

Platillos Típicos Colombianos (Typical Colombian Plates)

Bandejita Paisa \$12.99
Rice, beans, sausage, pork rind, arepa, eggs, sweet plantains, avocado & yucca

Bandeja Paisa \$16.99
Rice, beans, grilled top round steak, sausage, pork rind, arepa, eggs, sweet plantains, avocado & yucca

Special Bandeja Paisa \$25.99
Rice, bean, shredded beef, sausage, Pork rind, arepa, egg, sweet plantains, yucca & Avocado

Carne a la Criolla \$15.99
Top round steak with creole sauce with yucca, onions, green & red peppers served with rice, bean & sweet plantains

Bistec Encebollado \$14.99
Top round steak with sautéed onions, served with rice, beans & sweet plantains

Bistec a Caballo \$15.99
Top round steak cooked with bell peppers, sautéed onions, eggs on top, served with rice, beans & sweet plantains

Carne Asada \$14.99
Top round steak served with rice, beans & sweet plantains

Carne a la Milanese \$14.99
Breaded top round steak served with rice, beans & sweet plantains

Picada para Dos \$23.00
Top round steak with pork rind, colombian sausage, yucca, green plantains, french fries & arepa shrimp, blood sausage, chicken tomato's and cucumbers and lime

Frijolada \$23.99
Beans soup with beef and pork rind, served with eggs, avocado, sweet plantains & arepa

Entraña a la Parrilla \$24.99
Fresh juice fire grilled steak, served with yucca, rice, beans & chimichurri sauce

Lomo de Res Salteado \$15.99
Tender sliced round steak cook with french fries, red onions, green peppers, cilantro & tomatoes, served with rice & beans

Churrasco \$23.99
Charbroiled NY strip, served with french fries, rice, beans & chimichurri sauce

Churrasco con Camarones \$35.99
Charbroiled NY strip with grilled Jumbo shrimps served with rice & bean

Lengua en Salsa Criolla \$24.98
Beef tongue with creole sauce with yucca, onions, green & red peppers served with rice, bean & sweet plantains

Tierra, Mar y Aire \$21.99
Tender sliced beef, chicken and shrimp cook with onions, green and red peppers, served with rice, beans & tortillas



Cerdo (Pork)

Lomo de Cerdo a la Plancha \$14.99
Grilled pork loin served with french fries rice & beans

Lomo Apanado \$14.99
Breaded pork loin served with french fries, rice & beans

Chuleta con Hueso \$13.99
Pork chop served with rice & beans

Lomo Hawaiano \$14.99
Grilled pork loin topped with hawalian sauce, served with rice & sweet plantains

Pollo (Chicken)

Arroz con Pollo \$14.99
Rice mixed with shredded chicken, vegetables & sweet plantains

Pechuga con Champiñones \$14.99
Chicken breast topped with mushrooms cream, served with rice & sweet plantains

Pechuga Empanizada \$14.99
Breaded chicken breast, served with french fries, rice & beans

Pechuga a la Plancha \$14.99
Grilled chicken breast, served with french fries, rice & beans

Pechuga Hawaiano \$14.99
Grilled chicken breast topped with hawalian sauce, served with rice & sweet plantains

Pechuga al Limón \$14.99
Grilled chicken breast topped with lime cream, served with rice & sweet plantains

Pechuga en Salsa Criolla \$14.99
Tender chicken with creole sauce with yucca, onions, green & red peppers served with rice, bean & sweet plantains

Pollo Salteado \$14.99
Tender sliced chicken breast cook with french fries, red onions, green peppers, cilantro & tomatoes, served with rice and beans

Pechuga a la Plancha con Camarones \$22.99
Grilled chicken breast & shrimp topped with mushrooms cream, served with rice, beans and green plantains

Pollo Entero Asado \$22.99
Whole roast chicken, served with three sides

Medio Pollo Asado \$15.98
Half roast chicken, served with two sides

Eggs, Steak are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs; may increase your risk of food-borne illness, specially if you have certain medical conditions.

Comidas del Mar (Seafood)

Pargo Frito*
Fried red snapper, served with salad, rice & green plantains

Viudo de Pescado*
Red snapper with creole sauce with yucca, onions, green & red peppers served with rice, bean & green plantains

Pargo Marinado*
Red Snapper topped with creamy sauce with seafood mixed, onions, green & red peppers served with rice & green plantains

Filete al Ajillo \$18.99
Flan fillet topped with garlic sauce served with rice & green plantains

Filete Marinado \$21.99
Flan fillet topped with creamy sauce with seafood mixed, onions, green & red peppers served with rice & green plantains

Arroz Marinado \$20.99
Rice mixed with seafood & vegetables served with green plantains

Arroz con Camarones \$19.99
Rice mixed with jumbo shrimp & vegetables served with green plantains

Paella para Dos \$28.99
Rice mixed with chicken, Colombia sausage, seafood mixed & vegetables, served with green plantains

Cazuela de Mariscos \$22.99
Colombian east coast cream with seafood mixed, onions, green & red peppers served with rice & green plantains

Camarones al Ajillo \$18.99
Jumbo shrimps topped with sauce served with rice, beans & green plantains

*The prices of the red Snapper change as the seasons changes, please ask for price. Thank you.



