

Empanadas

Assembled with our secret recipe empanada dough

Saucehound BBQ Pork

Cherry and Applewood smoked pulled pork shoulder mopped with Saucehound BBQ sauce mixed with a fresh crispy slaw.

One Love

Traditional Jamaican beef patty stuffed with ground beef and island spices.

Buffalo Soldier

Roasted chicken, gorgonzola cheese crumbles, and celery, all tossed in a velvety buffalo hot sauce.

Carnegie Deli

Slow roasted NYC style Pastrami, Swiss cheese, house-made sauerkraut in a rye style dough.

Traditional

Housemade chorizo, cilantro, sofrito, Spanish olives, and golden raisins.

French Connection

Caramelized onions, herbs, broth, and gooey gruyere cheese.

Our version of French onion soup

Cholo Vato

Fire roasted Mexican street corn off-the-cob, mixed with a chili lime crema and cotija cheese.

Cheeseburger in Paradise

All natural ground beef swimming in gooey cheddar with caramelized onions, kosher pickles and special sauce.

The Big Ragu

Mama's secret recipe of marinara sauce, and mozzarella cheese.

Mr. Z

Philly style cheesesteak, shaved ribeye with Wiz, onions, and sweet peppers.

Havana Nights

Slow roasted mojo pork shoulder folded with cubes of smoked ham, dill pickles, Swiss cheese fondue, and a chimichurri dijonaise spread.

Mutha Cluckin' Pot Pie

Tender roasted chicken simmered in gravy with fresh carrots, potatoes, and peas.

9-Juan-Juan

Fire roasted jalapeño folded with cilantro, pepper jack, cotija, and cream cheese to make the ultimate jalapeño popper.

The Sophia

A true crowd favorite!

Creamy fresh cut spinach and tender artichokes folded in a blend of three cheeses and herbs.

Tacos

Made with flour tortilla

Chorizo

Ground beef pork chorizo with potatoes.

Bang Bang Shrimp

Crispy shrimp and mango salsa.

Chili Lime Fish Tacos

Fresh local grilled white fish with baja slaw and avocado.

Chicken Tinga

Shredded chicken in a red adobo chili sauce.

Sauce Hound Carnitas

Sauce hound BBQ, pickled onions, pulled pork, baja slaw.

Chicharróni Jabroni

Crispy succulent mojo pork belly served with seasoned hominy corn kernels and pickled onions with a side of chimichurri sauce.

Korean

Bulgogi with kimchi, sliced cucumber, aioli, and lime juice.

Fried Avocado Taco

Fried Avocado and corn salsa.

Brisket Barbacoa

Chipotle and spice marinated beef.

Carne Asada

Grilled marinated beef, skirt steak, and chimichurri.

Vegan Taquitos

Black beans, corn, red bell peppers, onions, butternut squash in a vegan tortilla.

Texas Puffy Taco

Crispy flour tortillas, chicken, black beans, corn, jalapeño Jack cheese, red peppers, spinach. Topped with avocado-ranch.

Lettuce Wraps

Taj Mahal

Slowly simmered brown lentils, garlic, yam, onion, coconut milk, curry sauce.

Hong Kong Phooy

Classic bang-bang crispy cauliflower tossed in sweet chili sauce.

Irie Mon

Grilled chicken marinated in a spicy jerk sauce and mixed vegetables. Our version of jerk chicken

Hummus Amungus

A blend of puréed garbanzo beans, roasted garlic, tahini, lemon, and Mediterranean spices. Topped with crispy falafel crouton

Seoul Brotha

A classic Bulgogi – Seared sliced sirloin marinated in a mixture of Asian pear, Korean spices, and aromatics

Bettah Bruschetta

Vine ripe tomatoes, roasted garlic, shallots, mozzarella, and julienne basil

Scrimps Ceviche

Plump citrus marinated Key West pink shrimp, with tomatoes, red onion, cucumbers, and jalapeños

Bangkok Betty

Grilled chicken with a blend of lemongrass, ginger, Thai chili, and fresh herbs. Drizzled with a house Sriracha chili plum sauce.

Waffle Cups

Harlem Shuffle

Our twist on the original chicken-n-waffles recipe, first served in a 1930s Harlem jazz bar. Buttermilk fried chicken in a sweet potato waffle cup. Drizzled with sriracha peach maple syrup

A Lil' Chicken Fried

Crispy chicken fried steak tips drizzled with Alabama white BBQ sauce. Y'all get sum South in yo mouth!

