	unch S served from 12	pecials 6	2 2
Ropa Vieja Slow-cooked beef or chicken se rice and beans	9.75 erved with	Empanadas & Soda 3 empanadas with traditional aji, fruit aji, guacamole and a soda	9.75 passion
Pollo Asado Served with rice and beans	9.75	Small Sancocho Served with white rice	9.75
Arepa with Chorizo White or Yellow cheese arepa	9.75 with chorizo	Small Ajiaco Served with white rice	9.75
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	Hot	lced
Coffee	2.50	3.50
Americano	2.65	3.65
Espresso (single)	2.25	
Espresso (double)	3.50	
Macchiato	2.75	3.75
Cappuccino	3.65	4.65
Latte	3.75	4.75
Café Au Lait	2.40	3.40
Chocolate	5.75	6.75
Tea	2.50	3.50

C Beverages (5)

Diet Coke2.50Chocolate chip, macadamia nut with chococonte chip, macadamia nut with chococont, oatmealGinger Ale2.506 Assorted Mini CookiesSprite2.50Mini CookiesManzana3.00Tres LechesColombiana3.00Tres LechesFresh Lemonade5.50FlanPellegrino8.50Mini Puff - Dulce de Leche or GueAcqua Panna8.50Chocolate MousseFresh Orange Juice6.50Dulce de Leche Cheese Cake	ė
Natural Fruit Juices 6.50 Fruit Tart Flavors: Guanabana (soursop), Mango, 6.50 6.50	6

ට Dessert ගො

1.45

5.60

.95

6.95

6.00

1.50

6.75

6.75

6.75

dulce vida Latin Bistro

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We Deliver

\$12 min. from 72nd St. to 92nd St., between 5th Av.e and York Ave.

\$18 min. + \$5 Delivery Fee from 65th St. to 72nd and 92nd to 96th St.

212-535-2424 212-535-2425

Hours

Monday - Friday 8am - 11pm Saturday 11am - 11pm Sunday 11am - 9pm

1219 Lexington Avenue (between 82nd & 83rd) New York, NY 10028

www.dulcevidalatinbistro.com

Flavors: Gu Maracuya (passion fruit), Lulo (naranjilla), Mora (blackberry)

Breakfast \mathcal{O} ()c)

served until 12pm

Pan de Queso Sandwich Scrambled organic eggs served with our fresh gluten-free bread	7.50 ly baked	Omelettes Three organic eggs and choice of two fillings: mushrooms, spinach, onions, tomatoes, scallie	
Breakfast Sandwich	8.75	avocado or chorizo served with whole grain to	
Bacon, organic eggs, and cheese on toast		Egg White Omelette	13.50
Two Eggs Any Style Served with a choice of bacon or chorizo and v	10.75 vhole	Pancakes Served with bacon and two eggs	13.50
grain toast		Oatmeal	8.95
Calentado	14.75	Hot served with berries, almond, and berry so	auce
Scrambled eggs served with a mix of rice and flank steak and plain arepa	beans,	Avena Cold oatmeal smoothie	6.50
S Bakery S			

		-	
Pandebono	1.60	Mini Puff	1.50
Buñuelo	1.60	Croissant	3.00
Pan De Yucca	1.60	Muffin	2.50

14.25

14.25



served with white rice and avocado

Sancocho

A hearty mix of organic chicken, potatoes, corn on the cob, plantains and yucca in a chicken broth

Ajiaco

Potato soup with red, white, and golden potatoes, capers, shredded organic chicken, corn on the cob and a dot of cream, served with white rice and avocado



Turkey Breast 12.00 Oven-roasted golden turkey, basil mayo, and avocado on a multi-grain roll

Prosciutto Parmesan	12.00
With tomato and spring mix on ciabatta bread	

ට Empanadas ර C \mathcal{I}

served with traditional aji, passion fruit aji, and guacamole

Beef, Chicken, or Cheese 2.95

Extra Aji Sauce - 1oz .80 / 6oz 7.50

ි Arepas ර C_ 0 served with guacamole & pico de gallo

Yellow or White 6.50 Corn cakes filled with mozzarella cheese

Guacamole G \searrow

Maria's Guacamole and Chips 11.25 Maria's Guacamole 13.75 With Tostones or Yucca Fries

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add chicken breast, shrimp, or steak for 6.00

Shrimp and Avocado Salad	15.00
Cherry tomatoes, cilantro, jalapeno, red onion, lime juice	
Arugula Salad	13.25
Beetroot, almonds, shallots, apples, raisins, passion fruit vinaigrette	
Spring Mix Salad	11.50
Cherry tomatoes, cucumbers, carrots, boiled egg, avocado, red onion, balsamic vinaigrette	
Grilled Chicken Salad	14.75
Baby spinach, olives, cucumbers, green bell peppers, feta cheese, cherry tomatoes, lemon vinaigrette	
Blue Cheese Kale Salad	13.75
Mango, avocado, sweet potato, carrots, blackberry vinaigrette	

○ Main Courses ⊙

Arroz con Pollo	15.50
Saffron rice mixed with shredded chicken and vegetables, served with sweet plantains and mixed greens	
Chicken Chorizo Casserole	15.50
Organic chicken baked in a tomato vegetable sauce, served with white rice	
Pollo Asado	15.75
Dark meat (leg and thigh) organic chicken served with yucca fries and mixed greens	
Red Quinoa Shrimp	15.75
Sautéed with tomatoes, celery and herbs, topped with avocado	
Cazuela de Frijoles	15.75
Red bean casserole topped with chopped chicharron, steak sweet plantains, avocado and hogao sauce,	
served with Colombian white rice	
Carne Asada	16.95
Grilled 8 oz flank steak topped with chimichurri sauce served with sautéed spinach and sweet plantains	
Baked Cod	16.95
Served on a bed of shredded brussels sprouts, cranberries and walnuts salad, topped with roasted	
tomato sauce and potato chips	
Ropa Vieja	17.75
Slow cooked beef or chicken, shredded and sautéed with tomatoes and onions, served with	
Colombian rice and sweet plantains	
Bandeja Paisa	22.00
Grilled steak, chicharron, white rice, beans, avocado, fried egg and sweet plantains	
Vegetarian or mini Bandeja Paisa	17.00

Sides 5

Sauted Spinach	5.95	Tostones	5.50
Steamed Vegetables	5.95	Sweet Plantains	5.50
Green Salad	5.95	Yucca Fries	5.50
Red Beans	5.25	French Fries	5.50
Colombian Rice	4.50	Chicharron	5.50
Two Eggs	4.50	Ropa Vieja	4.75
Chorizo	4.75		