



SAVtakeOut.com

(912) 228-5092

<http://www.savtakeout.com>

Rancho Alegre

APPETIZERS

Chicharritas	\$6.00
<i>Plantain chips with mojo sauce</i>	
Croquetas De Jamon	\$4.00
<i>Ham croquettes (3)</i>	
Cuban Sampler	\$11.00
<i>Chicharritas, croquetas, empanada and papa rellena</i>	
Empanadas De Carne	\$6.00
<i>Stuffed beef pie (2)</i>	
Papa Rellena	\$4.00
<i>Potato ball stuffed with ground beef</i>	
Mussels in Garlic and Wine	\$16.00
Calamari Fries	\$10.00
<i>Fried calamari sticks, house-made tartar sauce</i>	
Almejas Al Jerez	\$15.00
<i>Clams in sherry wine</i>	
Serrano Ham, Manchego	\$18.00
Cheese and Chorizo	
<i>Served with black olives imported from Spain</i>	
Tamal en Hoja Y Lechon	\$12.00
<i>Cuban tamale in a corn husk with roasted shredded pork</i>	
Sorullitos De Maiz	\$6.00
<i>Puerto Rican corn sticks with mayo-ketchup</i>	
Tamal en Hoja	\$5.00
<i>Cuban tamale in a corn husk</i>	
Yuca Frita	\$6.00
<i>Fried yuca with mojo</i>	
Tequenos	\$7.00
<i>Venezuelan queso fresco pastry sticks (4)</i>	
Tostones	\$5.00
<i>Thick fried green plantains with mojo</i>	
Tostones with Picadillo	\$12.00
<i>Fried green plantains with ground beef, cilantro and hot sauce</i>	
Chicharritas Con Lechon	\$13.00
<i>Plantain chips with shredded roasted pork and mojo sauce</i>	
Extra basket of bread	\$1.00
<i>5 pieces</i>	

SOUPS

Frijoles Negros Soup	\$4.00
Frijoles Rojos Soup	\$4.00
Sopa de Pollo	\$7.00
<i>House-made chicken soup</i>	
Pisca Andina	\$12.00
<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	\$10.00
<i>Spring mix lettuce, red onions, cherry tomatoes, avocado and hearts of palm (palmito) with cilantro</i>	

ENTREES

All entrees come with rice and beans. Choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a house salad or an order of grilled vegetables.

Chicken

Pechuga de Pollo	\$18.00
<i>Chicken breast filet served grilled with mojo or breaded to a golden brown (empanizado)</i>	
Milanesa de Pollo	\$20.00
<i>Breaded chicken filet topped with marinara sauce, ham and white cheddar cheese</i>	
Chicharrones de Pollo	\$17.00
<i>Lightly breaded and fried boneless chicken chunks topped with mojo sauce</i>	
Half Pollo Asado	\$15.00
<i>1/2 chicken roasted and topped with mojo</i>	
Pollo a la Juliana	\$17.00
<i>Grilled chicken strips with green bell peppers and onions</i>	

Beef

Bistec Palomilla	\$17.00
<i>Cuban-style sirloin served grilled with mojo or breaded to a golden brown (empanizado).</i>	
Milanesa de Res	\$19.00
<i>Breaded sirloin steak topped with marinara sauce, ham and white cheddar cheese.</i>	
Bolicho	\$17.00
<i>Cuban-style and slow-cooked pot roast</i>	
Ropa Vieja	\$17.00
<i>Favorite! Shredded beef and slowly cooked in creole sauce</i>	
Picadillo a la Criolla	\$15.00
<i>Creole-style ground beef</i>	
Churrasco	\$21.00
<i>Grilled skirt steak with house made chimichurri sauce</i>	

Vaca Frita	\$21.00
<i>Grilled and marinated beef sauteed in garlic, olive oil and lime</i>	
Pabellon Criollo	\$20.00
<i>Ropa vieja, two fried eggs, white rice, black beans, sweet plantains and queso fresco</i>	

Pork

Lechon Asado	\$18.00
<i>Roasted and shredded pork</i>	
Chuletas	\$18.00
<i>Grilled pork chop with mojo sauce</i>	
Masas de Cerdo Fritas	\$18.00
<i>Fried pork chunks with mojo</i>	
Arroz con Gandules	\$19.00
<i>Puerto rican pigeon pea rice with pork chunks</i>	
Plato Mixto	\$20.00
<i>A portion of our best sellers: roasted chicken, lechon asado, and ropa vieja</i>	

KIDS MENU

Kids 1/4 Pollo Asado Plate	\$7.00
<i>Quarter roasted chicken and french fries.</i>	
Kids Hamburger and French Fries Plate	\$7.00
Kids Chicken Fingers and French Fries Plate	\$7.00

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	\$7.00
<i>Three milks sponge cake made from family recipe</i>	
Cheesecake Tropicale	\$9.00
<i>Topped with mango, guava or passion fruit jam</i>	
Guava Empanadas	\$7.00
Flan	\$6.00
<i>Homemade caramel custard</i>	
Coconut Flan	\$7.00
Dulce de Leche Empanadas	\$6.00

SIDES

Yellow Rice	\$2.00
White Rice	\$2.00
Gandules	\$3.00
Grilled Vegetables	\$5.00
Maduros	\$3.50
<i>Sweet Plantains</i>	
Black Beans	\$2.00
Avocado	\$3.50
Queso Fresco	\$3.00
French Fries	\$4.00
Yuca Frita	\$6.00

