

EL ATIKO

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

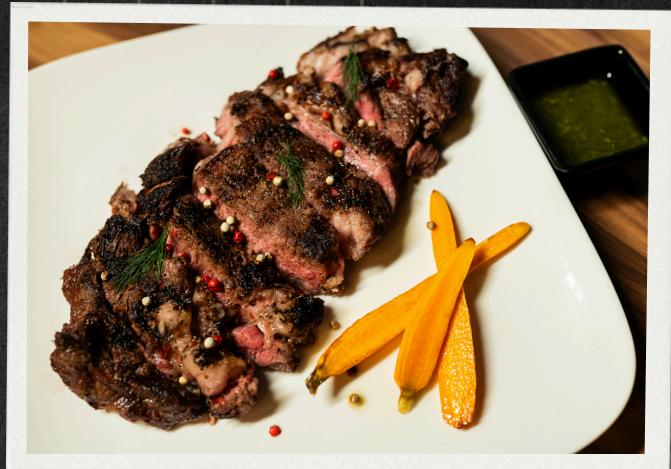
Breaded Fried Chicken Breast on Brioche Bun, Cilantro Mayo & Pickles (Cheese/Bacon Optional)

"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 "Mampostiado"

(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

