (hot sauce, Mexican spices, and juices) and shot of lime juice \*best tequila/Mezcal companion*

# La Casa De Pedro

## Sipping Spirits

### Rums

Brugal ~Dominican Republic ~9~  
Brugal 1888~Dominican Republic ~13~  
Diplomatico\*~Venezuela ~10~  
Pampero Aniversario ~Venezuela ~10~  
Ron Zacapa X.O.\*~Guatemala~25~

### Single Malt Scotch

Macallan 12 ~ 14  
Macallan 15 ~ 17  
Macallan 18 ~ 27

### Blended Scotches

Old Par 12 yr ~ 11  
Chivas Regal 18yr ~ 13  
James Buchanan 18yr ~ 13  
    Johnnie Walker  
Black ~ 10 green ~ 12 Blue 35

### Cordials

Bailey's ~ 8.50  
Cointreu ~ 8.50  
Grand Marnier ~ 10  
Kahlua ~ 8.50  
Romana Sambuca ~ 8.50  
Rumchata ~ 8.50

### Cognac

Hennessy VS \$9.50  
Hennessy X.O. \$20

### Whiskey/Bourbon

Bulleit Bourbon ~ 9.5  
Bulleit Rye ~ 9.5  
Crown Royal ~ 9  
Jameson ~ 9

# La Casa De Pedro

## Bebidas Sin Alcohol

### Bottled Water

*Pellegrino Sparkling 500ml \$5 / 1L \$7 Agua Panna Still 1 L \$7*

### Drinks

*Raspberry Lime Rickey \$6.50  
Virgin Pina Colada \$9  
Frozen Smoothie \$9 (Passion Fruit, Mango Or strawberry)  
Lavazza Italian Iced Coffee \$4.00  
Virgin Mojitos \$7 Fruit Flavor \$8  
Fresh Squeezed Lemonade \$5 Fruit Flavor \$6*

*Fruit Flavor Options (Coconut, Passion Fruit, Mango, Pineapple, Strawberry and Raspberry)*

### Sodas

*Pepsi - Sierra Mist - Ginger Ale - Iced tea, Tonic Water \$3.75  
Colombiana (cola Flavored soda from Colombia) \$4  
Postobon (apple flavored soda from Colombia) \$4  
Malta Polar (Malt Flavored soda for Venezuela) \$4  
Q Ginger Beer \$4*

### Juices

*Passion Fruit \$5  
Mango \$5  
Fresh Squeezed Orange Juice \$6  
Cranberry \$3.75  
Pineapple \$3.75  
Grapefruit \$3.75  
Tomato \$3.75  
Milk \$3*

### Lavazza Italian Coffee

*Coffee \$3.50, Iced Coffee \$3.50 Espresso \$4, Cappuccino \$5, Latte \$5  
Cortadito (Cuban espresso, foam, and sugar on the raw) \$4.50*

