

# ELATIKO

RINCONS ROOFTOP

## APPETIZERS

**Soup of the Day.....\$6**

**Arancini with Pork Loin Mousse.....\$9**

*Parmesan Arancini filled with Pork loin Mousse  
and served over a Yellow Pepper Aioli*

**Crispy Wings.....\$12**

*Served in Oriental Sauce or Breaded in  
Cod Fritter Batter*

**Mahi-Mahi Coconut Ceviche....\$13**

*Served with Malanga Chips*

**Crab Salmorejo Bites.....\$14**

*Yucca Tostones, Cilantro Aioli, Passion Fruit  
Reduction*

**Lamb Eggrolls.....\$15**

*Cooked in Red Wine, Aromatic Herbs,  
Tomato, Demi-Glace Sauce*

**Smashed Sliders (3).....\$15**

*Seared Beef Smashed on the Griddle!  
Brioche Bun, Bacon, Cheddar Cheese, and  
Red Onion Jam*

**Cracklings of Pork Belly.....\$15**

*Choice of Oriental Sauce with Scallions &  
Sesame Seeds, or Traditional with Creamy  
Cilantro Sauce on the Side*

**Tuna Tartare.....\$15**

*Wild Caught Tuna Tartare prepared with our  
Rich Sauce, Topped with Sesame Seeds and  
Pickles, Served with Malanga Chips*

**Filet Mignon Carpaccio.....\$16**

*Thin Slices of Raw Filet, Tuna Sauce, Goat  
Cheese, Olive Oil , Brochetas*

**Assorted Sausage Board.....\$25**

*Italian Sausage, Colombian Sausage,  
Argentine Parrillera, Longaniza, Chimichurri,  
Brucetas*





## MAIN COURSES

### **Atiko's Chicken Sandwich.....\$12**

*Breaded Fried Chicken Breast on Brioche Bun, Cilantro Mayo & Pickles (Cheese/Bacon Optional)*

### **"Jawbreaker" Burger.....\$14**

*10oz Premium Sirloin Beef, American Cheese, Bacon, Caramelized Onions, Brioche Bun*

### **Oriental-Style Pork Belly.....\$20**

*Crispy Glazed Pork Belly Bites in our Rich Oriental Sauce, Served with Jasmine Rice, Scallions & Sesame Seeds*



### **Cilantro Chicken Breast.....\$22**

*A 10 oz Chicken Breast, Pan Seared, Creamy Garlic & Cilantro Sauce*

### **Branzino Fillet 8oz.....\$22**

*Meunière Style - Butter, Garlic, Lemon & Thyme*

### **Rumbero Salmon with Honey & Lemon Glaze.....\$23**

*A 10 oz Salmon filet, Seared to Perfection, Served with Honey-Lemon Sauce, Cherry Tomatoes*

### **Robert's Rouladen.....\$25**

*Pork Tenderloin stuffed with Spinach and Provolone cheese, Wrapped in Bacon, Finished with a Barrilito Rum Reduction and Demi-Glaze.*

### **Half Rack of Pork Ribs.....\$26**

*With Guava BBQ Glaze*

### **Caprese Chicken Breast.....\$28**

*Stuffed with Burrata Mozzarella, Sun-Dried Tomatoes, Fresh Basil, Prosciutto di Parma, Creamy Pesto Sauce*

### **Grilled Octopus.....\$28**

*Tender Octopus Tentacles grilled over open flames.*

### **Classic Veal Osso Busco.....\$34**

*Slow Cooked, Demi-Glace, Rosemary & Thyme*

### **Pulpo a la Puntas.....\$34**

*Grilled Tentacles, Sautéed Shrimp with Lemon, Served with a Creamy Green Sauce*

### **Rib Eye 16oz.....\$45**

*American Angus Choice, Chimichurri*

### **Risotto of the Day.....**

*Price Varies*





## Papardelle Pasta

*Creamy Pink Vodka Sauce with Fresh Parmesan, Served with your Choice of Protein or Seafood*

***With Chicken - \$22***

***With Shrimp - \$24***

***With Lobster- \$28***

## SIDES

*House Salad- \$5 French Fries- \$5 Mash of the Day- \$6*

*Beer Battered Onion Rings- \$6 White Rice & Beans- \$7 "Mamostiado"*

*(Puerto Rican Mixed Rice & Beans) - \$8*

*Truffle Fries- \$8*

*Parmesan Risotto- \$9*

**Note: Each dish includes a side. The risotto as a side has an additional cost of \$4.**

***Ask About our Desserts***

