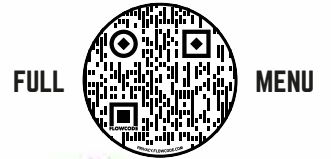


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www.chiflez.com

CHIFLEZ

— LATIN FLAVORS —



CÉVICHE



STEAKS

SEAFOOD



RUM
TEQUILA
MEZCAL

PISCO
CHEERS

HAPPY HOUR
12PM - 7PM M-F
Lay back and have a drink with us, CHEERS!

Please notify server of any food allergies, Chiflez deserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment. 18% service charge will be added to parties of six or more.



TO SHARE

TOSTONES CON GUACAMOLE \$15.00

Green plantains with Guacamole

CHIFLES CON GUACAMOLE \$15.00

Green thin plantain chips with Guacamole



TOSTONES CON GUACAMOLE CON CHICHARON EN MIEL CON HABANERO - POCO PICANTE \$19.00

Fried Green plantains served with guacamole mixed with pork loins in habanero honey



CANASTA DE PLATANO VERDE CON CARNE & QUESO DERRETIDO \$14.00

3 green plantains topped with sauteed steak and melted cheese



CANASTA DE PLATANO VERDE CON CAMARONES & GUACAMOLE \$14.00

3 green plantains topped with guacamole & sauteed shrimp



AREPA DE VERDE CON QUESO \$12.00

Mash green arepa with cheese



AREPA DE YUCA CON CARNE DESMECHADA \$12.00

Mash green cassava arepa stuffed with beef



PASTELITO DE POLLO \$4.00

venezuelan pastel filled with shredded chicken



PASTELITO DE CARNE MOLIDA CON QUESO \$4.00

venezuelan pastel filled with ground beef and cheese



PASTELITO DE CARNE DESMECHADA \$4.00

venezuelan pastel filled with shredded beef



PASTELITO DE MADURO CON QUESO \$4.00

venezuelan pastel filled with sweet plantain and cheese



PASTELITOS SAMPLER - 1 OF EACH \$14.00

venezuelan pastel sampler - 4 pastelitos



EMPANADA DE HARINA CON QUESO & AZUCAR \$5.00

flour cheese empanada topped with sugar



EMPANADA DE PLATANO VERDE \$6.00

Mash green empanada with cheese



HUMAS \$6.00

corn wraps stuffed with cheese

HUMA FRITA C/ QUESO DERRETIDO \$8.00

corn wraps stuffed with cheese panned fried topped with cheese



CALAMARI FRITO CON YUCA FRITA \$18.00

Fried calamari w/ fried cassava

FINGER FOODS



CHICKEN TENDERS W/ FRIES \$18.00

Chicken tenders served with fries



SALCHIPAPA \$12.00

fries and beef sausage served with sauces



PAPI POLLO \$14.00

chicken winglets served with fries



ALAS CON DULCE BBQ - PAPA FRITA \$16.00

6 tender wings finished with sweet texas bbq sauce - fries



ALAS CON SALSA HABANERO MANGO (PICANTE) - PAPA FRITA \$16.00

6 tender wings finished with a mango habanero sauce - fries

BOLONES

BOLON CON QUESO \$12.00

Mash Green Bolon mixed with cheese

BOLON MIXTO CON QUESO & CHICHARON \$14.00

Mash Green Bolon mixed with cheese and pork loins



CRIOULLO

CHIFLEZ
— LATIN FLAVORS —



LOMO SALTADO - SKIRT STEAK \$28.00

Sautéed skirt steak with a beef reduction served with double coated fries and rice

BISTEC ECUATORIANO \$21.00

Tomato and Onions pan fried steak served with golden fries, rice, sweet plantain and egg



SECO DE CHIVO \$21.00

Goat stew served with rice, plantains and salad



GUATITA \$21.00

Beef Tripe stew served with rice, sweet plantain and salad



TRIPA MISHKY \$24.00

Grilled pork tripe served with golden potatoes, corn and salad



MOTE PILLO CON CARNE \$20.00

Sautéed corn kernels served with grilled steak and salad



BANDEJA DE CARNE ASADA \$22.00

Steak platter served with rice, beans, sweet plantain, fried egg and salad



BANDEJA PAISA \$24.00

Colombian steak platter served with rice, beans, sweet plantain, pork loin, chorizo and avocado