*Hot tea - two leaves \$3.50*



# La Casa De Pedro

## Tapas

<i>Belky's Mango Seafood Ceviche</i> ~ A mix of mussels, shrimp, and White fish cooked in lime juice, finished with Mango and Jalapeño. Delicious!	\$13.95
<i>Ceviche</i> ~ Cooked shrimp marinated in fresh lime juice, onions, diced tomatoes, and cilantro	\$12.50
<i>Queso Blanco a La Plancha</i> ~ Traditional grilled white Venezuelan cheese	\$8.50
<i>Yuca Frita</i> ~ "The beauty of all roots", fried and topped with our delicious cilantro sauce	\$8
<i>Platanos Maduro o Verde</i> ~ Fried ripe plantains or crispy fried green plantains	\$8
<i>Camarones al Ajillo</i> ~ Shrimp sautéed with garlic, cilantro, and olive oil	\$13.95
<i>La Falda de Yayı</i> ~ Skirt steak tips marinated with smoked salt and pepper then sautéed with a mix of red onion vinaigrette, sweet cherry tomato, Thai chili, and reduced balsamic vinegar	\$13.95
<i>Chicken and Chorizo</i> ~ Sautéed with red onion, crushed dried jalapeño, cilantro, and balsamic vinegar tossed with a basil-chipotle sauce served with flour tortillas	\$11
<i>Yolanda's seafood mix</i> ~ A mix of fried white fish, shrimp, calamari, and mussels topped with Onion vinegreete, jalapeño, and cilantro finished with a squeeze of fresh lemon and lime	\$11.50
<i>Queso Fundido</i> ~ Sautéed chorizo, jalapeño, and red onion topped with melted cheeses from Mexico and South America, finished with a shot of our Jalapeño Infused Tequila	\$9
<i>Sara Suarez Olives</i> ~ A country mix olives marinated in rosemary & olive oil, topped with Manchengo cheese and roasted red pepper	\$10
<i>Mejillones de Pedro</i> ~ P.E.I. Mussels, sautéed with diced tomatoes, garlic, onion, white wine, and cilantro with a zest of lime juice	\$12.95
<i>Calamares a la Pedro</i> ~ Fresh calamari fried and served with Pedro's Poblano and Jalapeño sauce	\$12
<i>Bebe Andrés</i> ~Button mushrooms sautéed with garlic and caramelized onion and sea salt	\$9.5
<i>Pedro's old times with Vargas</i> ~ Pieces of pork tenderloin that are slightly fried then baked and dressed in salsa picante and a zest of lime juice	\$11.50
<i>Tequeños</i> ~ The most popular hors d'oeuvre in Venezuela! White Venezuelan cheese hand rolled in puff pastry and lightly fried	\$12
<i>Tortilla Española</i> ~ A traditional pie from Spain made of eggs, potatoes, and sautéed onion	\$8
<i>Stephanie's Nachos</i> ~ Pedro's famous chicken and pork nachos with chipotle sour cream, pico de gallo Guacamole black beans and melted cheese	\$11.50
<i>Empanada</i> ~ Two Traditional corn dough filled with your choice of: chicken, beef, cheese, black bean and cheese. \$5.75	
<i>Arepas</i> ~ Venezuela's everyday bread, grilled corn cakes filled with your choice of: "Carne Mechada"-Shredded Beef \$7 "Carne Mechada con Queso"-Shredded Beef with Cheese \$7 "Reina Pepiada"- Chicken and Avocado \$7 "Queso Blanco"- White Cheese \$5.50 "Pernil" - Roasted Pork \$6	

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

# La Casa De Pedro

## Brunch

Served every Sunday from 11:30am-3:00pm

**Cachapas** ~ Venezuelan pancakes made with corn, filled with ham and Venezuelan cheese \$12.50

**Venezuelan Brunch** ~ Traditional shredded beef, chorizo, black beans, sweet plantains, a plain arepa, and perico \$14.00

**Breakfast Quesadilla** ~ Sautéed tomato, onion, and chipotle with scrambled eggs in a flour tortilla served with plantains, avocado sauce, and black beans \$12.50

**Huevos Rancheros** ~ A flour tortilla topped with a black bean served with over-easy fried eggs topped with chipotle sour cream, slice of avocado, and Mexican cheese \$13.50

**Pedro's Cheese Omelets** ~ Delicious egg omelet stuffed with a mix of gourmet cheeses served with home fries and toast \$12.50

Add your choice of toppings to Pedro's 4 Cheese Omelets:

~ Tomato	\$ .50
~ Onion	\$ .50
~ Pepper	\$ .50
~ Pork	\$ 2.50
~ Bacon	\$ 2.00
~ Shrimp	\$ 3.00

## Pedro's Brunch Drink Specialties

### Juices

Passion Fruit \$5

Mango \$5

Fresh Squeezed Orange Juice \$6

### Mimosas \$7.50

Traditional, Passion Fruit, or Mango

### Bloody Mary \$9.50

Pedro's special Bloody Mary made with Titos Vodka

### Spicy Bloody Maria \$10.50

A special blend of tomato juice, black pepper, and horseradish made with our own Jalapeño infused Cuervo Silver tequila

### Michelada \$12

Spices, tomato clam juice, hot sauce, tarugo and lime juice served on a tajin rimmed stein paired with your favorite Mexican Beer. \*add Shrimp Manchego skewer \$3.50

