

Parada 22

1805 Haight St 94117-2711 · +14157501111 · Updated: Jan 14, 2026

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PRINCIPALES / MAIN 9

Pastelon **\$15.00**

sweet plantains layered with picadillo (spiced ground beef with olives, raisins, peppers and onions).

Pollo a La Criolla **\$15.00**

marinated boneless chicken sautéed with a hearty smoked ham sofrito.

Pernil Asado **\$15.50**

roasted pork marinated with garlic, oregano & base sofrito.

Biftec Encebollado **\$16.00**

marinated sirloin steak sautéed with caramelized onions.

Camarones a La Criolla **\$16.00**

sautéed shrimp in a fresh tomato, onion & sweet pepper cream sauce.

Pollo Encebollado **\$15.00**

marinated boneless chicken sautéed with caramelized onions.

Plato Vegetariano **\$13.50**

yuca, maduros, habichuelas blancas & tossed greens.

Chicharrones De Pollo **\$15.00**

fried marinated boneless chicken with salsa rosa & tostones.

Mofongo De Camarones **\$16.50**

mashed green plantains with smoked ham-mixed veggie sofrito & camarones a la criolla.

EMPAREDADOS / SANDWICHES 4

Classic Cubano **\$11.50**

roasted pork, smoked ham, pickles, dijon mustard & swiss cheese.

Pollo **\$10.50**

marinated boneless chicken with caramelized onions & jack cheese.

Berenjena **\$9.50**

grilled eggplant with jack cheese & creamy cilantro garlic dressing.

Biftec **\$11.50**

thinly sliced marinated sirloin steak with jack cheese, onions & garlic.

ENSALADAS / SALADS 5

Yuca Al Mojo & Avocado	\$11.00
served over organic greens.	
De La Casa	\$9.50
served over organic greens.	
Pollo	\$11.50
sliced marinated boneless chicken with onions.	
Biftec	\$12.50
sliced marinated sirloin steak with onions.	
Camarones	\$13.00
sautéed shrimp in a creamy garlic cilantro sauce.	

POR EL LADO / SIDES 8

Arroz Blanco	\$4.00
white rice.	
Arroz Amarillo	\$5.00
spanish rice with sweet peppers, green olives, spices & smoked ham.	
Habichuelas Coloradas	\$5.00
braised kidney beans in a chunky smoked ham sofrito with green olives.	
Habichuelas Blancas	\$5.00
braised white beans with green olives, potatoes, carrots, sweet peppers & pumpkin.	
Yuca Al Mojo	\$8.00
cassava root with onions, garlic & olive oil mojo.	
Maduros	\$8.00
ripe sweet plantains.	
Tostones	\$8.00
fried traditional pressed green plantains with salsa rosa.	
Sampler	\$15.00
pernil asado, chicharrón de pollo, maduros, yuca al mojo & tostones.	

BEBIDAS / BEVERAGES 9

Te Frio	\$2.00
sweet tea.	
Limonada	\$2.00
lemonade.	
Coca Cola	\$3.50
mexican coke.	

Ginger Ale / Diet Coke **\$2.00**

Corona / Pacifico **\$5.00**

Negra Modelo **\$5.00**

Amstel Light **\$5.00**

ask your server about our seasonal & ipa beers.

Vino **\$7.00**

white or red wine.

Sangría

AVAILABLE OPTIONS

Glass: \$6.00

1/2 Pitcher: \$16.00

Pitcher: \$28.00

POSTRES / DESSERTS 1

Flan **\$5.50**

plain or coconut.