BISTEC A LO POBRE \$21.00

Grilled steak served with fries, rice, chorizo and fried egg



BOLON C/ BISTEC ENCEBOLLADO \$20.00

fried mash green plantain stuffed with cheese served with a sautéed onions and tomato steak, sweet plantain and fried egg



BANDEJA DE PECHUGA ASADA \$21.00

Grilled chicken breast served with rice, beans, plantains and fries



BANDEJA DE PECHUGA EMPANIZADA \$22.00

Breaded chicken breast served with rice, beans, plantains and fries



CHAUFAS



CHAULAFAN \$24.00
Sauteed rice with shrimp, chicken, steak and eggs - served with plantain & avocado



CHAUFA DE CARNE O POLLO CON PAPAS FRITAS \$20.00
Sauteed rice with steak or chicken served with fries



CHAUFA DE MARISCOS \$24.00
Sauteed rice with calamari, shrimp and mussels

CEVICHE



CEVICHE ECUATORIANO DE CAMARON \$20.00 *Shrimp ceviche Ecuadorian style*



FISH PERUVIAN CEVICHE | CEVICHE PESCADO PERU - PICANTE \$20.00 *fish Peruvian Ceviche - SPICY*



CEVICHE ECUATORIANO DE CAMARON & PULPO \$24.00
Shrimp, octopus and calamari ceviche Ecuadorian style

LECHE DE TIGRE - PESCADO, CAMARON, PULPO - PICANTE \$24.00 *fish, octopus and shrimp in a lime rocoto marinated sauce - SPICY*

CEVICHE PERUANO MIXTO - PESCADO, PULPO, CAMARON - PICANTE \$26.00
Fish, shrimp & Octopus Rocoto Marinated Peruvian Ceviche - SPICY



SEAFOOD

CHIFLEZ
— LATIN FLAVORS —



PICADA DE MARISCOS \$36.00

Seafood Sampler - calamari, jumbo shrimp, fish filet, fries & salsa tartara



CAMARONES SALTEADOS \$22.00

Jumbo shrimp sauteed with peppers served with rice, green plantains and salad



ARROZ MARINERO \$24.00

Seafood sauteed with rice, shrimp, calamari and mussels served with sweet plantain



FILETE TILAPIA FRITO A LA PLANCHA \$19.00

Fish filet served with rice, green plantain and salad



CORVINA FRITA A LA PLANCHA \$19.00

Sea bass pan fried served with rice, green plantains and salad



TRUCHA A LA PLANCHA \$22.00

Trout pan fried served with rice, green plantain and salad



CHURRASQUERIA \$52.00

Churrasqueria Sampler - skirt steak 7lb, argentinian chorizo (spicy mild), 4 tender wings, grilled sliced ribs, double coated fries, sweet plantains



COSTILLAS ASADAS \$28.00

Grilled Ribs platter served with double coated fries, rice & beans



JALEA \$34.00

Peruvian Jalea- golden brown fried calamari, shrimp, green mussels, cassava served with criolle onion sauce



ENTRANA ASADA \$38.00

14 oz Skirt steak served with rice, double coated fries and beans

SOUPS

CHIFLEZ
— LATIN FLAVORS —



SOPA DE MARISCOS \$24.00

Seafood Soup



CALDO DE BAGRE \$16.00

Catfish Soup



CALDO DE PATA \$16.00

Cow Foot Soup



CALDO DE GALLINA \$16.00

Hen Soup



ENCEBOLLADO PESCADO \$19.00

Tuna soup



ENCEBOLLADO MIXTO \$24.00

Tuna and shrimp soup

SALADS



ENSALADA DE AGUACATE \$12.00

avocado salad



ENSALADA DE PECHUGA ASADA CON AGUACATE \$16.00

grilled chicken breast and avocado salad