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# La Casa De Pedro

## Lunch Menu

### 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 a fan of 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

### Sandwiches

- Carmen's\*** ~ Carmen's Pedro's sisters favorite! Sirloin tips, onions, cheese and Pedro's secret home-made sauce \$11.50
- De La Familia\*** ~ A Cuban sandwich made with ham, roasted pork, cheese, and cilantro dressing \$11.50
- De Los Compadres\*** ~ Marinated grilled chicken breast, melted Venezuelan cheese, and cilantro dressing \$11.50
- De Vegetales\*** ~ Assorted vegetables of the day, arugula, melted cheese, roasted peppers and cilantro dressing \$11.50
- De Daniel\*** ~ A generous portion of roasted pork served with cilantro dressing \$11.50
- All sandwiches come with fries*

### Especialidades/Entrées

- Carne a la Parrilla\*** ~ A grilled juicy steak marinated in our secret Spanish marinade, served with yuca, plantains, and black bean rice -- add two fried eggs \$1.50 \$13.50
- Pabellón Criollo\*** ~ A typical Venezuelan dish of shredded beef, white rice, sweet plantains and black beans-- add two fried eggs \$1.50 \$13
- Victoria's Pollo en brasa\*** ~ The best roasted chicken in the state! Served with yuca, plantains, and black bean rice \$12
- Pollo de Selva\*** ~ A chicken breast sautéed then dressed with apricot, mango sauce, yuca, plantains, black bean rice \$13
- Isla de Margarita\*** ~ A fresh sautéed filet of cod, topped with roasted tomatoes, onion, and garlic sauce. Served with black bean rice yucca and plantains \$13.5
- Ay Papa Cheese Burger\*** ~ A well-marinated and juicy lean Angus ground beef burger topped with American cheese. Pedro's Favorite Lunch! Served with lettuce, tomato, onion, and Pedro's sauce with a side of French fries \$13
- Macho man Cheese Burger\*** ~ A Spicy-marinated and juicy lean Angus ground beef burger topped with American, Monterey jack, bacon, caramelized onions Served with lettuce, tomato, onion, and Pedro's sauce with a side of fries \$14
- Chuleta de Pedro\*** ~ A deliciously marinated bone-in pork chop topped with peppers and onions served with yuca, plantains, and black bean rice \$12
- Tilapia\*** ~ A fresh sautéed filet of tilapia, dressed with our orange ginger sauce then finished with roasted peppers and onions. Served with yuca, plantains, and black bean rice \$13

### Desde México

- Quesadilla\*** ~ your choice of Chicken, Roasted Pork, Grilled Vegetables, or Black Beans \$12.50
- Quesadilla de Camarones\*** ~ Grilled flour tortilla filled with garlic marinated shrimp and melted cheese \$13.50
- Quesadilla de Carne Asada\*** ~ Sirloin Steak grilled then sliced and folded into a flour tortilla with melted cheese \$13.00
- Quesadilla con Chorizo\*** ~ Grilled flour tortilla filled with sliced chorizo and melted cheese \$12.50
- Fish Tacos\*** ~ Tilapia filled soft flour tortilla topped with pico de gallo and spicy cabbage. \$11.50
- Skirt steak tacos\*** ~ Juicy spicy skirt steak tacos, with flour tortilla, sour cream, and salsa \$12.50  
*All quesadillas are topped with salsa, guacamole, sour cream, and served with yuca, plantains, and black bean rice*

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# La Casa De Pedro

## Dinner Menu

### Sopas~Soups

- La de Mamà* ~ Chicken and Vegetable Soup. Just like mamà 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 plantains (served only in the Fall & Winter on Saturday and Sunday) \$8

### 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 México

- Quesadilla\** ~ A Grilled flour tortilla filled with melted cheese and your choice of; Chicken, Roasted Pork, Grilled Vegetables, or Black Beans. \$17.95
- 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 \$19.95
- Quesadilla con Chorizo\** ~ Grilled flour tortilla filled with sliced chorizo and melted cheese \$17.50
- 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. \$19.95
- 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*

