



SAVtakeOut.com

912 228 5092

<http://www.savtakeout.com>

Rancho Alegre

Appetizers

Chicharritas	\$5.00
<i>Plantain chips with mojo sauce.</i>	
Croquetas De Jamon	\$4.00
<i>Ham croquettes (3)</i>	
Cuban Sampler	\$9.00
<i>Chicharritas, croquetas, empanada and papa rellena.</i>	
Empanadas De Carne	\$4.00
<i>Stuffed beef pie (2)</i>	
Papa Rellena	\$3.50
<i>Potato ball stuffed with ground beef</i>	
Calamari Fries	\$8.00
<i>Fried calamari sticks, house-made tartar sauce.</i>	
Serrano Ham, Manchego	\$18.00
Cheese and Chorizo	
<i>Served with black olives imported from Spain.</i>	
Tamal en Hoja Y Lechon	\$9.00
<i>Cuban tamale in a corn husk with roasted shredded pork.</i>	
Tamal en Hoja	\$4.00
<i>Cuban tamale in a corn husk.</i>	
Yuca Frita	\$5.00
<i>Fried yuca with mojo.</i>	
Tequenos	\$6.00
<i>Venezuelan queso fresco pastry sticks (4)</i>	
Tostones	\$4.00
<i>Thick fried green plantains with mojo.</i>	
Tostones with Picadillo	\$9.00
<i>Fried green plantains with ground beef, cilantro and hot sauce.</i>	
Chicharritas Con Lechon	\$10.00
<i>Plantain chips with shredded roasted pork and mojo sauce.</i>	

Soup

Frijoles Rojos Soup	\$4.00
Frijoles Negros Soup	\$4.00
Sopa de Pollo	\$6.00
<i>House-made chicken soup</i>	
Pizza Andina	\$10.00
<i>Chicken, potatoes, cilantro, two poached eggs and heavy cream in a large bowl.</i>	

Salads

Top any salad with chicken, thin cut steak, shrimp, salmon or two fried eggs for an additional charge

Cuban Salad	\$8.00
<i>Spring mix lettuce, red onions, cherry tomatoes, avocado and hearts of palm (palmito) with cilantro vinaigrette and queso fresco.</i>	
House Salad	\$5.00
<i>Lettuce, red onions and tomatoes with passion fruit dressing.</i>	
Havana Salad	\$8.00
<i>Spring lettuce, red onions, cherry tomatoes, pineapple with passion fruit dressing and queso fresco.</i>	

Entrees

All entrees come with rice and beans, and an optional side.

Chicken

Pechuga de Pollo	\$14.00
<i>Chicken breast filet served grilled with mojo or breaded to a golden brown (empanizado).</i>	
Milanesa de Pollo	\$16.00
<i>Breaded chicken filet topped with marinara sauce, ham and white cheddar cheese.</i>	
Chicharrones de Pollo	\$14.00
<i>Lightly breaded and fried boneless chicken chunks topped with mojo sauce.</i>	
Half Pollo Asado	\$13.00
<i>1/2 chicken roasted and topped with mojo.</i>	
Pollo a la Juliana	\$14.00
<i>Grilled chicken strips with green bell peppers and onions.</i>	

Beef

Bistec Palomilla	\$14.00
<i>Cuban-style sirloin served grilled with mojo or breaded to a golden brown (empanizado).</i>	
Milanesa de Res	\$16.50
<i>Breaded sirloin steak topped with marinara sauce, ham and white cheddar cheese.</i>	
Bolicho	\$14.00
<i>Cuban-style and slow-cooked pot roast.</i>	
Ropa Vieja	\$14.00
<i>Favorite! Shredded beef and slowly cooked in creole sauce.</i>	
Picadillo a la Criolla	\$13.00
<i>Creole-style ground beef.</i>	
Churrasco	\$18.50
<i>Grilled skirt steak with house made chimichurri sauce.</i>	
Vaca Frita	\$16.00
<i>Grilled and marinated beef sauteed in garlic, olive oil and lime.</i>	
Pabellon Criollo	\$16.00
<i>Ropa vieja, two fried eggs, white rice, black beans, sweet plantains and queso fresco.</i>	

Pork

Lechon Asado	\$15.00
<i>Roasted and shredded pork.</i>	
Chuletas	\$15.00
<i>Grilled pork chop with mojo sauce.</i>	
Masas de Cerdo Fritas	\$15.00
<i>Fried pork chunks with mojo.</i>	
Arroz con Gandules	\$16.00
<i>Puerto rican pigeon pea rice with pork chunks.</i>	
Plato Mixto	\$18.00
<i>A portion of our best sellers: roasted chicken, lechon asado, and ropa vieja.</i>	

Fish & Seafood

Filete de Cherna	\$18.00
<i>Fried, broiled or grilled grouper</i>	

Kids Menu

Kids 1/4 Pollo Asado Plate	\$6.00
<i>Quarter roasted chicken and french fries.</i>	
Kids Hamburger and French Fries Plate	\$5.00
Kids Chicken Fingers and French Fries Plate	\$5.00

Desserts

Banana Dream	\$8.00
<i>Pastry roll made with sweet plantains, cinnamon and queso fresco. Deep-fried and Served with vanilla ice cream, guava syrup and condensed milk.</i>	
Tres Leches	\$4.50
<i>Three milks sponge cake made from family recipe.</i>	
Cheesecake Tropicale	\$6.50
<i>Topped with mango, guava or passion fruit jam.</i>	
Guava Empanadas	\$7.00
Flan	\$4.00
<i>Homemade caramel custard.</i>	
Coconut Flan	\$5.00
Dulce de Leche Empanadas	\$4.00

