

SAOCO COLOMBIAN RESTAURANT

APPETIZERS

EMPANADA (BEEF OR CHICKEN)	2.50
Shredded beef or chicken and potato filling wrapped in a crispy corn dough, served with housemade aji sauce	
TOSTONES SAOCO	9.95
Crispy tostones served with fresh guacamole	
CEVICHE DE CAMARONES CARTAGENA	14.95
Traditional shrimp ceviche from Colombia's Caribbean coast, mixed with avocado, onions and plantain chips	
CEVICHE DE CHICHARRÓN	14.95
Pork belly bites tossed with onions, peppers and avocado, served with tostones	
CEVICHE DE PULPO Y CAMARONES	15.95
Octopus and shrimp ceviche mixed with avocado, onions and tomatoes, served with tostones	
CHICKEN WINGS	15.95
8 wings with Buffalo or BBQ sauce, served with fries	
CHICHARRÓN CON YUCA	12.95
Pork belly bites with yuca fries and chipotle sauce	
COMBO CRIOLLO: CHORIZO Y MORCILLA	14.95
A classic colombian duo: sausage and blood sausage chopped up together with Andean creole potatoes	
PAPA CRIOLLA	7.95
Andean creole potatoes served with chipotle sauce	

SOUP

RES (BEEF SOUP)	17.95
Traditional beef soup made with beef cuts, yuca, potato, green plantain and corn, served with white rice, salad and sweet plantain	

SALADS

ENSALADA SAOCO	9.95
Salad mix of romaine lettuce, tomatoes, onions, peppers and avocado	
Add protein of your choice:	
grilled steak	+ 6.95
grilled chicken breast	+ 5.95
shrimp	+ 8.95
pan-seared salmon	+ 9.95
ENSALADA CÉSAR CON POLLO	14.95
Classic Caesar salad with grilled chicken, parmesan cheese and croutons	

SEAFOOD

CAMARONES AL AJILLO	19.95
Shrimp simmered in a garlic, butter and white wine sauce, served with tostones and rice	
MOJARRA FRITA *	23.95
Whole fried fish served with rice, salad and two crispy tostones	
SALMÓN A LA PLANCHA *	22.95
Pan-seared salmon over a crispy tostón, topped with avocado, tomato and onion salad, served with a side of rice	
ARROZ CON MARISCOS	24.95
Seafood rice mixed with shrimps, clams, mussels, calamari, peppers, onions, peas and carrots	
CAZUELA DE MARISCOS	24.95
Creamy seafood stew with clams, mussels, shrimp, tilapia and calamari, served with salad, rice and tostones (contains dairy)	

LATIN TASTE

ARROZ CON POLLO	19.95
Chicken and rice tossed with onions, peppers, peas and carrots, served with sweet plantain	
BANDEJA PAISA	23.95
Traditional dish with grilled steak, pork belly, sausage, rice, beans, avocado, egg, sweet plantain and arepa	
PICADA	30.95
Platter with grilled steak, pork belly bites, sausage, blood sausage, tostones, yuca, arepas and fries	
LOMITO SALTADO	23.95
Sautéed beef strips mixed with peppers, onions and fries, served with rice, beans and plantain	
CAZUELA PAISA	23.50
A traditional Colombian dish served in a bowl, made with rice, beans, avocado, crispy potato strips, chopped sweet plantain, sausage, and minced meat	
CHULETA APANADA	21.95
Breaded pork loin served with rice, beans, and plantain	
CARNE TAMPIQUEÑA CON CAMARONES	23.95
Sautéed beef strips and shrimp in spicy sauce, served with rice, salad, and sweet plantain	
BANDEJA VEGETARIANA	16.95
Vegetarian plate with rice, beans, avocado, plantain, tostón, yuca and egg	

FROM THE GRILL

CHURRASCO DE CERDO A LA PARRILLA	21.95
Grilled pork loin with sautéed onions and peppers, served with rice, beans and plantain	
PUNTA DE ANCA (PICANHA) *	24.95
Grilled top sirloin steak served with french fries and fresh salad with avocado	
CHURRASCO CON CHIMICHURRI *	31.95
New York strip with chimichurri sauce, served with rice, beans and yuca	
PECHUGA DE POLLO AL GRILL	19.95
Grilled chicken breasts served with rice, beans, salad and sweet plantain	
ENTRAÑA A LA PARRILLA *	31.95
Skirt steak with chimichurri sauce, served with rice, beans, and sweet plantain	
CARNE ASADA A LA PARRILLA *	22.95
Grilled steak served with rice, beans, salad and sweet plantain	
BISTEC ENCEBOLLADO *	22.95
Grilled steak with sautéed onions on top served with rice, beans and sweet plantain	