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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 \$33.99
- (Beef Strips) Carnitas Encebolladas\*** ~ Lean sirloin strips, deliciously seasoned, and sautéed with onions \$21.99
- (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 \$19.99
- (Chicken and Beef) Parrillada Caraqueña\*** ~ Chicken tenderloins, sirloin strips, and Spanish sausage sautéed with Spanish spices \$21.99
- (Beef Short Ribs) Buenos Tiempos\*** ~ All-natural boneless beef short ribs slowly braised in wine with roasted onions, tomatoes, and jalapeños \$23.99
- (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! \$19.99
- (Skirt steak) El Gaucho\*** ~ A charcoal grilled 100% natural, Brandt skirt steak served with Chimichurri \$27.99
- (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) \$27.99
- (Pork) Llanos Venezolanos\*** ~ Sautéed pork tenderloin medallions served Pedro's chipotle sweet basil sauce \$20.99
- (Flank) Pabellon 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 Bucco. The tenders 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 \$24.99
- (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 \$33.99

### Pescado~Fish

- (Trout) Trucha Galarraga\*** ~ A fresh fillet 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 \$22.99
- (Salmon) Salmon Ruben Blades\*** ~ Charcoal grilled fillet of salmon served on a bed of black beans and topped with sautéed shrimp, roasted peppers, onion, garlic, cilantro, and white wine sauce \$23.99
- (Haddock) Three nights in Caracas\*** ~ A whole haddock fried then finished in the oven, topped with a spicy roasted pepper and onion vinaigrette \$24.99
- (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 \$22
- (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 \$35.99

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

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

# La Casa De Pedro

## Postre, Tintico, After Dinner Drinks and Digestif

### Postres

*Flan \$7.50*  
coconut, milk or chocolate

*Rice pudding \$6.50*  
topped with cinnamon

### Tintico

#### *Lavazza Italian Coffee*

*Coffee \$3.00, Iced Coffee \$3.00 Espresso \$3.50, Cappuccino \$4.50, Latte \$4.50*  
*Cortadito (Cuban espresso, foam and sugar on the raw) \$4.50*

### After Dinner Drinks

#### *Venezuelan Coffee \$9*

*Hot Coffee served with Ron Pampero Aniversario and Bailey's*

#### *Wake me Up Anita!! aka Espresso Martini \$13.50*

*Avion Espresso Liqueur, Vanilla Vodka and a Shot of Espresso*

### Digestifs

*Avion Espresso (espresso liqueur) \$8.50*  
*Bailey's (Cream of Irish Whiskey) \$7.50*  
*Carpano Sweet Vermouth \$8.50*  
*Chartreuse (Herbal liqueur) \$7.50*  
*Cointreau (Orange Liqueur) \$8*  
*Drambuie (citrus and fruits Liqueur) \$7.50*  
*Fernet \$8.5*  
*Grand Marnier (Orange Liqueur) \$8.50*

*Grappa (fermented Grape Liqueur) \$8.50*  
*Hennessy (Cognac/Brandy) \$8.50*  
*Kahlua (coffee liqueur) \$7.50*  
*Limoncello (Lemon Liqueur) \$7.50*  
*Liquor 43 (citrus and fruits liqueur) \$7.50*  
*Port (citrus and fruits liqueur) \$7.50*  
*Romana Sambuca (anise liqueur) \$7.50*  
*Sanderman Oloroso sherry (sundried grapes wine) \$7.50*

# La Casa De Pedro

*Gracias*

*We welcome you to bring your own cake or dessert, we charge a \$25 handling fee for call cakes or desserts  
Credit Card purchases require a minimum of \$15.00*

*Follow us on Facebook and please Don't forget to share you experience on our social media #lacasadepedro*

*Please send us your feedback, comments, and suggestions to [info@lacasadepedro.com](mailto:info@lacasadepedro.com)*

*Visit our sister location in Seaport 505 Congress Street, Boston, MA.  
Check our website to find out about our Private Events, catering, and events.  
[www.lacasadepedro.co](http://www.lacasadepedro.co)*