Bebidas (Drinks)

Jugos Naturales

Con Agua \$4.25
With water

Con Leche \$4.50
With milk (y lecha de almendra)

Mango
Guanabana (Soursop)
Mora (Blackberry)
Piña (Pineapple)
Maracuyá (Passion Fruit)
Fresa (Strawberry)
Papaya
Banana
Lulo (Wild Apple)
Melón (Cantaloupe)
Guayaba (Guava)
Tamarindo (Tamarind)

Agua Panela con Limón \$3.50

Café \$3.00

Hot Chocolate \$3.25

Leche (Milk) \$4.00

Hot Tea \$3.00

Chocolate Milk \$4.00

Fountain Sodas \$3.75

Ginger Ale
Diet Coke
Sweet Tea
Jugo de Manzana (Apple Juice)
Coca Cola
Sprite
Fanta

Bottle Sodas \$3.50

Colombiana
Manzana
Coca Cola
Sprite
Fanta Naranja
Malta India
Malta Pony

Pastres (Desserts)

Flan de Vainilla \$5.50

Vanilla Flan

Tiramisú \$5.75

Tres Leches \$5.99

Three milk



El Paisa Colombian Restaurant
(757)233-3976
655 Newtown Road, Virginia Beach, VA 23462





Antojitos

(Appetizers)

Empanadas	\$2.25
Beef or chicken patties	
Chicharrón con Yuca	\$5.25
Pork rind served with yuca	
Chicharrón con Arepa o Tostones	\$5.25
Pork rind served with arepa or green plantain	
Morcilla con Arepa o Tostones	\$5.25
Blood sausage served with arepa or green plantain	
Chorizo con Arepa o Tostones	\$5.25
Colombian sausage served with arepa or green plantain	
Carne o Pollo desmechado con Arepa o Tostones	\$11.99
Shredded beef or chicken served with arepa or green plantain	
Camarones con Arepa o Tostones	\$13.99
Sauté shrimp served with arepa or green plantain	



Ordenes

(Orders)

Consomé de Carne	\$5.50
Small beef soup	
Consomé de Pollo	\$5.50
Small chicken soup	
Consomé Completo	\$7.50
Beef or chicken soup served with rice and salad	
Plátano Maduro	\$3.99
Sweet Plantain	
Plátano Verde	\$3.99
Green Plantain	
Ensalada Pequeña	\$4.99
Small salad	
Yuca Frita	\$3.99
Fried yuca	
Arepa con Queso	\$4.99
Arepa with cheese	
Aguacate	\$5.99
Avocado	
Orden Pequeña de Frijoles	\$4.50
Small order of beans	
Orden Grande de Frijoles	\$7.99
Big order of beans	
Arroz	\$3.50
Rice	
Orden de Arroz y Frijoles	\$4.99
Rice and beans order	
Papas Fritas	\$4.00
French fries	
Papa Criolla	\$4.00
Creole potato	
Huevos	\$2.50
Eggs	
Tortillas	\$2.99
Orden de Queso	\$2.99
Chesse order	



Ensaladas

(Salads)

Ensalada de la Casa	\$5.99
Lettuce, tomatoes, cucumber & lime	
Ensalada con Aguacate	\$10.99
Avocado, lettuce, tomatoes, cucumber & lime	
Ensalada con Pollo	\$11.99
Grilled tender chicken, lettuce, tomatoes, cucumber & lime	
Ensalada con Carne	\$11.99
Grilled tender steak, lettuce, tomatoes, cucumber & lime	
Ensalada de Camarones	\$11.99
Sauté shrimp cooked with vegetables, lettuce, tomatoes, cucumber & lime	



Especiales de Almuerzo

(Lunch Specials)

*Desde las 11:30 am hasta las 3:30 pm
Lunch specials from 11:30 am to 3:30 pm

Lunes (Monday)

Sancocho de Pollo, con Carne Criolla, o Chuleta \$9.99
de Cerdo, o Pechuga a la Plancha con Arroz, Plátano Maduro y Ensalada
Chicken Soup, with the choice of beef with creole sauce or pork chop, or chicken breast, served with rice, salad & sweet plantains

Martes (Tuesday)

Sancocho de Carne, con Pechuga a la Plancha, \$9.99
Lomo de Cerdo o Carne Asada, con Arroz y Plátano Maduro
Beef Soup, with the choice of grilled chicken, or grilled pork loin, or grilled top round steak, and served with rice & sweet plantains

Miércoles (Wednesday)

Sopa de Lentejas, con Tilapia Apanada, \$9.99
Carne Asada, o Pechuga a la Plancha, con Arroz y Tostones
Lentil beans soup, with the choice of breaded tilapia, or steak or chicken breast served with rice & green plantains

Jueves (Thursday)

Sancocho de Carne, con Pollo en Salsa Criolla, \$9.99
Carne Asada o Lomo de Cerdo a la Plancha, Arroz y Ensalada
Beef soup, with the of choice of 1/4 chicken with creole sauce, or steak, or pork, served with rice and salad

Viernes (Friday)

Sancocho de 3 Carnes \$11.99
Special soup with 3 meat soup, served with rice and salad

Sábado (Saturday)

Sopa de Mondongo con Arroz \$11.99
Plátano Maduro
Tripe soup served with rice and sweet plantain

Domingo (Sunday)

Sancocho de Gallina con Arroz \$11.99
y Ensalada
Hen soup served with rice and salad



Desayuno

(Breakfast)

Served till 11:30 am

Desayuno	\$10.99
Beans mixed with rice, served with pork rind or colombian sausage or chicken or steak, include eggs any style, fresh cheese, arepa, sweet plantain	



Menú Infantil

(Kids Meal)

Salchipapas	\$6.99
Little doggies with french fries	
Colombian Style Chicken	\$8.25
Nuggets with french fries	
Lil Paísa	\$9.00
Chicken or Steak served with rice & beans	
Camarones Apanados y Papitas	\$10.00
Breaded jumbo shrimp with french fries	

*If you are allergic to any drink or food, please notify the waiter or manager of the restaurant



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