Sides

Yellow Rice	\$2.00
White Rice	\$2.00
Gandules	\$2.50
Grilled Vegetables	\$3.00
Maduros	\$3.50
<i>Sweet Plantains</i>	
Black Beans	\$2.00
Avocado	\$2.50
Queso Fresco	\$2.50
French Fries	\$3.00
Steamed Yuca	\$4.00
<i>Served with mojo</i>	

Beverage Menu

Coca-Cola	\$2.00
Diet Coke	\$2.00
Sprite	\$2.00
Jupina	\$2.00
<i>Pineapple soda</i>	
Iron Beer	\$2.00
<i>Cuban soda</i>	
Colombiana Soda	\$2.00
Malta	\$2.00
<i>Malted soda</i>	
Matvera	\$2.00
<i>Yerba-mate soda</i>	
Passion Fruit Juice	\$3.00
Guanabana Juice	\$3.00
Mango Juice	\$3.00
Topochico	\$2.00
<i>Mineral sparkling water</i>	
Iced Tea - sweet	\$2.00
Iced Tea - unsweetened	\$2.00

Heart of Palm and Avocado Salad	\$8.00
Cuban Bowl	\$11.00
<i>Rice, beans, sweet plantains, avocado, cilantro, mojo onions, tomatoes and chicharritas.</i>	

Sandwiches

Comes with one side of either beans, rice, sweet plantains or french fries.

Sandwich de Pollo	\$8.50
<i>Grilled chicken, lettuce, tomato and mojo.</i>	
Cuban Sandwich	\$9.00
<i>Favorite! Roasted pork, smoked ham, Swiss cheese, pickle and mustard.</i>	
Sandwich de Bistec	\$8.50
<i>Steak, lettuce, tomato and mojo.</i>	
Pan con Lechon Sandwich	\$10.00
<i>Roasted and shredded pork sandwich.</i>	
Bocata de Serrano Sandwich	\$11.00
<i>Spanish Serrano ham, manchego cheese and tomato.</i>	
Bocata de Calamares Sandwich	\$11.00
<i>Deep fried calamari with homemade mayo.</i>	
Fish Sandwich	\$10.00
<i>Fried filet with house made tartar.</i>	

Vegan / Vegetarian

Vegetales Asados	\$11.00
<i>Grilled seasonal vegetables, rice, black beans and sweet plantains.</i>	
Vegetarian Sampler	\$9.00
<i>Tostones, yuca frita, black bean empanada, sweet plantains and chicharritas with mojo sauce.</i>	
Pabellon Vegetariano	\$12.00
<i>Two fried eggs, white rice, black beans, avocado and queso fresco.</i>	

Lunch Menu

Served daily from 11AM to 2:30PM, Monday to Friday. All lunch menu items come with rice and beans, and an optional side.

1/2 Pollo Asado	\$12.00
<i>Half roasted chicken</i>	
1/4 Pollo Asado	\$8.00
<i>Quarter roasted chicken</i>	
Baby Churrasco	\$12.00
<i>Skirt steak with house made chimichurri sauce</i>	
Baby Palomilla	\$9.00
<i>Sirloin steak filet topped with mojo sauce</i>	
Bolicho	\$10.00
<i>Cuban-style, slow cooked pot roast</i>	
Chicharrones de Pollo	\$9.00
<i>Fried boneless chicken chunks with mojo sauce</i>	
Filete de Cherna	\$18.00
<i>Fried, broiled, or grilled grouper filet</i>	
Lechon Asado	\$10.00
<i>Roasted, shredded pork</i>	
Picadillo a la Criolla	\$8.00
<i>Creole-style ground beef stew</i>	
Chuletas	\$10.00
<i>Grilled pork chop with mojo sauce</i>	
Ropa Vieja	\$9.00
<i>Shredded beef, slowly cooked in creole sauce</i>	
Arroz Con Gandules	\$11.00
<i>Puerto Rican pigeon pea rice with pork chunks</i>	
Masas de Cerdo	\$11.00

<i>filet.</i>	
Filete de Salmon	\$18.00
<i>Broiled salmon filet.</i>	
Camarones al Ajillo	\$18.00
<i>Broiled shrimp in garlic wine sauce. Add chicken filet strips for an additional charge.</i>	
Camarones Enchilados	\$18.00
<i>Shrimp simmered in creole sauce. Add chicken filet strips for an additional charge.</i>	
Especial Rancho Alegre	\$23.00
<i>Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce.</i>	
Mero en Salsa Verde	\$20.00
<i>Basque-style grouper, poached in green sauce and white wine.</i>	
Pargo Frito	\$32.00
<i>Whole scored and deep fried red snapper. Head and tail, 2-3 lbs.</i>	
Pineapple Filled with Seafood	\$26.00
<i>Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce with pineapple chunks.</i>	
Tilapia	\$16.00
<i>Whole scored and deep fried tilapia.</i>	
Paella Valenciana	\$20.00
<i>Chicken, shrimp, clams, mussels, calamari and grouper filets; slowly cooked in a rice base with fish stock, white wine, saffron and olive oil.</i>	

Iced Tea - half sweet/half unsweetened	\$2.00
Cuban Coffee Menu	
Cuban Coffee	\$2.00
<i>Sweeten espresso</i>	
Cortadito	\$3.00
<i>Cuban coffee with steamed milk</i>	
Cafe con Leche	\$3.00
<i>Cuban-style cafe-latte</i>	

Need cutlery?

Cutlery provided on request

** Please include cutlery pack/s

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Standby for a phone call from our team

Our delivery team may need to call you to confirm directions, get access to gated communities, or for questions about your order. Please ensure that your phone is switched on and readily available for answering. It helps us to deliver your order to you and ensures you receive the best service possible.

*** Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

