

TU Pollo a la Brasa CHICKEN

PHONE: 703-817-2810

HOURS SERVICES:

MONDAY TO SATURDAY 5:30 am to 9:00 pm SUNDAY

5:30 am to 9:00 pm

ADDRESS:

458 Elden St Herndon VA, 20170

BREAKFAST

TU DESAYUNO Refried beans, eggs with sausage, fried plantains, avocado, Salvadorean cheese, sour cream, 2 tortillas.	\$14.58
HUEVOS RANCHEROS *Overeasy eggs with tomato sauce. Served with Beans, Plantains Sour Cream, 2 tortillas	\$14.58
DESAYUNO SALVADOREÑO *Two Eggs, beans, sour cream, cheese, plantain. Served with 2 tortilla.	\$14.58
BALIADAS Flour tortilla stuffed with beans, egg, cheese, avocado, sour cream.	\$ 5.47
BEEF BALIADA Flour tortilla stuffed with Beef, beans, egg, cheese, avocado, sour cream.	\$10.93
CHICKEN BALIADA Flour tortilla stuffed with Chicken, beans, egg, cheese, avocado, sour cream.	\$10.93
SAUSAGE BALIADA Flour tortilla stuffed with Saisage, beans, egg, cheese, avocado, sour cream.	\$10.93
Chicken Tamal TAMAL GALLINA	\$ 2.74
PLATANO FRITO w/sour cream & beans	\$ 7.29
Corn Tamal TAMALES DE ELOTE	\$ 2.74
PUPUSAS	
Traditional thick, handmade corn tortilla filled with a blochesses, beans or meat. Accompanied with "Curtido", a picabbage with tomato sauce.	
- Cheese Jalapeño	\$ 2.74 \$ 2.74
- Revuelta (Pork, Cheese, Beans) - Queso (Mozzarella Cheese)	
- Frijol (Beans)	\$ 2.74 \$ 2.74
- Loroco (Loroco flower & cheese)	
- Queso y Frijol (blend of mozzarella cheese and beans)	
 - Chicharon y Queso (Mozzarella Cheese and pork) - Loca (Beans, pork, chicken, zucchini, Loroco & chees 	\$ 2.74 (e) \$ 4.56

- Pollo (Mozzarella cheese and chicken)

-Ayote (zucchini & cheese)

\$ 3.64

\$ 2.74

ROTISSERIE CHICKEN

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WHOLE CHICKEN	\$25.51
Served with 3 Sides	
1/2 Chicken	\$13.67
Served with 2 Sides	
1/4 Chicken	\$11.85
Served with 2 sides	
CHICKEN ONLY (NO SIDES)	

WHOLE CHICKEN	\$18.23
1/2 Chicken	\$11.85
1/4 Chicken	\$ 6.38

SIDES

(Individual Sides \$3.64)

- White Rice	- Green Beans
- Whole Beans	- Fried Rice
- Salad	- Spaghetti
- Beans & Rice	- Yucca
AND THE RESERVE OF THE PERSON	

- Macaroni and Cheese
- Coleslaw
- Red Potatoes
- Steak Fries

Sour Cream	\$0.92
Jalapeño Peppers	\$0.50
Fried Yucca	\$5.47
Fried Plantains	\$5.47

SUBS

Steak and Cheese W/Fries (lettuce tomato)	\$ 13.67
Chicken Sandwich W/ Fries	\$ 13.67
Torta Mexicana	\$ 14.58

served refried beans, avocado, cream, lettuce, cheese, and Fries.

