

## Dinner

### Especialidades Mexicanas

Served with yellow rice, refried beans & Mexican salad.

**Grilled Chicken Taco Salad** ..... \$9.50  
**Grilled Steak Taco Salad** ..... \$10.50  
 A large tortilla basket filled with refried beans, lettuce, diced green peppers, tomatoes, onions and black olives with shredded cheese. Topped with tender grilled chicken, sour cream and guacamole.

**Vegetarian Taco Salad** ..... \$9.50

**Tacos de Pescado** ..... \$12.95  
 3 delicious grilled fish tacos, served with corn tortillas topped with onions and cilantro served with our delicious calabaza slaw.

**Tacos de Puerco** ..... \$11.95  
 3 delicious slow cooked pulled pork tacos, served on corn tortillas topped with onions and cilantro served with our delicious green tomatillo chille and cilantro sauce.

**Tacos de Carne Azada** ..... \$12.95  
 3 grilled steak tacos, served on corn tortillas topped with onions, and cilantro served with our delicious green tomatillo chille and cilantro sauce.

**Chimichangas Beef** ..... \$9.99  
**Chimichangas Chicken** ..... \$10.75  
**Chimichangas Steak** ..... \$10.99  
 Fried flour tortilla filled with cheese with a choice of beef, chicken or steak. Served with all the Mexican fixings.

**Giant Beef Burrito Plate** ..... \$9.95  
**Giant Chicken Burrito Plate** ..... \$10.75  
**Giant Steak Burrito Plate** ..... \$10.95  
 Large burrito with choice of ground beef, chicken or steak, with beans, lettuce, pico de gallo, cheddar cheese, sour cream and guacamole.

**Quesadilla Beef Plate** ..... \$9.95  
**Quesadilla Chicken Plate** ..... \$10.75  
**Quesadilla Steak Plate** ..... \$10.95  
 Grilled cheese flour tortilla with choice of Beef, chicken or steak. Served with lettuce, pico de gallo, sour cream and guacamole.

## Desserts

**Tres Leches** ..... \$4.95  
 Sponge cake covered with three milks

**Passion Fruit Mousse Delight** ..... \$4.95  
 Passion Fruit mousse tipped with crumbled cookies and fresh fruit garnish.

**Flan** ..... \$4.29  
 Traditional Spanish egg custard topped with caramel sauce.

**Chocolate Mousse Cake** ..... \$4.95  
 3 layers of chocolate dipped in milk chocolate, it's delicious.

**Beef Enchilada Plate** ..... \$9.49  
**Chicken Enchilada Plate** ..... \$10.25  
**Steak Enchilada Plate** ..... \$10.50  
 Two enchiladas with choice of ground beef, chicken or steak, cheese, topped w/mole sauce and cheddar cheese.

**Combo Loco** ..... \$10.99  
 One taco, one burrito, one enchilada, and one chalupa. Served with all the fixings.

**Pollo y Camarones Monterey** ..... \$13.99  
 Grilled chicken breast and gulf shrimp, topped with sautéed onions, peppers and mushrooms, covered with melted cheddar cheese and Jack cheese.

**Pechugas a la Plancha** ..... \$12.49  
 Marinated chicken breast with cheddar and Monterey Jack cheese, diced tomatoes, green peppers, & onions. Served with all the Mexican fixings.

**Sizzling Chicken Fajitas** ..... \$12.50  
**Sizzling Steak Fajitas** ..... \$12.95  
**Shrimp Fajitas** ..... \$13.99  
 Grilled strips of marinated flank steak or chicken, grilled w/onions, tomatoes, bell peppers and mushrooms. Make your own treat with hot flour tortillas. Served with all the Mexican fixings.

**Chiles Poplanos Rellenos** ..... \$12.95  
**Shrimp** ..... \$13.95  
 Poblano peppers stuffed with cheese and your choice of chicken or beef, and topped with our delicious Ranchero sauce.

**Trio Fajitas (for one)** ..... \$13.99  
 Steak, chicken and shrimp sizzling fajitas grilled onions, bell peppers and mushrooms. Make your own treat with hot flour tortillas. Served with all the Mexican fixings.

**Lovers' Favorite Trio Fajitas (for two)** \$26.45  
 Steak, chicken and shrimp sizzling fajitas grilled onions, bell peppers and mushrooms. Make your own treat with hot flour tortillas. pico de gallo, sour cream and guacamole. Served with two plates of salad, yellow rice and refried beans.

