

2234 BROADWAY, SCHENECTADY NY 12306
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CARIBE

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THE MENU

STARTERS | MAINS | DESSERTS | DRINKS



STARTERS/ENTRADAS



Plantain Baskets 14.95

(Canastas de Tostones)
4 Plantain baskets stuffed with your choice of: pico de gallo, chicken, pork, beef, or shrimp(+\$2).



Dominican Sampler 23/38

(Picadera) (Choice of 2-3 people or 4-5 people)
Tostones, sweet plantains, boneless fried chicken, chicharron, salami, and queso frito(fried cheese).



Vegetarian Sampler 14.95

(Picadera Vegetariana)
Sweet plantains, tostones, queso frito.

Cassava Fritters 14.95

(Alcapurritas)
6 Green banana and Yucca fritters stuffed with beef.

Chicken Wings 14.95

(Alitas Fritas)
10 fried BONE-IN wings plain or tossed in the sauce of your choice; Buffalo Extra Hot, BBQ, or Carolina Tangy Gold.

Dominican Shish Kabob 14.95

(Pinchos)
2 Shish Kabobs filled with pieces of sweet plantains, salami, fried cheese, chicharron, tostones, and fried boneless chicken strips.



CHICKEN

Stewed Chicken 19.95

(Pollo Guisado)
Slow-cooked chicken BONE-IN or BONELESS in a rich and flavorful Spanish-style sauce, seasoned with a blend of spices.

Chicken Breast 19.95

(Pechuga de Pollo)
A juicy chicken breast marinated in a blend of Spanish spices; cooked to perfection, and topped with sautéed onions and peppers.

Sauteed Chicken Breast
(Pechuga de Pollo Salteado)

Grilled Chicken Breast
(Pechuga a la Parilla)

Baked Chicken or Jerk Chicken 19.95

(Pollo Horneado or Pollo al estilo Jamaicano)
A chicken quarter-leg, thoroughly coated in a flavorful blend of spices(ORIGINAL or JERK), marinated to perfection, and then baked to a mouth-watering tenderness.



****ALL ENTREES are served rice (choice of white, yellow, or rice and peas), beans, and salad. (ONLY substitutions are tostones, sauteed potatoes, or mac & cheese)**



Soup 5/10

Made with tender chicken, potato chunks and sliced carrots.



Sancocho 12.95

Known for its rich flavors this dish is a blend of stewed beef, chicken, root veggies, and corn.



****only available Fri-Sun**

PORK

BBQ Ribs 19.95

(Costilla a la BBQ)
These barbecued ribs are marinated in a spice rub made with pineapple and then covered in the savory flavors of our house BBQ sauce.

Roast Pork 19.95

(Pernil)
Slow-cooked marinated pork shoulder dish; the pork is roasted for hours until tender and crispy-skinned. Coated in a garlic, oregano-and-citrus rub that combines for a sweet-sour hit.

Pork Chops 19.95

(Chuletas)
2 pork chops marinated in spices FRIED or STEWED to your choice and then topped with sautéed onions and peppers.



An 18% gratuity will automatically be added to dine-in parties.

*****CAUTION: All meat dishes may contain bones. Please enjoy with care!**

SEAFOOD

****ALL ENTREES are served rice (choice of white, yellow, or rice and peas), beans, and salad.**

(ONLY substitutions are tostones, sauteed potatoes, or mac & cheese)

Shrimp 23.95

(Camarones al Ajillo)

Pan-fried in buttery, garlic-infused oil, these shrimp are big, juicy, and packed with flavors.

Jerk Shrimp 23.95

(Camarones al estilo Jamaicano)

Pan-fried, juicy, spicy, and the dance of flavors come from a marinade of homemade jerk seasonings.

Seafood Rice 26.95

(Arroz con Mariscos)

2-person meal made of rice, vegetables, and various seafood ingredients; deliciously and hyper-flavorful spices.

Salmon Fillet 20.95

(Filete de Salmón)

Pan-grilled for a golden-brown exterior while retaining a tender and juicy texture, topped with a homemade sweet and savory garlic glaze.

Red Snapper 26.95

(Pargo Rojo Frito)

A whole fish marinated, deep-fried naked, and served; the frying turns the head and the tail into a crunchy fish chicharrón, and the skin and flesh are cooked evenly, keeping the flesh moist and the skin crisp.