Smashville

Crispy fried chicken slathered Nashville hot sauce topped with smoked garlic aioli and dill pickles

Ya Hoser

Our play on classic Canadian poutine. Crispy seasoned potato cup filled with local garlic herb cheddar cheese curds and topped with bone marrow butter beef gravy

Firehouse Short Rib Chili

Specialty recipe from our Chef and former FDNY firefighter. Beer Braised short rib and adobo sofrito. Topped with lime crema, and served in a cornbread waffle cup

NOSH, SIDES, & SALADS

Conch Fritters

Our Bahamian style recipe featuring shucked Queen Conch and homemade key lime mustard

Bacon Bourbon Brussel Sprouts

Fire roasted sprouts tossed with local Applewood smoked bacon lardon and finished with our house bacon fat bourbon vinaigrette

Plantain Chips

Dusted with house sweet hot seasoning

Jambalaya

Spicy jambalaya with andouille sausage, chicken, rice and cajun seasoning

Holla Greens

Slow braised fresh cut collard greens with smoked ham hocks
(also available vegan style)

Baja Slaw Salad

Shredded Napa cabbage, carrots, green onions, and fresh herbs tossed in a house roasted garlic lemon vinaigrette.

Kiss my Grits Stix

Creamy grit fries topped with smoked gouda fondue and bacon croutons

Yuca Fritz

Yuca root fries served with smoked garlic sauce

Jalapeño Bacon Wrapped Plantains

Sweet plantains drizzled with smoked paprika aioli.

Texas Caviar Salad

Black-eyed peas, black beans, tomatoes, corn, herbs, pickled red onions and bell peppers. Tossed with tangy lime vinaigrette.

Fried Green Tomatoes

Southern fried green tomatoes served with house comeback sauce

Big Daddy Mac

Pasta tossed in a velvety Fontina cheese blend.

Holy Frijoles & Rice

Seasoned black beans and yellow rice

Sweet Home Alabama Tamales

Chorizo stuffed sweet potato- masa wrapped in bacon braised collard green leaf

Homemade Side Sauces

Chimichurri

Our signature blend of herbs, garlic, lemon, and spices

Saucehound

Our local competition's BBQ Sauce

Pura Vida Papá Sauce

Tangy Costa Rican vegetable based sauce

Smoked Garlic Sauce

Our combination of smoked garlic and paprika and aioli.

Thai Peanut

A blend of lemongrass, ginger, coconut cream, and peanuts

Jerky Sauce

Blend of Jamaican herbs and spices

Boom-Boom

Spicy Thousand Island sauce

THIRST QUENCHING MOCKTAILS

Mexican Horchata

This slightly sweet and creamy Mexican drink is made with sugar cane juice, cinnamon, rice and coconut milk.

Hemingway Lemonade

House extracted sugar cane juice, with fresh squeezed lemon juice and a hint of grapefruit.

Southern Sweet Tea

This home-brewed tea is smooth, refreshing, and simple. Made with fresh cut tea leaves and sugar cane juice.

New Orleans Hurricane

Sugarcane juice Fresh citrus, quality passion fruit and homemade pomegranate grenadine.

Cuban Mojito

House extracted sugar cane juice, with tangy lime and garden fresh mint.

For mojito add freshly juiced:

WATERMELON

MANGO

CUCUMBER

BLUEBERRY

STRAWBERRY

Churros

Clásico

Dusted with cinnamon & sugar. Drizzled with dulce de leche and Mexican chocolate sauce.

Captain S'morgan

S'more churros topped with crushed graham cracker, chocolate fondue and toasted mini marshmallow.

Annie Banananie

Nutella Drizzle and topped with crushed candied hazelnuts and banana.

Itz Ya Birthday

Birthday cake churros drizzled with cake frosting and topped funfettie sprinkles.

Red Parrot

Red velvet cake churro topped with cream cheese frosting.

Cheesecake in Paradise

Topped with Strawberry kiwi compote, graham cracker pie crust and cheesecake frosting.

VulcanOreo

Chocolate flavored churro topped with oreo filling frosting.

Peanut Butter Jelly Time

Topped with peanut butter and jelly drizzle.

Ahoy!

Chocolate chip cookie dough- Topped with mini chocolate chips, cookie dough crumble and whipped cream.

Conch Republic

Key lime pie churros topped with graham cracker pie crust, key lime custard and meringue.

Captain peanut butter Crunch

Peanut butter crunch and chocolatey fondue.

Yaba- Daba- Doo

Topped with Fruity pebbles and milkshake frosting.

Food Truck & Catering

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