## Planning a Special Event!

Make your celebration unforgettable with Latinos Y Mas Catering. Our friendly staff can help you plan the perfect dining experience. *Make it great! Make it Latinos Y Mas today!*

05/2011

Discover the Flavors of Latin American Food



## Latin Fusion Restaurant

## Take-Out Menu

2030 South Pine Avenue  
 Ocala, Florida 34471

(352) 622-4777  
 Call for Take Out Orders  
[www.Latinos-Mas.com](http://www.Latinos-Mas.com)

We at Latinos Y Mas hope you have enjoyed our food. We strive to make the best authentic Spanish cuisine. Freshly prepared daily with our back home unique recipes. Many of our dishes can be prepared to suit to vegetarian life-styles. Our beans and rice are prepared without any meat products. We do not use lard or M.S.G. in any of our meals.

### WE ALSO SPECIALIZE IN CATERING FOR ALL OCCASIONS.

Let us help you plan your special event.

We have menu selection for your convenience.

If you prefer a menu that is not included in these suggestions, simply let us know and we will be happy to work with you to create the menu of your choice.

Revised 5/11

Minimum 50 People

### Salads

#### Mediterranean

Pasta, lettuce, green olives, mushrooms, carrots, in a garlic and olive oil dressing.

#### Palmetto Salad

Red onions, plum tomatoes, palm hearts, black olives, romaine lettuce, in our delicious house dressing.

#### Garden Salad

Lettuce, tomatoes, carrots, cucumber, with choice of dressing.

#### Ensalada De Pollo

Potatoes, apples, corn, carrots, green peas, red pimentos, and chicken in our homemade mayonnaise.

### Rice Specialties

#### Arroz amarillo con verduras

(Yellow rice with vegetables)

#### Arroz con gri

(Mixed rice and black beans)

#### Arroz con Gandules

(Mixed rice and pigeons beans)

### Side Orders

Black Beans  
 Sweet plantains  
 Roasted potatoes

Red Beans  
 Yuca con mojo

### Entrees

#### Bolicho Relleno

Sliced eyeround of beef, prepared with chorizo (Spanish sausage) and cooked in a flavorful gravy.

#### Carne Con Champinones

Beef roast steak in a savoring sauce with mushrooms.

#### Pernil

Cuban Style roast pork, seasoned with sour orange and moyo.

#### Pollo Con Champinones

Roast chicken in a delicious wine sauce with mushrooms.

#### Pollo Al Vino

Baked chicken in a wine sauce with onions and peppers.

#### Chicken Chasseur

Tender chicken breast simmered in a savoring chasseur sauce.

#### Chuletas Hawaiiianas

Pork chops simmered in a delicious pineapple caramel sauce.

### Desserts

**Flan** (Spanish caramel egg custard)  
**Tres Leches** (sponge cake covered with three milks)  
**Ensalada de fruta** (fruit cocktail)

## Antojitos / Appetizers

**Guacamole en Molcajete** (SM serves 2-3).... \$8.99  
(When in Season) (LG serves 4 -6) .... \$13.95  
The original Mexican guacamole, prepared with freshly chipped avocado, onions, tomatoes, cilantro & lime juice. Served with fresh tortillas chips.

**Ceviche “de la casa”**..... \$8.99  
(Served chilled) Shrimp marinated in fresh lemon juice with red onions, tomatoes, cilantro, & Latin seasonings. Served with rice.

**Latino’s Calamari**..... \$9.95  
Golden crispy calamari served with our delicious Marinara Chipotle mild sauce.

**Gambas Marinier** ..... \$9.95  
Shrimp sautéed with a flavorful garlic, shallot & white creamy wine sauce. Served with bread.

**Latino’s Cheese & Bean Dip** ..... \$5.50  
House speciality cheese and bean dip.

**Tostones con Chorizo** ..... \$7.95  
Fried green plantains served with grilled “chorizo” (sausage).

**Tostones “Tio Rico”** ..... \$10.95  
Pink Gulf shrimp wrapped with bacon, grilled and topped with Monterey Jack cheese. Served with tostones.

**Quesadilla** ..... \$9.50  
Grilled cheese flour tortilla. Choice of chicken or beef. Served with lettuce, pico de gallo, & sour cream.