Stew Fish 19.95

(Pescado Guisado)

Swai fillets marinated in herbs and bell peppers, sautéed to perfection, making for an incredibly flavorful dish.



BEEF

Oxtails 25.95

(Rabos de Rez)

These oxtails have been marinated in a rich blend of herbs, peppers, and spices, then slow-cooked to perfection until the meat is fall-off-the-bone tender.

Steak 23.95

(Bistec)

Marinated in flavorful spices enhancing the tenderness of the meat, served and cooked to your choice and preferred level.

Fried (Bistec Empanizado)

Sauteed (Bistec Salteado)

Grilled (Bistec a la Parilla)

Pepper Steak 19.95

(Bistec a la Salsa)

Juicy thick-cut strip steak, paired with bell and poblano peppers marinated in a delicious blend of spices and flavors.



SIDES

Beans (Habichuelas) \$2

A hearty stew made with tender pinto beans, simmered tomatoes, onions, garlic, bell pepper, and spices, resulting in a creamy and flavorful side dish.

Cabbage (Repollo) \$3

A flavorful combination of cabbage, vegetables, spices, and herbs.

Fried Plantains (Tostones) \$4

Sliced, twice-fried, smashed plantains; resulting in crispy, flavorful golden chips. Served with sauce of choice; garlic sauce, mayo- ketchup or hot sauce.

Sweet Plantains (Maduros) \$4

Ripe sweet plantain slices, fried to perfection on the outside and full of savory tenderness in the middle.

Avocado (Aguacate) \$3

Cassava & Green \$5

Bananas (Yuca y Guineo)
A root vegetable called yucca (cassava) boiled until tender, topped with sautéed onions and/or guineos (green bananas).

Potato Salad (Ensalada de \$4

Papas)
Made with potatoes, carrots, eggs, vinegar, and mayo, seasoned with tasteful herbs.

Mac 'n cheese \$4

This homemade dish has a crispy outside and a creamy, cheesy center.

Mac Salad (Ensalada de \$4

macarrones)
A flavorful macaroni salad made with mayo, mustard, tuna, and seasoned tastefully.

House Salad (Ensalada) \$5

A fresh green salad made with cucumbers, carrots, and onions, topped with an Italian house dressing.



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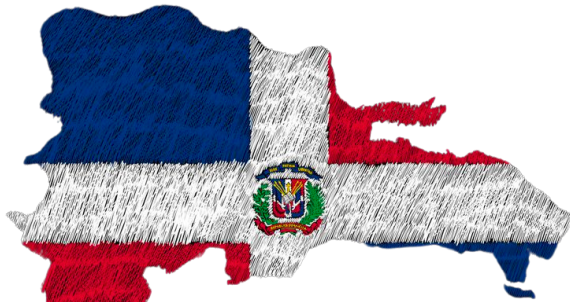
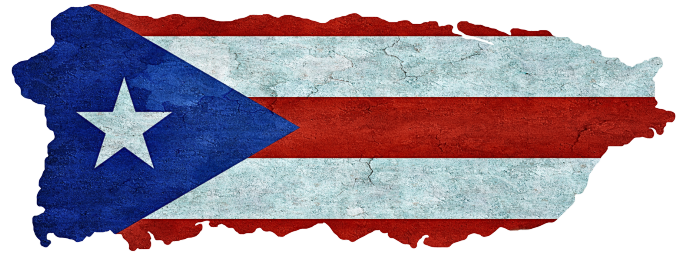
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PLANTAINS

MOFONGO

This dish has origins in Puerto Rico and is made with deep-fried green plantains mixed with garlic and butter for a rich and savory taste; topped, layered, and served with a choice of meat:

Stewed Chicken (Bone-In)	Pollo Guisado (Con Hueso)	19.95
Stewed Chicken (Boneless)	Pollo Guisado (Sin Hueso)	19.95
Shrimp (w/garlic or jerk sauce)	Camarones (Al Ajillo o Al Estilo Jamaquino)	23.95
Pepper Steak	Bistec a la Salsa	19.95
Pork **Roast Pork Shoulder or Fried Pork Belly	(Chicharron o Pernil)	19.95



MANGU

A classic Dominican dish made from green plantains, boiled in water until it is soft and fork tender. Once cooked, the plantain is mashed into a smooth, lump-free consistency. This dish is then topped with pickled red onions that are sautéed in olive oil and vinegar; also served with choice of meat:

