

DON CHURRO CAFÉ - CATERING MENU

Our Family Meals Serve 8 to 10 guests

Ceviches...		
De camaron ecuatoriano:	Ecuadorian style shrimp ceviche in tomato, orange and lime juice, with onions	99.95
De pescado peruano*:	Peruvian style white fish marinated in lime juice	109.95
Mixto	Peruvian style white fish and seafood mix marinated in lime juice	125.95
Tiradito de Pescado	Fresh strips of white fish marinated in lime juice and Peruvian yellow pepper	109.95
Empanadas		
Chilena:	Ten (10) turnovers filled with seasonal ground beef mixed with Spanish olives	36.95
Salteña Boliviana:	Ten (10) turnovers filled with your choice of marinated steak or chicken and mixed with potatoes	34.95
Morocho	Ten (10) white corn turnover with ground beef, rice, peas and carrots	34.95
Empanada de Queso	Ten (10) handmade turnovers stuffed with mozzarella cheese	19.00
Tapas Tradicionales / Traditional Tapas		
Arepas de queso:	Ten (10) Corn cakes stuffed with cheese	14.95
Arepas con carne mechada:	Ten (10) Corn cakes stuffed with marinated pulled beef	24.95
Arepa de Pollo con Aguacate	Ten (10) Corn cakes stuffed with shredded chicken and avocado	24.95
Arepa de Jamos y Queso	Ten (10) Corn cakes stuffed with slices of ham and cheese	19.95
Arepa Rumbera	Ten (10) Corn cakes stuffed roasted pulled pork	24.95
Llapingachos:	Ten (10) Ecuadorian pan fried mashed potato cakes stuffed with mozzarella cheese served with avocado	19.95
Gambas al ajillo	Garlic shrimp. One of the most famous Spanish tapas	67.95
Choclo con queso:	South American corn served with cheese	45.95
Papa Rellena	Mashed potatoes stuffed with seasoned ground meat and Andean spices	44.95
Tortilla Espanola:	Spanish omelet with potatoes and onions	24.95
Yuca Huancaína	Potato served with huancaína sauce	56.95
Papa Huancaína	Cassava or potato served with huancaína sauce	47.95
Mote con Chicharron	White corn (mote) mixed with diced pork	32.95
Chicharron de calamar	Lightly breaded fried calamari	57.95
Tamal Peruano de pollo	Ten (10) Corn tamale stuffed with shredded chicken, eggs, olives, and yellow pepper	35.95
Causa de Pollo	Yellow mashed potato mixed with our signature sauce, stuffed with shredded chicken	50.95
Sopas / Soups		
Sancocho de carne:	Beef broth with cassava, corn and vegetables	49.95
Locro de papas:	Potato soup with melted cheese, served with avocado	45.95
Caldo de pollo:	Chicken broth with potatoes and vegetables	45.95
Chupe de Camaron	Hearty chowder, rice, shrimp, corn and peas topped with a poached egg and chopped cilantro	89.95
Ensaladas / Salads		
Tradicional:	Fresh iceberg lettuce with tomatoes, corn and vegetables	36.95
Especial:	Crisp romaine with tomatoes, corn, onions, carrots, avocado, ham and cheese	39.95
Sanduches / Sandwiches		
Gitano*	Grilled steak smothered in melted cheese and ham with mayo, lettuce and tomato	72.95
De Pernil	Traditional pulled pork sandwich served with lettuce, tomato, and onions	64.95
Churrasco Palta	Grilled steak sandwich with avocado, lettuce, tomato and mayo	75.95
Chancho a la Barbacoa	BBQ pulled pork sandwich	64.95
De pollo al grill:	Grilled chicken marinated with Andean spices.	64.95
Entrees		
Beef		
Lomo saltado:	Marinated beef strips sauteed with onions, tomatoes and French fries served with rice	109.95
Churrasco*:	Grilled steak served with French fries, rice, and a sunny side up egg	125.95
Milanesa de Carne:	Breaded beef steak served with French fries	109.95
Pabellon Criollo	Traditional Venezuelan dish served with marinated pulled beef, black beans, rice and plantains	109.95
Bandeja Paisa	Colombian dish served with rice, beans, grilled steak, pork belly, chorizo, corn cake and avocado	149.95
Carne con menestra	Tender grilled steak served with rice, beans and plantains	115.95
Tallarín saltado de carne	Noodles sauteed with beef strips, tomatoes, onions and Peruvian seasonings	99.95
Silpancho	Breaded steak served over white rice with eggs over easy, and topped with onions, tomatoes and jalapeños	115.95
Pique a lo macho	Beef strips sauteed with sliced franks, red onions, tomatoes and hard eggs, served over french fries	115.95
Tacu-Tacu	Peruvian mixture of rice and red beans served with grilled steak on top and salsa criolla	115.95
Arroz chaufa - Carne	Peruvian style fried rice served with steak	99.95
Pork		
Fritada:	Roasted pork loin served with potatoes, mote (white corn), avocado, lettuce and encebollado	99.95
Homado	Two marinated grilled pork chops served with beans, rice and salsa criolla	99.95
Chuleta con menestra	Roasted pulled pork served with llapingachos, mote (white corn), avocado, lettuce and encebollado	99.95

Chicken

Pollo saltado:	Marinated chicken strips sauteed with onions, tomatoes and French fries, served with rice	95.95
Pollo peruano:	Peruvian style roasted chicken with baked camote (baked sweet potato)	89.95
Milanesa de pollo:	Breaded chicken breast served with French Fries 12.95	89.95
Arroz con pollo:	Achiote rice with shredded chicken and vegetables served with sweet plantains)	89.95
Arroz chaufa - Pollo	Peruvian style fried rice served with chicken	89.95
Tallarín saltado de pollo	Noodles sauteed with chicken strips, tomatoes, onions and peruvian seasonings	89.95

Seafood

Pescado apanado:	Tender fish filets lightly coated served with patacones (green plantains)	109.95
Pescado al grill:	Fresh Fish filet marinated and grilled to perfection with rice and patacones	109.95
Pescado en salsa de mariscos	Fresh fish filet covered with our creamy seafood sauce served over rice	125.95
Arroz chaufa - Mariscos	Peruvian style fried rice served with seafood	125.95
Jalea	White fish strips, calamari and seafood lightly breaded and fried served with our special sauce	165.95
Paella Valenciana*:	Saffron rice with seafood, meats and garnished with vegetables	199.95

Sides

Yuca frita/Fried Cassava		29.95
Patacones/Green plantains		29.95
Chifles/Green plantain chips		12.95
Papas frita/French fries		24.95
Maduros/Sweet Plantains		29.95
Arroz/Rice		18.00
Black Beans		22.95
Red Beans		22.95

Desserts

Churros Rellenos	Our signature Churros filled with your choice of Nutella or Dulce de Leche	21.50
Churro Loco	Spain's own plain churros sprinkled with sugar	15.50
Tres Leches	Home made Tres Leches cake (whole)	35.00
Crema Volteada	Caramel custard (whole)	32.00
Cheese cake maracuya	Passion fruit cheesecake (whole)	25.00

PLEASE CALL 703-378-1211 FOR MORE INFORMATION

WE DELIVER!