

Conga Latin Bistro

501 E Hennepin Ave 55414-1122 · +16123313360 · Updated: Jan 14, 2026

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APPETIZERS / APERITIVOS 16

Empanadas	\$8.95
a stuffed pastry turnover with a savory filling. this dish has empanadas filled with beef (2), chicken (2), and cheese (2)	
Chicken Croquettes	\$6.95
chicken croquettes (4), they have a crispy exterior, and a soft creamy center filled with shredded chicken	
Calamares A La Romana	\$6.50
calamares rings. deliciously deep fried seasoned rings of calamari.	
Seafood Ceviche (ceviche De Mariscos)	\$10.95
a popular dish of south america. a delicious mixture of shrimp, clam, and fish, marinated in fresh lime juice, peppers, onions and cilantro.	
Shrimp In Garlic And Fried Green Plantains	\$10.50
this tapa dish consist of shrimps sauted in garlic on top of a fried plantains formed into a cup shape	
Fried Chicken	\$7.95
half chicken cut in pieces, marinated and golden brown fried. served with yucca or tostones.	
Roast Pork On Tostones (pernil En Tostones)	\$7.95
fried plantains topped with roast pork, guacamole and sour cream.	
Ropa Vieja W/plantains	\$8.50
spicy shredded beef, served on top of fried plantains, with guacamole and sour cream.	
Chicken Wings	\$6.95
breaded wings and drumies, fried and served with fries and salsa.	
Spicy Chicken Wings	\$7.95
chicken wings fried and sauteed in a spicy sauce, served with fries.	
Burrito Cubano	\$7.95
tortilla de 12" rellena de arroz, frijoles negros, ropa vieja, pico de gallo, sour cream, lechuga, y queso.	
Chicken Tenders	\$6.95
chicken tenders, served with french fries.	
Tacos (3)	\$5.95
platos de tacos (carne, pollo, o puerco)	
Chips With Conga's Dip	\$6.95
chips served with our house made dip.	

Sweet Plantains With Queso Fresco	\$5.50
sweet plantains with fresh mexican queso fresco	
Yuca Con Mojo	\$6.95
boiled yucca, fried and served in a bed of lettuce, topped with onions sauteed in a garlic and red wine vinegar dressing.	

SOUPS / SOPAS 4

Sopa Del Dia / Todays Soup	\$4.50
todays soup. soup varies daily, please ask your server.	
Black Beans Soup	\$4.95
black beans soup served with rice, and red onions.	
Sancocho (puerto Rican Beef/chicken Stew)	\$6.95
sancocho is a nourishing stew popular throughout the latin world. a chicken/beef stew made with plantain, cassava and vegetables, that is served with rice	
Mofongo With Todays Soup	\$7.95
crushed green fried plantains with garlic, olive oil, and pork fat, formed into a bowl shape and filled with todays soup.	

SALADS / ENSALADAS 3

House Salad	\$4.50
green house salad consisting of spring lettuce, romaine, and feta cheese, with our house tarragon dressing	
Conga's Cesar Salad	\$5.50
though many spell it caesar's salad, i prefer the spanish spelling because it was invented in mexico by an italian immigrant. romaine lettuce, crutons, cesar salad dressing, parmesan cheese shredded,	
Avocado And Mango Salad	\$6.95
fresh mangos, and avocados marinated in lime juice, and olive oil. served on top of a bed of mix greens.	

RICE / ARROZ 4

Arroz Con Pollo/rice With Chicken	\$8.95
rice with chicken. this is a typical puerto rican dish that has a long history in the latincuisine. slices of chicken breast cooked with rice.	
Arroz Con Camarones/rice With Shrimp	\$11.95
a delicious rice dish of shrimp sauteed with saffron.	
Arroz Con Vegetales/rice With Vegetables	\$9.95
this dish is a colorful savory blend of rice sauteed with vegetables.	
Arroz Con Mariscos/rice With Seafood	\$13.95
if you can't wait for the paella, then order this savory blend of rice sauteed with saffron, shrimp, halibut, scallops, mussels, clams, crab, and calamari.	