- Carne/Steak - Pollo/Chicken - Chorizo/Sousage - Carnitas/Pork

SPECIALS	
Mar y Tierra (*Steak, chicken, shrimp: Served with white rice, salad, refried beans)	\$27.34
Carne Asada/Grilled Steak *Grilled Steak served with Rice, Beans, Avocado and Salad	\$24.60
Costillas de Res/Beef Ribs *Grilled Beef Ribs: Served with Rice, Beans, Salad	\$22.78
Bistec a la Pobre *Grilled steak served with white rice, fries, eggs, plantains	\$17.31
Lomo Saltado/Beef Beef Sirloin, tomato and onions. Served with fries, white rice	\$17.31
Pollo a la Crema Sauteed chicken breast in cream souce. Served with 2 sides	\$15.49
Pollo con Tajadas Fried chicken with banana, strips, Pico de Gallo. Served with fresh cabbage house dressing	\$15.49
Sopes (single) Fried tortilla with refried beans, grilled steak or chicken, Pico de Gallo, Avocado & cheese	\$6.38
Pollo a la Plancha Grilled chicken breast. Served with 2 sides	\$15.49
Pollo Saltado/Chicken Chicken, tomato and onions. Served with white rice and french fries	\$15.49
Pollo Guisado / Chicken Stew Chicken with carrots, onions, celery, potato and fresh tomato sauce. Served with 2 sides	\$13.67
Carne Guisada / Beef Stew *Beef with carrots, onions, celery, potato and fresh tomato sauce. Served with 2 sides	\$14.58
Chicharron /Fried Pork Cubes Served with 2 sides	\$13.67
Beef Tongue Stew With red pepper, onion, celery in tomato sauce. Served with 2 sides	\$15.49
SOUPS	
Hem Chicken (Hem Chicken Soup with vegetables)	\$15.49
Beef Soup (Beef with vegetables)	\$15.49
Mondongo Soup Honeycomb beef tripe with stewed vegetables	\$15.49
Seafood Soup Shrimp, Tilapia filet, squid, clams, mussels, scallops	\$18.23

SEAFOOD

Pescado Frito Whole Fried Tilapia. Served with 2 sides	\$15.49
Breaded Tilapia Filet Served with 2 sides	\$15.49
Camarones a la Crema Sauteed shrimp with onions, green and red peppers in cream. Served with 2 sides	\$15.49
Camarones a la Plancha Shrimp slow-cooked on flattop with onions and tomatoes. Served with 2 sides	\$15.49
Ceviche Camarones Shrimp Ceviche, fresh lime juice with tomato, cilantro, onions, Avocado slices.	\$19.13
Branzino Mediterreanean Seabass Served beans, white rice, salad	\$17.31
TACOS	
Fried Tacos Fried corn tortilla with stuffed chicken served with sour cream, pico de gallo and avocado. (4 tacos)	\$ 12.75
Taco Catracho / Honduran Taco Fried tortilla with stuffed chicken served with parmesan cheese, pico de gallo, cabbage and tomato dressing . (4 ta	\$ 12.75 cos)
Taco Birria Beef (4 tacos) Taco slow-cooked meat, flavorful spices, and warm tortillas served with Rice and Refried beans	\$ 18.23
Taco Birria Chicken (4 tacos) Taco slow-cooked meat, flavorful spices, and warm tortillas served with Rice and Refried beans	\$ 18.23
TACOS MEAL Three soft corn tacos, served fresh onions, cilantro, white refried beans	rice, and
Carne Asada/Grilled Steak	\$16.40
Pollo/Grilled Chicken	\$15.49
Lengua/Tongue	\$16.40
Single Tacos (each) Choice of: Beef, Lengua (Tongue), Chicken, Pork or Hot Chorizo	\$ 4.56
SALVADOREN TACOS	
Handmade tortilla, cheese, avocado, Pico de Gallo Beef \$ 4.56 Chicken \$ 4.56 Shrimp \$4.56	

QUESADILLAS

Flour tortilla stuffed with cheddar cheese, served with lettuce, Pico de Gallo, Guacamole & sour cream

- Chicken	\$12.75
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-Steak \$14.58

-Shrimp \$16.40

DRINKS

HOT DRINKS

-Atol de Elote/Sweet Corn 16oz		\$3.64
- Café/Coffee	12oz \$1.89	\$2.74
- Hot Chocolate (Swiss Miss)		\$1.84
- Abuelita with Milk / Chocolate		\$3.64

NATURAL JUICES

- Mango	\$3.64
- Horchata/Rice Drink	\$3.64
- Tamarindo / Tamarind	\$3.64
- Jamaica	\$3.64

COLD DRINKS

COCA COLA	16.9 FL OZ	\$2.74
DIET COKE	16.9 FL OZ	\$2.74
FANTA	16.9 FL OZ	\$2.74
STRAWBERRY SODA	16.9 FL OZ	\$2.74
GRAPE SODA	16.9 FL OZ	\$2.74
DASANI WHATER	16.9 FL OZ	\$2.74
POWERADE	16.9 FL OZ	\$2.74
INKA KOLA	16.9 FL OZ	\$2.74

DESERT

Caramel Flan	\$5.47
Foo Custard with caramelizes sugar	