BEVERAGE MENU

Coca-Cola	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Jupina	\$3.00
<i>Pineapple soda</i>	
Iron Beer	\$3.00
<i>Cuban soda</i>	
Colombiana Soda	\$3.00
Malta	\$3.00
<i>Malted soda</i>	
Matvera	\$3.00
<i>Yerba-mate soda</i>	
Passion Fruit Juice	\$3.50
Guanabana Juice	\$3.50
Mango Juice	\$3.50
Topochico	\$3.00
<i>Mineral sparkling water</i>	
Iced Tea - sweet	\$3.00
Iced Tea - unsweetened	\$3.00

Cuban Coffee Menu

<i>vinaigrette and queso fresco</i>	
House Salad	\$6.00
<i>Lettuce, red onions and tomatoes with passion fruit dressing</i>	
Havana Salad	\$10.00
<i>Spring lettuce, red onions, cherry tomatoes, pineapple with passion fruit dressing and queso fresco</i>	
Heart of Palm and Avocado Salad	\$10.00
Cuban Bowl	\$12.00
<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	\$12.00
<i>Grilled chicken, lettuce, tomato and mojo</i>	
Cuban Sandwich	\$11.00
<i>Favorite! Roasted pork, smoked ham, Swiss cheese, pickle and mustard</i>	
Sandwich de Bistec	\$11.00
<i>Steak, lettuce, tomato and mojo</i>	
Pan con Lechon Sandwich	\$13.00
<i>Roasted and shredded pork sandwich</i>	
Bocata de Serrano Sandwich	\$14.00
<i>Spanish Serrano ham, manchego cheese and tomato</i>	
Bocata de Calamares Sandwich	\$14.00
<i>Deep fried calamari with homemade mayo</i>	
Fish Sandwich	\$14.00
<i>Fried filet with house made tarter</i>	

VEGAN / VEGETARIAN

Vegetales Asados	\$13.00
<i>Grilled seasonal vegetables, rice, black beans and sweet plantains</i>	
Vegetarian Sampler	\$12.00
<i>Tostones, yuca frita, black bean empanada, sweet plantains and chicharritas with mojo sauce</i>	
Pabellon Vegetariano	\$14.00
<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.

Choose a third side of sweet plantains, yuca or tostones. You can substitute all 3 sides for a side house salad or an order of grilled vegetables.

1/2 Pollo Asado	\$14.00
<i>Half roasted chicken</i>	
1/4 Pollo Asado	\$8.00
<i>Quarter roasted chicken</i>	
Baby Churrasco	\$13.00
<i>Skirt steak with house made chimichurri sauce</i>	
Baby Palomilla	\$11.00
<i>Sirloin steak filet topped with mojo sauce</i>	
Bolicho	\$11.00
<i>Cuban-style, slow cooked pot roast</i>	
Chicharrones de Pollo	\$11.00
<i>Fried boneless chicken chunks with mojo sauce</i>	
Filete de Cherna	\$14.00
<i>Fried, broiled, or grilled grouper filet</i>	
Lechon Asado	\$13.00

Fish & Seafood

Filete de Cherna	\$19.00
<i>Fried, broiled or grilled grouper filet</i>	
Filete de Salmon	\$21.00
<i>Broiled salmon filet</i>	
Camarones al Ajillo	\$21.00
<i>Broiled shrimp in garlic wine sauce. Add chicken filet strips for an additional charge</i>	
Camarones Enchilados	\$21.00
<i>Shrimp simmered in creole sauce. Add chicken filet strips for an additional charge</i>	
Especial Rancho Alegre	\$27.00
<i>Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce</i>	
Mero en Salsa Verde	\$25.00
<i>Basque-style grouper, poached in green sauce and white wine</i>	
Pargo Frito	\$39.00
<i>Whole scored and deep fried red snapper. Head and tail, 2-3 lbs</i>	
Pineapple Filled with Seafood	\$29.00
<i>Shrimp, mussels, calamari, clams and grouper chunks simmered in creole sauce with pineapple chunks</i>	
Tilapia	\$18.00
<i>Whole scored and deep fried tilapia</i>	
Paella Valenciana	\$24.00
<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>	

Cuban Coffee	\$2.50
<i>Sweeten espresso</i>	
Cortadito	\$3.00
<i>Cuban coffee with steamed milk</i>	
Cafe con Leche	\$4.00
<i>Cuban-style cafe-latte</i>	

Need cutlery?

Cutlery provided on request
Please include cutlery pack/s **

Standby for a phone call from our team

Our team may need to call you to confirm details about your order, directions or gain access to gated communities. Please ensure that your number provided on the order is accurate and readily available for answering. It helps us to deliver your order to you and ensures you receive the best service possible.

*** FOOD ALLERGIES - Should you have any allergy concerns, please ensure to add this as a special instruction on your order to inform restaurants and be contactable for questions. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

<i>Roasted, shredded pork</i>	
Picadillo a la Criolla	\$10.00
<i>Creole-style ground beef stew</i>	
Chuletas	\$12.00
<i>Grilled pork chop with mojo sauce</i>	
Ropa Vieja	\$11.00
<i>Shredded beef, slowly cooked in creole sauce</i>	
Arroz Con Gandules	\$14.00
<i>Puerto Rican pigeon pea rice with pork chunks</i>	
Masas de Cerdo	\$13.00
<i>Deep fried pork chunks</i>	