



LA TERESITA

RESTAURANT

Pinellas Park

CUBAN FOOD

7101 66th Street N.
Pinellas Park, Florida
(727) 546-5785

www.LaTeresitaPinellas.com

Daily Especials / Especiales del Dia

MONDAY

Masitas de Puerco

(Fried Pork chunks marinated Cuban style with mojo sauce topped with fresh sliced onions)

Pollo Salteado

(Sauteed Chicken with onions, peppers and french fries)

Puerco Asado

(Slow cooked roast pork marinated Cuban style, with mojo sauce topped with fresh onions)

TUESDAY

Puerco Salteado

(Tender Pork chunks in special red wine sauce top with onions, green, peppers ham and potato)

Pollo Salteado

(Sauteed Chicken with onions peppers and french fries)

Puerco Asado

(Slow cooked roast pork marinated Cuban style with mojo sauce topped with fresh onions)

WEDNESDAY

Fricase de Pollo

(Quarter of Chicken cooked in a light tomato wine sauce with green olives, potato topped with fresh cilantro)

Puerco Asado

(Slow cooked Roast Pork marinated Cuban style with mojo sauce topped with fresh onions)

THURSDAY

Fricase de Puerco

(tender Pork chunks cooked in a light tomato wine sauce with green olives, potato, and topped with fresh cilantro)

Rabo Encendido

(Oxtails cooked with our famous mild red sauce)

Puerco Asado

(Slow cooked roast pork marinated Cuban style with mojo sauce topped with fresh onions)

FRIDAY

Carnero

(Lamb Shanks cooked with our famous mild sauce and olives)

Pescado a la Plancha

(Fresh Fish filet cooked to perfection on the grill)

Arroz Moro

(Black beans and rice cooked together with small pieces of pork meat). With meal extra charge)

Puerco Asado

(Slow cooked roast pork marinated Cuban style with mojo sauce topped with fresh onions)

SATURDAY

Pargo Entero

(Perfectly seasoned fried Red Snapper with a bed of lettuce, onions, tomato and limes)

Ceviche con Chicharitas

(Lemon marinated fish filet topped with red onions and served with plantain chips)

Puerco Asado

(Slow cooked roast pork marinated Cuban style with mojo sauce topped with fresh onions)

Arroz Moro

(Black beans and rice cooked together with small pieces of pork meat). With meal extra charge)

SUNDAY

Pargo Entero

(Perfectly seasoned fried Red Snapper with a bed of lettuce, onions, tomato and limes)

Ceviche con Chicharitas

(Lemon marinated fish filet topped with red onions and served with plantain chips)

Puerco Asado

(Slow cooked roast pork marinated Cuban style with mojo sauce topped with fresh onions)

Arroz Moro

(Black beans and rice cooked together with small pieces of pork meat). With meal extra charge)

Appetizers / Aperitivos

6 Croqueta de Jamon (6 Ham Croquettes)

6 Croqueta de Queso (6 Cheese Croquettes)

Croqueta de Jaiba (Devil Crab)

Tamal en Hoja (Corn Tamale with little pieces of pork)

Tamal con Puerco (Corn Tamale with sliced pork on top)

Papa Rellena (Stuffed Potato with Ground Beef)

Tostones (Fried Green Plantains with Mojo sauce on the side)

Tostones con Picadillo

(Fried Green Plantains topped with Ground Beef. Cheese extra charge)

Yuca Frita (Fried Yuca with mojo sauce on top and onions)

Yuca Rellena (Fried Yuca stuffed with Ground Beef)

Plato de Aperitivos (Sampler Plate)

(2 Ham Croquettes, 2 Cheese Croquettes, 1 Corn Tamale
Green Plantains and Fried Yuca topped with mojo sauce)

Chicken Wings

(Chicken wings BBQ, mild, hot, and extra hot)

Mariquitas (Homemade Green Plantain Chips)

Empanadas (Beef Empanada)

Sandwiches / Emparedados

Cubano

(Pressed Cuban bread, Ham, Pickles, Salami, Roast pork, Swiss Cheese, Mayo and Mustard)

Media Noche

(same as the Cuban, with Egg bread and smaller)

