



FAMILY PACKS - HALF PAN (6PPL) 9

Arroz con Pollo HP \$65.00

Boneless chicken breast and thighs, saffron rice, hard boiled egg, chorizo, onions, peppers, green olives, peas, carrots. Side Choice: Tostones (Green), Maduros (Sweet).

Lechón Asado a la Cubana HP \$70.00

Slow roasted pork with vigoron salad (citrus coleslaw). Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

Pollo Limón y Mantequilla HP (Lemon Butter Chicken) \$70.00

Grilled chicken breast, lemon-butter sauce, sautéed spinach. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

Chuleta Frita HP \$65.00

Fried pork chops, sautéed peppers and onions. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

Fajitas Mexicana FP \$50.00

Sautéed bell peppers, onions, pico de gallo, sour cream, guacamole, mix cheese Flour tortillas, white rice, black beans. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

Parrillada FP \$90.00

Grilled chicken breast, skirt steak, shrimp, chorizo, fried cheese, scallions, jalapenos. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules.

Ropa Vieja \$75.00

Shredded beef flank stew with bell peppers & onions. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

Arroz con Camarones \$75.00

Yellow rice with shrimp, onions, peppers, olives, peas, carrots, avocado, with choice of tostones or maduros. Side Choice: Tostones (Green), Maduros (Sweet).

Pechuga Criolla \$75.00

Grilled chicken breast in creole sauce. Rice Choice: White Rice, Yellow Rice, Arroz con Gandules. Side Choice: Tostones (Green), Maduros (Sweet).

EXTRA SIDES 8

White Rice \$20.00

Yellow Rice \$20.00

Arroz con Gandules \$22.00

Black Beans	\$12.00
Tostones (Green)	\$12.00
Maduros (Sweet)	\$12.00
Izlas Salad	\$25.00
Jardin Salad	\$25.00

APPETIZERS 8

Guacamole Tropical	\$10.00
Mashed avocado, roasted jalapeño, onions, cilantro, & grilled pineapple.	
Yuca Frita	\$5.00
Fried yuca with garlic mojo.	
Empanadas de la Abuela	\$9.00
3 per order with aji amarillo dipping sauce. Empanada: Beef, Chicken, Cheese.	
Chicken Wings	\$10.00
Our tasty wings with choice of BBQ, buffalo or sweet chili sauce. Sauce Choice: Spicy BBQ, Buffalo, Sweet Chili, BBQ.	
Cheesesteak Spring Rolls	\$8.00
Crispy spring roll with black bean salsa & guacamole.	
Crab & Shrimp Salpicon	\$14.00
Twice fried green plantains, avocado & chipotle aioli.	
Nachos	\$12.00
Tortilla chips, black beans, pico de gallo, sour cream mixed cheese, & guacamole.	
Plato Izlas	\$50.00
Sampler serves 6. Empanadas, wings, spring roll, carne frita (fried pork), chorizo, seasoned potatoes, steak, yuca frita, guacamole & chips. Served with aji amarillo, chipotle sauce, buffalo sauce, & chimichurri sauce.	

ENTREES 9

Pechuga de Pollo en Salsa Criolla	\$18.00
Grilled chicken breast in creole sauce.	
Camarones Enchilados	\$19.00
Pan seared shrimp in spicy creole sauce, avocado.	
Lechón Asado a la Cubana	\$18.00
Slow roasted pork, vigoron salad (citrus cole-slaw).	
Carne Frita	\$19.00
Fried pork chunks, avocado, vigoron salad (citrus cole-slaw).	

Chuleta Frita	\$17.00
Fried pork chops, sautéed peppers and onions.	
Bistec Encebollado	\$17.00
Pan seared steak, sautéed onions, avocado.	
Bistec a la Criolla	\$17.50
Pan seared steak, creole sauce w/ avocado.	
Ropa Vieja	\$18.00
Shredded beef flank stew, bell peppers, onions.	
Pollo Limon y Mantequilla	\$18.00
Grilled chicken breast, white or yellow rice, black beans with lemon butter sauce & sautéed spinach.	