**Coconut Shrimp**..... 9.50  
Served with our homemade pineapple sauce.

## Salads

**Latino’s 2030**  
**“Central Florida Legendary Salad”**  
Crisp lettuce with julienne ham, Swiss cheese, tomatoes, olives, grated Romano cheese and our savoring garlic dressing. Served with Cuban Bread.  
Lunch ..... \$8.50 Dinner ..... \$9.50

**South of the Border Chicken Salad**  
Romaine & iceberg lettuce, carrots, tomatoes, roasted corn, black beans, shredded Monterey Jack, cheddar cheese and tortilla chips. Topped with grilled chicken & served with a chipotle dressing.  
Lunch ..... \$8.95 Dinner ..... \$9.95

**Grilled Mero Salad**  
Served over a bed of lettuce, topped with tomatoes, cucumbers, tangerine segments, toasted almonds, and dry cranberries.  
Lunch ..... \$9.50 Dinner ..... \$10.95

**Latino’s Avocado Salad**  
Avocado hearts of palm, tomatoes, red onions, cucumbers, black olives and crumbled feta cheese served on a bed of mixed greens. Served with our delicious Latino’s vinaigrette (white wine, olive oil & garlic dressing)  
Lunch ..... \$8.50 Dinner ..... \$8.95  
Add charbroiled chicken..\$1.75 ~ Add shrimp..\$2.75

**Veggie Combo**  
Served with salad, rice, beans & plantains  
Lunch.....\$7.95 Dinner.....\$9.95

## Lunch

All sandwiches served with potato chips.  
Add \$1.00 for French fries

### Sanduches / Sandwiches

**Cuban Sandwich** ..... \$7.49  
Pork, ham, swiss cheese, pickles, mustard & mayonnaise grilled on Cuban bread.

**Spanish Steak Sandwich** ..... \$8.25  
Palomilla steak with fried onions, lettuce and tomatoes, served on grilled Cuban bread with our delicious house dressing.

**California Chicken Sandwich** ..... \$8.25  
Succulent boneless breast of chicken grilled with onions, topped with lettuce, guacamole, tomatoes & our special house dressing. Served on grilled Cuban bread.

**Cuban Combo** ..... \$8.99  
Cuban sandwich & black bean soup.

**Roast Pork Sandwich**..... \$8.25  
Cuban style roast pork with grilled onions, served with lettuce & tomatoes on toasted Cuban bread.

**Pine Avenue Cuban Wrap**..... \$7.75  
Enjoy all the taste of a Cuban sandwich now wrapped in a toasted flour tortilla.

## Mexican Fiesta

Served with refried beans, yellow rice and Mexican salad.

**Taco Salad**  
(beef or shredded chicken) ..... \$8.95  
(grilled chicken) ..... \$9.49  
(grilled steak)..... \$9.75  
(vegetarian) grilled vegetables ..... \$8.95  
A large tortilla basket filled with refried beans, lettuce, diced green peppers, tomatoes, onions, black olives, shredded cheese, and sour cream and guacamole.

**Enchilada Plate** ..... \$9.49  
Two enchiladas with choice of ground beef, chicken, or cheese filling topped with mole sauce and cheddar cheese.

**Latino Plate** ..... \$9.49  
Combination Platter: Taco, enchilada and chalupa.

**Giant Burrito** ..... \$9.49  
Large burrito with choice of ground beef or chicken, with beans, lettuce, pico de gallo, cheddar cheese and sour cream.  
Add Steak..... \$ .99

**Quesadilla Plate** ..... \$9.49  
Grilled cheese flour tortilla with choice of chicken or beef. Served with lettuce, pico de gallo, sour cream, and guacamole.

**Latino Combo** ..... \$9.75  
Combination Platter:  
Burrito, enchilada, and chalupa.

**Chimichangas**..... \$9.49  
Fried flour tortilla filled with cheese with a choice of chicken or beef. Served with all the Mexican Fixings.  
Add Steak.....\$ .99

## Daily Lunch Specials

Served from 11:00 am - 3:00 pm

### Monday

**Steak Special** (Spanish style)..... \$9.25  
\* Ask your server.

**Arroz con Pollo**..... \$9.25  
A specialty of the house, yellow rice with boneless chicken, onions & peppers.

**Pescado Tropical** ..... \$9.49  
Grilled mero fillet topped with green, red & yellow peppers, red onions in a sweet sauce.

**Tacos de Puerco** ..... \$9.25  
2 delicious slow cooked pulled pork tacos, served on corn tortillas topped with onions and cilantro served with our delicious green tomatillo chille and cilantro sauce.

**Chicken Quesadilla Plate** ..... \$8.75  
Grilled cheese flour tortilla with chicken, served with lettuce, pico de gallo, sour cream & guacamole.

### Tuesday

**Pollo al “Horno”** ..... \$9.25  
(Baked Chicken)

**Steak Special** (Spanish style)..... \$9.25  
\*Ask your server.

**Mero a la Plancha** ..... \$9.45  
Mero fillet, breaded with cuban bread crumbs, grilled and topped with a lemon butter sauce.

