

Appetizers

Puerto Rican fried cheese with guava sauce	9.
Homemade corn sticks with cheese	9.
Homemade "empanadas" (turnover) of the day	10.
Homemade croquettes - ask today flavors	10
Mini conch cocktail	13.
Breaded sardines with house sauce	14.
Shark bites served with homemade tartar sauce	14.
Red tuna "montadito" with homemade corn sticks	15.
Crispy fried calamari served with house tartar sauce	15.
Escargot (Snails) - gratin in butter, garlic and parsley	15.
Red snapper "ceviche"	15.
Piquillo peppers stuffed with shrimps and cheese	15.
Lobster flutes - served with house tartar and pico de gallo	16.
Passion Shrimps cocktail	16.
Grilled octopus with chimichurri and kalamata sauce	24.

Soups...Salads...

Soup of the day	8.
Salad of the day	10.
Shrimp salad served fried green plantain	28.
Lobster, octopus or conch salad , served with fried green plantains	32

From the nest... From the earth...(no substitution)

Chicken breast with cream of garlic or mushroom sauce	19.
Pork lollipop with tamarind, lemon mushroom and cilantro sauce	19.
*Ossobuco braised in red wine sauce and served with mashed of the day	32.
Passion outside skirt Certified Angus with tamarind or chimichurri sauce	39.
Lambs ribs with strawberry, capers and wine sauce	36.
* Lamb shank with mash of the day and vegetables (no side dish)	39.
Certified Angus fillet mignon served three wine sauce	48.
Certified Angus ribeye steak - 14 oz up, served with mushrooms sauce	48.
SURF & TURF - CHOOSE: OUTSIDE SKIRT, RIBEYE OR FILLET MIGNON WITH LOBSTER	99.

CHOOSE YOU SIDE DISH: Rice & beans, mamposteo rice, mash of the day, french fries fried green plantains, sweet banana or mash plantains - BIFONGO ADD \$2.50

Mofongos - add Bifongo \$2.50

Vegetarian	18.
Chicken breast in cream of garlic or mushrooms	19.
outside skirt Certified Angus with tamarind or chimichurri sauce	39.
Red snapper in creole, garlic or cream of garlic sauce	25.
Jumbo shrimps in cream of garlic or creole sauce	28.
Authentic Spain octopus or conch in garlic or cream of garlic sauce	32.
Fresh lobster bites in cream of garlic or creole sauce	32.
Lobster and shrimps in cream of garlic or creole sauce	41.
Trío - (Choose three: lobster, shrimps, conch or octopus) in cream of garlic or creole sauce	58.

“Cuarteto” (lobster, shrimps, conch and octopus) in cream of garlic or creole sauce
69.

NOTE: THE MAIN COURSE WITH BUTTER HAVE ONIONS AND UNSALTED BUTTER
LOBSTER BITES AND CONCH ARE SEASONAL, BECAUSE WE USE ONLY IF
THEY ARE FRESH

Fried whole fish - stuffed

CHOOSE: LOBSTER, SHRIMP, CONCH, OCTOPUS

ONE SEAFOOD - 49. TWO SEAFOOD – 58. THREE SEAFOOD – 66. FOUR SEAFOOD - 78.

Choose the sauce: **CREAM OF GARLIC, GARLIC, SCAMPI OR CREOLE**

Fried whole fish with sauteed onions - \$28.00 per pound

Gumbo (Asopaos) - served with fried plantain

SHRIMPS - 28. - LOBSTER - 32. -- SHRIMPS AND LOBSTER - 42.

Lobster

Lobster tail in cream of garlic, garlic, butter, creole or scampi 64.

Lobster tail with shrimps (4) in cream of garlic, butter, creole or scampi 78.

Caribbean lobster - \$36.00 per pound (minimum two pounds) (seasonal)

Pasion Specialties (No substitutions)

Sword steak a la chupin - lemon, parsley, garlic, butter-served with mashed of the
day 24.

Black Corvina fillet from the South of Atlantic in special house sauce
24.

Red tuna in almond breading and oyster sauce
24.

Red snapper fillet (natural cut) served in scampi, creole, garlic or cream of garlic
sauce 25.

Mahi Mahi with lemon and wine, cream of garlic or cream of capers
sauce 25

Fresh salmon with lemon and wine or cream of capers sauce
25.

Branzino fish - baked with lemon, parsley, garlic and butter sauce
28.

Fish wheel with sauteed onions (seasonal) Ask what fish are available
28.

Fresh Halibut in lemon and wine or cream of garlic sauce
36.

Jumbo shrimps with creole, cream of garlic, scampi or garlic sauce
28.

Lobster bites served in creole, cream of garlic, butter or garlic sauce
32.

Spanish Octopus or conch served in scampi, garlic or creole sauce
(seasonal) 32.

Seafood cazuela -(shrimps, fish, calamari, mussels...)served with white rice
38.

CHOOSE YOU SIDE DISH: RICE & BEANS, MAMPOSTEAO RICE, MASH OF THE DAY,

FRIED BANANA, SWEET BANANA, "MOFONGO", FRENCH
FRIED OR VEGETABLES – BIFONGO – ADD \$2.50

Risotto

WILD MUSHROOMS	19.00
SCALLOPS AND MUSHROOMS	24.00
SHRIMPS WITH SQUID INK	28.00
FRUTTI DI MARE – SCALLOP, SHRMPs, MUSSELS, SQUID	38.00

Additional side dishes - \$6.00 ea.

RICE & BEANS, MAMPOSTEADO RICE, FRENCH FRIES,
FRIED GREEN PLANTAINS, FRIED SWEET BANANA, FRIED BREADFRUIT (SEASONAL)
MASH OF THE DAY, VEGETABLES, SALAD, MASH OF PLANTAINS,
SWEET BANANA, BIFONGO – (RISOTTO – 16.00)

OUR PRODUCTS ARE FRIED IN 0 TRANS FAT OIL. CONSUMING RAW OR UNDERCOOKE MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE THE RISK OF FOOD BORN ILLNESSES,
SPECIALLY IF HAVE CERTAIN MEDICAL CONDITIONS. ALL OUR DISHES ARE COOKED TO ORDER.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES. PLEASE NOTIFY.

**ALL OUR DISHES ARE PREPARED AT THE MOMENT. PLEASE RELAX AND ENJOY
THIS CULINARY EXPERIENCE**

RIGHT OF ADMISSION RESERVED