KIDS MENU

CHICKEN NUGGETS AND FRIES	12.95
SALCHIPAPAS	12.95
CHICKEN TENDERS AND FRIES	12.95
CHEESEBURGER AND FRIES	13.95
Lettuce, onions, tomatoes and cheese	

SIDE ORDERS

ARROZ	RICE	4.95
FRIJOL	BEANS	4.95
MADUROS	SWEET PLANTAIN	4.95
ENSALADA	HOUSE SALAD	4.95
AGUACATE	AVOCADO	4.95
PAPAS FRITAS	FRIES	4.95
YUCA		4.95
TOSTONES		4.95
GUACAMOLE		4.95

* Thoroughly cooking meats, seafood, shellfish, eggs and poultry reduces the risk of foodborne illness.

18% de gratitud será incluido a grupos de 4 o más personas.
18% gratuity will be added to parties of 4 or more.

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RUMBA COCKTAILS

MOJITOS	
CLASSIC	11
Mint, lime, gold rum, simple syrup, splash of soda	
COCONUT	12
Coconut cream, malibu rum, gold rum, lime, simple syrup and splash of soda	
TROPICAL FRUIT	12
Made with real tropical fruit of your choice	
MARGARITAS	
CLASSIC	11
Tequila, triple sec, sour mix, cointreau	
TROPICAL FRUIT	12
Made with real tropical fruit of your choice	
PALOMA PICANTE	11
Spicy tequila, jalapeño, cointreau, triple sec, lime	
ALOHA TEQUILA	11
Malibu rum, tequila, pineapple and orange	
SANGRIA	11
House made sangria with fresh fruit	
CAIPIRINHA	11
Cachaça, lime wedges, sugar	
ESPRESSO MARTINI	12
Tito's vodka, espresso coffee, baileys	
PIÑA COLADA	11
Malibu rum, pineapple, coconut cream	
MAI TAI	11
Rum, triple sec, amaretto, orange, pineapple	

MOCKTAILS (NO ALCOHOL)

VIRGIN PINA COLADA	7
SHIRLEY TEMPLE	5
LIMONADA NATURAL	5
VIRGIN MOJITO	7
PELLEGRINO FRUTOS ROJOS	7

DRAFT BEER 16OZ

CORONA PREMIER	7
YUENGLING	7
BLUE MOON	7
MODELO ESPECIAL	7
NEGRA MODELO	7
TWO ROADS IPA	7

BOTTLE BEER

AGUILA	6
CORONA	6
MODELO ESPECIAL	6
HEINEKEN	6
STELLA	6
BUDLIGHT	5
COORSLIGHT	5
MICHELADA	7
MICHELADA MEXICANA	10

DESSERTS

CARAMEL FLAN	8.50
PASSION FRUIT CHEESECAKE	8.95
CLASSIC TRES LECHES	8.50
PIÑA COLADA CAKE	9.00
CAPUCCINO CAKE	9.00
BAILEYS TRES LECHES	9.00

TROPICAL FRUIT
Juice 5.0 - Milkshake 5.5

GUANABANA	SOURSOP
MARACUYA	PASSION FRUIT
MORA	BLACKBERRY
FRESA	STRAWBERRY
LULO	NARANJILLA
PIÑA	PINEAPPLE
GUAYABA	GUAVA
TOMATE DE ARBOL	TREE TOMATOE
PAPAYA	
MANGO	

WHITE WINE

CHARDONNAY	10 \ 36
Santa Marvista, Chile	
PORTILLO SAUVIGNON BLANC	10 \ 36
Portillo, Mendoza	
PINOT GRIGIO	10 \ 36
Santa Rita, Chile	

RED WINE

MALBEC	10 \ 36
Killka, Mendoza	
CABERNET SAUVIGNON	10 \ 36
Root, Chile	
RED BLEND	10 \ 36
Robert Mondavi, California	

SODAS

COKE	1.75
DIET COKE	1.75
SPRITE	1.75
GINGER ALE	1.75
ICED TEA	1.75
COLOMBIANA	2.25
MANZANA	2.25
ORANGE SODA	1.75

COFFEE

CARAMEL FRAPPE	6.50
LATTE	4.50
CAPPUCCINO	4.50
AMERICANO	3.50
ESPRESSO	3.50



Colombian Coffee Don Jorge
Reserve \$17

From the mountains of Colombia to your cup in West Haven, Saoco Coffee brings you bold flavor and rich tradition. Handpicked beans, roasted with care, every sip tells our story.

We roast our coffee with love and tradition, right here at Saoco. Using 100% Colombian beans, each batch is fresh, bold, and full of flavor.

18% de gratitud será incluido a grupos de 4 o más personas.
18% gratuity will be added to parties of 4 or more.