**Chicken Chimichanga** ..... \$8.75  
Fried flour tortilla filled with chicken, cheese, and served with all the Mexican fixings.

**Burritos “Mojados”** ..... \$8.75  
Two burritos topped with red “Mary” sauce. Choice of beef, chicken or cheese.

### Wednesday

**Pernil**..... \$9.25  
Authentic cuban style roast pork marinated with mojo & topped with grilled onions.

**Chicken Special** ..... \$9.25  
(Chicken breast)

**Pescado a La “Rusa”** ..... \$9.49  
Lightly seasoned mero fillet, grilled & topped with a lemon butter sauce & fresh mushrooms.

**Beef Enchilada Plate** ..... \$8.75  
Two beef enchiladas topped with mole sauce and cheddar cheese.

**California Style Burrito** ..... \$8.75  
Large grilled burrito with choice of ground beef or chicken, stuffed with refried beans, lettuce, pico de gallo, cheddar cheese, sour cream and ranch dressing. Served with sliced tortillas chips.

### Thursday

**Chicken Special**..... \$9.25  
\* Ask your server.

**Picadillo “Cuban”** *specially seasoned beef*..... \$9.25  
Cuban Creole minced beef with onions, peppers and olives.

**Palomilla Steak** ..... \$9.25  
Grilled marinated top sirloin cut very thin and served with onions.

**Tacos de Puerco** ..... \$9.25  
2 delicious slow cooked pulled pork tacos, served on corn tortillas topped with onions and cilantro served with our delicious green tomatillo chille and cilantro sauce.

**Chicken Chimichanga** ..... \$8.75  
Fried flour tortilla filled with chicken, cheese and served with all the Mexican fixings.

### Friday

**Ropa Vieja** ..... \$9.25  
Shredded beef in a light tomato Cuban Creole sauce with onions and peppers.

**Pescado a la “Reina”** ..... \$9.49  
Grilled Mero, topped with grilled onions in a rich shallot white wine creamy sauce.

**Arroz con Pollo** ..... \$8.95  
The specialty of the house, yellow rice with boneless chicken, onions & peppers.

**Chicken Quesadilla Plate** ..... \$8.75  
Grilled cheese flour tortilla with chicken served with lettuce, pico de gallo, sour cream and guacamole.

**California Style Burrito** ..... \$8.75  
Large grilled burrito with choice of ground beef or chicken, stuffed with refried beans, lettuce, pico de gallo, cheddar cheese, sour cream, & ranch dressing. Served with sliced tortillas chips.

**Masitas de Cerdo** ..... \$8.99  
Cuban mojo marinated fried chunks of pork topped with onions

**SPANISH SPECIALS** *served with salad, rice, beans and plantains.*

**MEXICAN SPECIALS** *served with yellow rice, refried beans, lettuce, pico de gallo, sour cream, & guacamole.*

**DAILY SPECIALS**  
**SUBJECT TO CHANGE**

## Platos Favoritos

Served with salad, rice, beans and plantains.

**Arroz con Pollo** ..... \$10.95  
The specialty of the house, yellow rice with boneless chicken, and fresh vegetables

**Bistek Empanizado** (Breaded Palomilla Steak)..... \$11.25

**Palomilla** (Top sirloin cut very thin, and quickly grilled with onions) ..... \$11.25

**Pollo Empanizado** (Breaded chicken breast) ..... \$11.25

**Bistek de Pollo** ..... \$10.99  
Tender marinated chicken breast, topped with bell peppers, onions, tomatoes, & cilantro.

**Pescado a La “Reina”** ..... \$11.95  
GrilledMero, topped with grilled onions in a rich shallot white wine creamy sauce.

**Bandeja Palsa** ..... \$12.95  
Columbian favorite with white rice, red beans, steak, sweet plantains, avocado, arepa, “chorizo” (sausage), fried pork skin and eggs.

**Pernil** ..... \$10.95  
Authentic Cuban style roast pork marinated with majo and topped with grilled onions.

## Dinner

### Chicken

**Pechuga “A La Marsella”** ..... \$13.99  
Tender chicken breast sautéed with mushrooms in a savoring marsella wine sauce.

**Pollo Empanizado** ..... \$11.95  
Tender chicken breast lightly breaded in Cuban bread crumbs

**Milanesa de Pollo** ..... \$12.95  
Breaded chicken topped with marinara sauce & cheese.

**Bistek de Pollo** ..... \$11.95  
Tender chicken breast marinated, topped with sautéed bell peppers, onions, tomatoes, and cilantro.