CHICKEN & MEAT / POLLO Y CARNE 9

Jamaican Chicken/pollo Jamaiquino	\$10.50
this is my favorite dish. slices of chicken breast sauteed in a spicy curry with tomatoes and vegetables sauce. served with rice.	
Pollo Al Ajillo/chicken In Garlic Sauce	\$10.75
half chicken, marinated and sauteed in a wine and garlic sauce. served with potatoes.	
Pollo Isabel/chicken Isabel	\$10.95
grilled chicken breast flamed in brandy, and sauteed with papaya, mango and orange. served with potatoes.	
Bistec Encebollado/beefsteak With Onions	\$13.95
beef tenderloin sauteed with onions, wine, vinegar, and soy sauce.	
Chicken Parmesan	\$11.95
chicken parmesan consists of boneless-skinless chicken breasts rolled in flour and a seasoned bread crumb mixture that is topped with marinara sauce and mozzarella cheese.	
Masitas Con Mofongo/pork Tenderloin With Mofongo	\$11.95
sauteed chunks of pork tenderloin in onions and wine. served with fried crush plantains in olive oil, garlic, and pork chunks.	
Filet Minon	\$14.95
beef tenderloin sauteed with mushrooms, and red wine.served with potatoes.	
Ropa Vieja (shredded Beef)	\$10.50
cuban dish, consisting of shreeded flank steak with a savory sauce. served with congri.	
Pernil (roast Pork)	\$9.95
puerto rican - style pork with rice, black beans, and fried plantains.	

SEAFOOD / MARISCOS 6

Tilapia In Curry And Coconut Sauce	\$12.95
broiled tilapia marinated with, lime juice, lemon pepper, sauteed in a curry, and coconut sauce. served with mashed potatoes and vegetables.	
Shrimp In Garlic Sauce/camarones Al Ajillo	\$13.95
shrimps sauteed in garlic sauce. served with mashed potatoes.	
Spicy Shrimp Creole/camarones Enchilados	\$14.50
shrimps marinated and sauteed in a spicy creole sauce with green pepper and onions. served with rice	
Shrimp Victoria/camarones Victoria	\$14.95
shrimps sauteed in a tangy sour cream with mushroom sauce. served with rice.	
Halibut In Garlic Sauce/mero Al Ajillo	\$14.75
grilled halibut filet, topped with a garlic and butter sauce. served with potatoes.	
Broiled Salmon In Brandy	\$14.90
broiled salmon with olive oil, tarragon butter and sauted in lemon, pepper, and flambéed in brandy. served with potatoes.	

HOUSE SPECIALTIES / ESPECIALIDADES DE LA CASA 8

Churasco Argentino	\$16.95
cut inside skirt meat, grilled over charcoal, topped with chimichurri sauce. served with choice.	
Parrillada Argentina	\$19.95
for the meat lovers, this is an excellent choice. grilled over charcoal, beef tenderloin, chicken, port loin, and spanish sausage. served with choice.	
New York With Shrimp In Garlic Sauce	\$16.95
grilled, fresh new york steak , topped with shrimp sauteed in a garlic butter sauce. served with choice	
Steak And Scallops	\$16.50
tenderloin steak sauteed with scallops in a tangy tomatoes, mushrooms and wine sauce. served with choice.	
Halibut A La Mar	\$17.50
fresh halibut filet, shrimp, and crab legs, sauteed in a spicy creole sauce. served with choice.	
Zarzuela De Mariscos/seafood Stew	\$19.95
this savory dish incorporates a variety of fresh seafood (fresh halibut, shrimp, crab meat, scallops, clams, mussels, and calamari), sauteed in a saffron sauce. served with rice	
Paella Valenciana (for Two)	\$40.00
this dish has its origin in valencia spain. it is based on rice cooked with saffron, lobster, shrimp, clams, mussels, calamari, halibut, pork, chicken, and spanish sausages. preparation time is a minimum of 50 minutes.	
Paella Marinera (for Two)	\$50.00
this colorful blend of rice and seafood cooked with saffron, makes this a must for the rice and seafood lovers.	

SIDE ORDERS / ORDENES EXTRAS 5

Arroz/rice	\$3.00
Congri	\$3.75
rice and black beans cooked together	
Yuca Frita/fried Yucca	\$4.25
Papas Fritas/french Fries	\$4.25
Tostones/fried Green Plantains	\$4.25

DESSERTS / POSTRES 5

Flan/caramel Custard	\$4.50
Puding De Arroz/rice Pudding	\$3.75
Tres Leches/three Milk Cake	\$4.50
Tiramitsu	\$4.50
Midnight Chocolate Cake.	\$4.50