Stewed Chicken (Bone-In)	Pollo Guisado (Con Hueso)	19.95
Stewed Chicken (Boneless)	Pollo Guisado (Sin Hueso)	19.95
Shrimp (w/garlic or jerk sauce)	Camarones (Al Ajillo o Al Estilo Jamaquino)	23.95
Pepper Steak	Bistec a la Salsa	19.95
Pork *Roast Pork Shoulder or Fried Pork Belly	(Chicharron o Pernil)	19.95

LOS TRES GOLPES 19.95

An iconic Dominican breakfast – creamy mangú, crispy flavorful fried salami, queso frito, tangy pickled red onions, and a sunny side egg come together for the perfect comfort breakfast.



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KIDS

**Served with choice of french fries, tostones, mac and cheese, or choice of rice(white, yellow or rice&peas) and beans.

Kids Burger 8.95 (Hamburguesa)

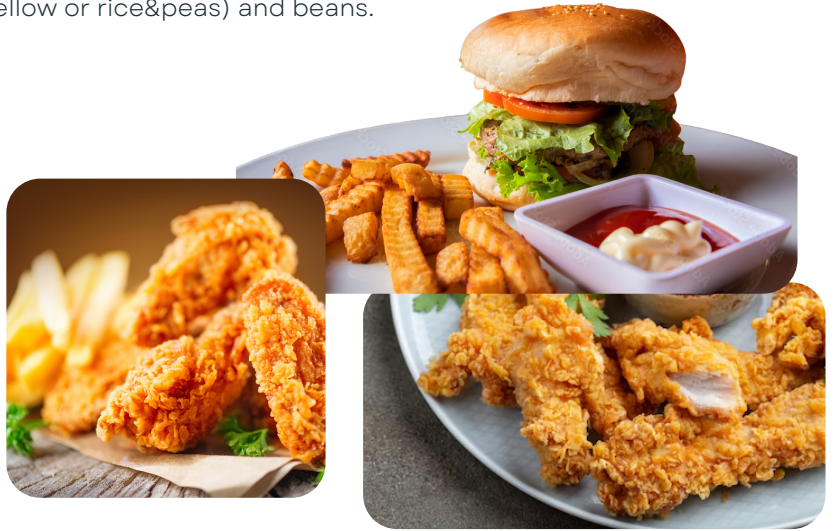
Fresh, never frozen 100% real beef hot off the grill and topped with lettuce, tomato, ketchup, or just as your child wants it.

Chicken Tenders 8.95 (Tiras de Pollo)

Thin strips of boneless, skinless chicken breast that are typically breaded and fried. Served with the dipping sauce of choice, such as mayo-ketchup, Carolina tangy gold, or buffalo sauce.

Chicken Wings 8.95 (Alitas fritas)

3 Fried bone-in wings plain or tossed in the sauce of your choice; Buffalo Extra Hot, BBQ, or Carolina Tangy Gold.



DESSERT

Tres Leches 5.95

It's sweet, but not too sweet, slightly vanilla-y, and scrumptiously moist.

Flan 5.95

This Classic Flan has a smooth custard and is topped with a runny caramel.

Red Velvet Cake 5.95

A soft, moist layered cake with a beautiful crimson color and cocoa flavor, topped with a soft and smooth cream cheese frosting.

Chocolate Cake 5.95

A fluffy, tender-moist chocolate cake!

Cheesecake 5.95

A classic New York-style cheesecake with a buttery graham cracker crust and rich, dense cream cheese filling.

Carrot Cake 5.95

A sweet and moist spice cake, full of cut carrots and toasted nuts, and covered in cream cheese icing.



DRINKS

Passion Fruit 5

A refreshing fruit juice mocktail, carefully crafted with a perfect blend of passion fruit, oranges, apples, and grapefruit.

Morir Sonando 5

A classic Dominican mocktail full of flavor. It's a sweet, creamy combo of milk and orange juice with a hint of vanilla.

Soft Drinks 3

Pepsi	Diet Coke
Fanta	Tropicola
Sprite	7up
Coke	Gingerale

Natural Juices 4

A selection of freshly squeezed fruit - be sure ask your waiter for the full breakdown of what we have available according to the season

Orange Juice

Pineapple Juice

Flavored Juices 3

Lemonade

Apple Juice

Fruit Punch

Iced Tea

Cranberry Juice



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