IZLAS SIGNATURE DISHES 9

Arroz con Pollo	\$16.00
Boneless chicken breast and thighs, saffron rice, hard-boiled egg, chorizo, onions, peppers, green olives, peas, carrots and avocado. Side Choice: Tostones, Maduros.	
Camarones al Ajillo	\$19.00
Pan seared shrimp, citrus butter sauce, sautéed spinach, crispy yucca cake.	
Salmon Chino-Latino	\$20.00
Pan roasted salmon, vegetable fried rice, sweet chili sauce, avocado, chayote salad.	
Churrasco	\$24.00
Black angus skirt steak, chipotle mash potato, sautéed spinach, chimichurri sauce.	
Arroz con Camarones	\$18.00
Saffron rice, onions, peppers, green olives, peas, carrots, avocado. Side Choice: Tostones, Maduros.	
Salmon a la Plancha	\$21.00
Grilled salmon, chipotle mash potatoes, sautéed spinach, citrus butter sauce. Cilantro salad.	
Fajitas Mexicana	\$15.00
Sautéed bell peppers, onions, pico de gallo, sour cream, guacamole, mix cheese Flour tortillas, white rice, black beans. Protein Choice: Veggie; Chicken +\$2; Black Angus Skirt Steak +\$8; Shrimp +\$4; Chicken, Steak, & Shrimp Combo +\$10.	
Parrillada	\$42.00
Skirt steak, chicken breast, shrimp, chorizo, fried cheese, scallions, jalapenos, white rice, black beans, corn tortillas.	
Camarones de Coco	\$21.00
Coconut crusted shrimp with mixed spaghetti vegetables & white rice in a pineapple sauce.	

TACOS 5

Pollo a la Plancha	\$9.00
Grilled marinated chicken, cilantro, onions.	

Carne Asada	\$11.00
Grilled steak, cilantro, onions.	
Pork Tacos	\$10.00
Slow roasted pulled pork, cilantro, chipotle aioli, Mexican coleslaw and lime.	
Baja Fish Tacos	\$11.00
Tempura fish fillet, Mexican coleslaw, aji amarillo aioli, avocado in a flour tortilla and lime.	
Shrimp Tacos	\$12.50
Grilled Mexican rubbed shrimp, chipotle aioli, mango & red pickled onions and lime.	

SANDWICHES 6

Izlas Burger	\$13.00
Homemade beef patty, American cheese, red onions, lettuce, tomatoes, pickles, bacon, avocado.	
Chicken BLT Sandwich	\$11.00
Grilled chicken breast, American cheese, bacon, lettuce, tomato, & avocado.	
Cheeseburger	\$10.00
Homemade beef patty, lettuce, tomatoes, red onions, American cheese, brioche bun.	
Cubanito Sandwich	\$12.00
Slow roasted pork, pickles, ham, Swiss cheese, mustard, & mayonnaise.	
Classic Philly Cheese Steak Sandwich	\$13.00
Bell peppers, onion, & American cheese.	
Salmon Burger	\$15.00
Homemade salmon patty, spring mix, red onions, tomato, avocado, aji amarillo sauce.	

SOUP & SALAD 5

Asopao de Pollo	\$7.00
Chicken soup with vegetables & rice.	
Izlas Salad	\$9.00
Mixed greens, romaine, tomato, mango, avocado, with honey red-wine vinaigrette.	
Jardin Salad	\$8.00
Mixed greens, romaine, baby spinach, cucumber, tomatoes, onions, carrots, avocado, with lime vinaigrette.	
Tijuana Caesar Salad	\$8.00
Romaine hearts, yuca croutons, with Caesar dressing.	
Seasonal Fruit Salad	\$7.00

KIDS MENU 3

Cheese Quesadilla	\$6.00
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Chicken Tenders \$8.00

Kids Cheeseburger \$8.00

SIDES 10

White Rice \$3.00

Saffron Rice \$4.00

French Fries \$4.00

Black Beans \$3.00

Tostones \$4.00

Fried plantains.

Maduros \$4.00

Sweet plantains.

Sautéed Spinach \$5.00

Avocado \$3.00

Mixed Veg \$4.00

Arroz con Gandules \$4.50

DESSERT 2

Tres Leches Cake \$5.00

Three milk vanilla sponge cake, raspberry coulis, toasted coconut.

Flan \$5.00

Traditional delicious flan made the Izlas way.

DRINKS 9

Juice \$3.00

Flavor Choice: Orange, Cranberry, Pineapple, Grapefruit, Mango, Passion Fruit.

Lemonade \$4.00

Flavor Choice: Strawberry, Raspberry.

Iced Tea \$3.00

Red Bull \$4.00

Bottled Water \$1.00

Sparkling Water \$3.00

Soda

Soda Choice: Coke, Diet Coke, Sprite, Ginger Ale, Orange.

AVAILABLE OPTIONS

Can: \$2.00

2 Ltr: \$5.00

Coffee

\$2.50

Box of Coffee

\$15.00