

Irma's Restaurant

216 Park Ave. Plainfield

908-755-9922



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CARNES ~ MEATS

- CHURRASCO FRITO:** Arroz, Papas Fritas, 2 Huevos Fritos y Ensalada **\$18**
Top Sirloin Steak: French Fries, 2 Fried Eggs, Green Salad
- CHURRASCO AL JUGO:** Arroz, Papas Fritas y 2 Huevos Fritos **\$18**
Top Sirloin Steak: with Sauteed Peppers and Onions in a Tomato Sauce
- BANDERA SERRANA:** Arroz, Chivo, Guatita, Camarones, Plátanos Fritos **\$18**
Goat Stew, Tripe (Cow's belly) in Peanut butter Sauce, Steamed Shrimp, Tomato, Onions, Fried Plantain, Rice
- BANDERA COSTEÑA:** Arroz, Chivo, Pescado (Albacora), Camarones y Plátanos Fritos **\$18**
Goat Stew, Albacore Tuna, Steamed Shrimp, Fried Plantain, Rice
- CHIVO:** Arroz, Plátanos Fritos Aguacate y Ensalada **\$14**
Goat Stew: Rice, Fried Plantain, Avocado, Lettuce with Onions and Tomato
- GUATITA:** Pancita, Arroz, Huevo Duro y Aguacate **\$13**
Tripe (Cow's belly) in a Seasoned Peanut Butter Sauce and Potatoes, Rice, 1 Hard Boil Egg
- PARRILLADA:** Carne, Pechuga de Pollo, Chorizo, Arroz, Frijoles y Ensalada **\$22**
Top Sirloin Steak, Grilled Chicken Breast, Spanish Sausage, Rice, Beans, Green Salad
- MISTURIADO:** Pernil, Mote, Tortilla, Chochos, Tostado, Aguacate y Plátano frito **\$18**
Pulled Pork, White Hominy, Potato Patties Filled with Mozzarella Cheese, Lupini beans, Toasted corn kernels, Fried eggs
- YAPINGACHO:** Chorizo, Huevos, Tortilla, Aguacate y Ensalada **\$15**
Spanish Sausage, Fried eggs, Potato Patties, Avocado and Green Salad
- CARNE APANADA:** Arroz, Papas Fritas y Ensalada **\$18**
Breaded Top Sirloin Steak: Rice, French Fries, Green Salad

MARISCOS ~ SEAFOOD

PESCADO FRITO: Arroz Papas Fritas y Ensalada \$16

Fried Whole Tilapia: Rice, French Fries, Green Salad

FILETE DE PESCADO: Arroz, Papas Fritas y Ensalada \$15

Fried Breaded Fillet of Fish: Rice, French Fries, Green Salad

ARROZ CON CAMARONES \$20

Shrimp Mixed Rice (Green Peppers, Onions)

ARROZ CON MARISCOS: Camarón, Pulpo, Almejas, Calamar, Jaiba \$22

Mixed Seafood Rice: Shrimp, Calamar, Octopus, Mussels

CAMARONES AL AJILLO \$18

Shrimp in Garlic Sauce: Rice, Fried Plantain, Avocado

LINGUINI CON MARISCOS Y ARROZ \$22

Linguini with Mixed Seafood (Shrimp, Calamar, Octopus, Mussels) Peppers, Onions, Rice

LINGUINI CON CAMARONES Y ARROZ \$20

Shrimp Linguini: Peppers, Onions, Rice

CEVICHE DE CAMARON: Cebolla, Tomate con Jugo de Limón \$18

Shrimp Cocktail: 10 Chopped Shrimps in Lime Juice with Tomato and Onion

CEVICHE 2 TIEMPOS: Camarón, Concha Negra, Tomate con Jugo de Limón \$20

Black Clams, 10 Chopped Shrimp in Lime Juice with Tomato and Onion

ENCEBOLLADO 3 TIEMPOS: Albacora, Camarón, y Concha Negra \$20

Soup with Albacore Tuna, Shrimp, Black Clams, Cassava, Onion, Tomato

ENCEBOLLADO PESCADO: Albacora, Yuca, Cebollas y Tomate **Pequeño (Small)** \$10

Soup with Albacore Tuna, Cassava, Onion, Tomato **Grande (Large)** \$12

ENCEBOLLADO PESCADO CON CAMARONES: Albacora, Yuca, Camarón

Soup with Albacore Tuna, Shrimp, Cassava, Onion, Tomato

Pequeño (Small) \$12

Grande (Large) \$14

POLLOS ~ CHICKEN

POLLO A LA PLANCHA: Arroz, Ensalada y Frijoles \$15
Grilled Chicken: Rice, Beans, Green Salad

POLLO APANADO: Arroz, Ensalada y Frijoles \$15
Breaded Chicken, Rice, Beans, Green Salad

SOPAS ~ SOUPS

CALDO DE GALLINA \$10
Chicken Soup

CALDO DE BOLAS DE VERDE \$12
Beef Soup with a green Plantain Ball filled with Ground Beef and Veggies

DESAYUNO ~ BREAKFAST

BOLON COMPLETO: Bolón, Huevo Tortilla con Queso y Jugo de Carne \$12
Green Mash Plantain ball, Filled with Crunchy pieces of Pork, Fried Egg, Small portion of
Sirloin beef stew, Green Plantain Patty, Filled with Mozzarella Cheese

SANDWICH DE PERNIL: Con Lechuga y Ensalada \$6
(Opcional, con 1 Huevo Frito \$1.5)

Pulled Pork Sandwich: Lettuce with Tomato and Onions
(Optional, with 1 Fried egg \$1.5)

SALCHIPAPA: Papas Fritas con Salchicha \$8
French Fries with Hotdogs

ENSALADAS ~ SALADS

Camarones a la Plancha (Grilled Shrimp)	\$18
Camarones Empanizados (Breaded Shrimp)	\$18
Pollo a la Plancha (Grilled Chicken)	\$16
Carne a la Plancha (Top Sirloin Steak)	\$18

BATIDOS Y JUGOS NATURALES ~ MILKSHAKES AND BEVERAGES \$4

Naranja (Fruit from Ecuador Orange Lime Flavor), Mora (BlackBerry), Maracuyá (Passion Fruit), Guanábana (Soursop), Tomate de Árbol (Tomato drink)

Regular Lemonade \$4

Large Lemonade with Seltzer Water, Mint and Passion Fruit \$7
(Limonada grande con Guitig, menta y Maracuyá)

SODAS

Botellas \$2: Tropical, Manzana, Inca Kola, Sprite, Coca Cola, Pony Malta, Guitig

Botella de 2 Litros \$4: Inca Kola, Manzana, Tropical, Coca Cola, Guitig

BEBIDAS ~ DRINKS

(Caliente o Frio ~ Cold or Hot, a Smoother Creamier Texture)

Morocho: White Corn Drink

Colada Morada: Raspberry Drink

Quaker: Oatmeal and Orange Drink

Pequeño (Small) \$3 Grande (Large) \$5

Te Caliente \$2 Café \$2

ACOMPAÑANTES: Chochos (Lupini Beans) \$5

Arroz (Rice) \$2,

Papas Fritas (French Fries) \$3, Aguacate (Avocado) \$4

Mitad (Half) \$2,

Ensalada Tomate y Lechuga (Salad) Pequeña (S) \$3 Grande (L) \$5, Frijoles (Beans) \$3

Plátanos Fritos (Fried Plantain) \$3

HOY
CALDO DE
SALCHICHA
\$15