**Pollo Mediterraneo** ..... \$13.95  
Grilled chicken breast with feta cheese, artichoke hearts, sun-dried tomatoes, and fresh basil leaves with a lemon butter-white wine reduction.

**Mar y tierra** ..... \$14.95  
Boneless chicken tenderloin sautéed with shrimp & mushrooms in a delicious brandy & lobster bisque sauce. Can be served over pasta.

### Pork

**Pernil** ..... \$11.45  
Authentic Cuban style roast pork marinated with mojo and topped with grilled onions.

**Chuletas a la “Marsella”**.....\$13.95  
Two center cut pork chops, sauteed with mushrooms in a savoring marsella wine sauce.

**Pork Chops in Passion Fruit Sauce**.....\$13.95  
Two marinated grilled pork chops covered with savoring passion fruit sauce.

### Seafood

**Titico’s Mero** ..... \$16.99  
Tender mero fillet, sautéed with fresh shrimp, mushrooms, red roasted peppers, in a white wine sauce with a touch of fresh parsley

**Pescado Provinsale** ..... \$14.45  
Broiled mero fillet topped with stewed tomatoes and a touch of garlic.

**Salmon “Santiago”** ..... \$17.95  
Pan Seared fillet of salmon in citrus marinate & honey.

**Mero a la Plancha** ..... \$14.59  
Mero, breaded with cuban bread crumbs, grilled and topped with a lemon butter sauce.

**Fresh Grouper “A La Rusa”** ..... \$14.59  
Lightly seasoned mero fillet, grilled & topped with a delicious creamy butter sauce and fresh mushrooms

**Camarones al Ajillo** ..... \$14.59  
Pink Gulf shrimp sautéed w/virgin olive oil, fresh garlic & wine. Can be served over pasta.

**Mariscada**.....\$18.95  
Combination of sautéed shrimp, scallops, clams, mussels, and calamari in a red wine sauce. Served over rice or pasta.

**Paella (Nation Dish of Spain)**  
**For One**.....\$18.95 **For Two** .....\$32.95  
Our version features Gulf shrimp, clams, mussels, mero, calamari, chicken and lean pork cooked with yellow rice, pure olive oil, green peppers, Spanish onions, ripe tomatoes, garlic, spices and splashed with white wine. Served with salad and toasted Cuban bread.

### Beef

**Bistek Empanizado** ..... \$12.25  
Palomilla Steak lightly breaded in Cuban bread crumbs

**Milanesa de Steak** ..... \$12.95  
Breaded steak topped with marinara sauce and cheese.

**Palomilla** ..... \$12.25  
Marinated Top Sirloin cut very thin, and quickly grilled with onions.

**Boliche Relleno** ..... \$12.95  
Sliced eye round of beef, prepared with chorizo (Spanish sausage) & cooked in a flavorful sauce.

**Carne Azada con Chimichurri** ..... \$13.50  
Lean flank steak marinated and charbroiled. Served with chimichurri sauce.

**Parrilla Mixta** ..... \$18.95  
A great combination of char-grilled steak, boneless chicken breast and Spanish “chorizo” (sausage) & complemented with our delicious homemade chimichurri dipping sauce.

**Churrasco Criollo con Camarones** .....\$18.95  
Chargrilled steak, shrimp and vegetables served with Argentinian chimichurri dipping sauce, garlic and olive oil.

**Ropa Vieja**..... \$12.50  
Shredded beef in a light tomato Cuban Creole sauce with onion & peppers.

**Bandeja Paisa**..... \$13.95  
Colombian favorite with white rice, red beans, steak, sweet plantains, avocado, arepa, chorizo (sausage), fried pork skin and a egg.

**Churrasco con Chimichurri** .....\$16.95  
Charbroiled skirt steak served with our delicious chimi-churry sauce and “yuca frita” (cassava)

## Especialidades en Arroz

Served with salad, beans and plantains

**Arroz con Pollo** ..... \$11.49  
Specialty of the house, yellow rice with boneless chicken & fresh vegetables.

**Arroz con Camarones** ..... \$12.95  
Yellow rice with shrimp.

**Arroz Especial** ..... \$12.95  
Spanish style rice with pork, chicken & shrimp.

**Chaulafan** ..... \$12.95  
Oriental style chicken, pork and shrimp fried rice.

**Arroz Vegetariano** ..... \$9.95  
Spanish style rice with mixed vegetables, mushrooms, onions, peppers and tomatoes.

**Veggie Combo** ..... \$9.95  
Choice of rice & beans, plantains & house salad.

*Some of our items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*