

FOOD TRUCK MENU

APPETIZERS & SIDES

WHITE RICE | \$3

Delicious jazmin rice with a touch of coconut oil. GF/DF

CHIFLES | \$4

Thinly sliced fried plantain chips. These are fun to snack on and go great with ceviche. GF/DF

SALSA DE CEBOLLA | \$4

This is a kind of salad with onions, tomato, cilantro and lime juice. A wonderfully fresh and mild tasting treat. Matches well with all our dishes.

PALM HEART CEVICHE | \$9

This is a kind of salad with onions, tomato, bell peppers, cilantro, palm hearts, avocado and fresh citrus. GF/DF

PATACONES RUMBEROS | \$8

Crispy green fried plantain. A great snack or side with any of our dishes. Add cheese, cream cheese sauce or Avocado Garlic mayo. GF/DF

MADURO CON QUESO | \$8

Caramelized fried sweet plantain. Add cheese or cream cheese sauce. GF

MORO DE LENTEJA | \$9

Our creamy, buttery rice and lentil blend (Moro) cooked to perfection with traditional Ecuadorian spices. Add cheese or Cream cheese sauce GF.

MOROS Y CRISTIANOS | \$10

Jazmin rice combined with black beans, aromatic herbs and pancetta.

EMPANADAS ARTESANALES | \$4.50

Handmade empanadas, crafted one by one. Indulge in the golden -baked perfection of our buttery dough that encases a savory beef stroganoff filling - ask for a veggie option.

HALF PATACON DELUXE | \$13

Juicy baked pork previously marinated for two days, served on crispy fried green plantain and salsa de cebolla. (Approx 1 serving). GF/DF





MAIN DISHES

1. CHICKEN & RICE/BEANS | \$16

A beloved Ecuadorian coastal classic featuring juicy grilled chicken thighs seasoned with traditional spices. Served with our flavorful bean stew (menestra) simmered with aromatic herbs, fluffy coconut-infused rice, and your choice of crispy patacones or sweet plantains. Topped with refreshing "salsa de cebolla" for the perfect balance of flavors. GF/DF

2. BEEF CHIMICHURRI | \$21

Premium 160g beef tenderloin grilled to perfection and topped with our handcrafted chimichurri sauce - a vibrant blend of fresh herbs, garlic, and spices. Served with flavorful bean stew (menestra), coconut-infused rice, and crispy patacones. An authentic Ecuadorian coastal delicacy that combines tenderness and bold flavors in every bite. GF/DF

3. SANDUCHE DE CHANCHO | \$16

An iconic Ecuadorian sandwich featuring succulent slow-baked pork shoulder marinated for two days in traditional spices and aromatics. More than half a pound of juicy meat served on crispy bread, topped with our zesty "salsa de cebolla" for the perfect balance of flavors. A street food favorite that brings the authentic tastes of Ecuador to your plate. DF

4. CEVICHE MIXTO | \$19

Our celebrated Ecuadorian specialty featuring fresh mahi-mahi and tender shrimp marinated in a vibrant citrus blend with hints of traditional spices. This refreshing coastal delicacy is garnished with avocado and our house-made peanut sauce for a unique flavor experience unlike any other ceviche. Served chilled and bursting with authentic flavors of the Ecuadorian coast. GF/DF
Consuming raw or partially cooked fish may increase risk of foodborne illness.

5. PATACON DELUXE | \$20

Our signature twice-fried green plantain "patacones" serve as the hearty base for this impressive dish, topped with the same succulent slow-baked pork that makes our Sanduche de Chanco famous. Marinated for two days in traditional Ecuadorian spices and aromatics, the juicy pork is complemented by our zesty "salsa de cebolla." A generous portion perfect for satisfying big appetites - Enough for two! GF/DF

6. MORO DELUXE | \$18

Our creamy, buttery rice and lentil blend (Moro) cooked to perfection with traditional Ecuadorian spices and topped with our signature slow-baked pork—marinated for two days in aromatic herbs and spices. Finished with our refreshing "salsa de cebolla" for a bright contrast to the rich flavors. A satisfying comfort dish that showcases the hearty, homestyle cooking of Ecuador. GF

DESSERTS

DULCITO OF THE DAY | \$6

A charming cake jar that encapsulates the essence of celebration in every spoonful. Each jar is a beautifully layered creation, crafted from scratch using the finest ingredients to ensure an unforgettable taste experience. New Flavor every week.

SWEET EMPANADAS | \$5

Flaky, buttery handmade dough folded around a delicious sweet filling. Our artisanal empanadas are crafted daily with traditional techniques. Ask about today's flavors – options vary seasonally!

DRINKS

16 OZ. FRESH PASSION FRUIT JUICE | \$5

Passion fruit juice, sugar cane, vanilla. Refreshing delicious

12 OZ. COKE COLA | \$2.50

12 OZ. DIET COKE | \$2.50

WATER | \$1.50

FOLLOW US IN OUR SOCIAL MEDIAS



@patasazulesfoodtruck



<https://www.facebook.com/patasazulesfoodtruck>



www.patasazules.com