Milanesa

(Breaded Cuban Steak with homemade red sauce.
extra with cheese extra with ham)

Bistec de Palomilla

(Spanish Steak with grilled onions on Cuban bread)

Bistec Empanisado

(Breaded Spanish Steak, onions, lettuce, tomato and mayo)

Ropa Vieja

(Shredded Beef, lettuce, tomato, and mayo on Cuban bread)

Puerco Asado

(Roast Pork and fresh cut onions on Cuban bread)

Minuta de Pescado

(Breaded Fish filet covered with tartar sauce on Cuban bread)

Jamon y Queso

(Ham, Swiss Cheese and mayo sandwich on Cuban bread)

Pollo

(Grilled Chicken with grilled onions, lettuce, tomato, mayo on Cuban bread)

Croqueta de Jamon

(4 Ham Croquettes, lettuce, tomato, mayo on Cuban bread)

Burro Cubano

(Cuban Wrap yellow rice black beans and Roast Pork)

Hamburguesa Cubana

(Cuban style Hamburger with pickles, onion, tomato, lettuce, and small
string french fries) with chorizo extra charge

*Notice: Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food-borne illness, especially if you have a medical condition.*

Beef / Carnes

- 1 Bistec de Palomilla**
(Cuban style steak topped with grilled onions)
- 2 Bistec Empanisado**
(Breaded Cuban style Steak topped with fresh cut onions)
- 3 Bistec a la Milanese**
(Breaded Cuban style steak with homemade red sauce. Cheese extra charge)
- 4 Bistec a la Napolitana**
(Breaded Cuban style steak with Homemade Red Sauce, Ham and Cheese)
- 5 Chuleta de Puerco**
(Pork chops marinated in Cuban style, deep-fried, and topped with grilled onions)
- 6 Carne con Papas**
(Beef stew with potatoes and green olives)
- 7 Filete Salteado**
(Sautéed beef tenderloin with grilled onions, green peppers, french fries, ham and chorizo)
- 8 Ropa Vieja**
(Shredded beef in a light tomato sauce)
- 9 Vaca Frita**
(Flank steak, grilled with garlic, onions, and green peppers)
- 10 Picadillo**
(Ground Beef in our traditional Cuban style sauce with olives)
- 11 Higado a la Italiana**
(Liver Italian Style, grilled with onions, and green peppers)
- 12 Bistec de Lomo**
(Ribeye Steak with grilled onions, and chimichurri)
- 13 Churrasco**
(Grilled Skirt Steak with grilled onions, chimichurri and potato)

Chicken / Pollo

- 14 Pollo Asado**
(Quarter of Baked Chicken cooked with light Paprika wine sauce)
white meat extra charge
- 15 Arroz con Pollo**
(Yellow Rice and quarter of Chicken cooked together)
White meat extra charge. One side only
- 16 Pollo Salteado**
(Sautéed Chicken with green peppers, onions, and french fries)
- 17 Pollo al Ajo**
(Chicken breast cooked with garlic sauce)
- 18 Pollo Frito**
(Fried Chicken with Mojo sauce and topped with seasoned fresh cut onions)
White meat extra charge
- 19 Milanese de Pollo**
(Fried breaded Chicken breast topped with tomato sauce. Cheese extra charge)
- 20 Milanese de Pollo Napolitana**
(Fried breaded Chicken breast topped with tomato sauce, ham, and cheese)
- 21 Milanese de Pollo a la Russa**
(Fried breaded Chicken breast with garlic sauce, green peas, and red pepper)

Todas las comidas son servidas con dos (2) vegetales
menos las indicadas con (1) vegetal
y un (1) pedazo de pan con mantequilla.

Extra salsa addl. charge Extra pan addl. charge
All meals are served with two (2) vegetables except as
noted (1) vegetable and one (1) piece of bread.
Extra sauce addl. charge Extra Bread addl. charge
Share Plate addl. charge

Grupo de seis (6) personas se cargara el 20% para el mesero.
Parties of six (6) or more there will be a 20% gratuity included.
There is a small charge for "To Go" containers.

Seafood / Mariscos

- 22 Pargo Entero Frito**
(Deep-fried whole Snapper perfectly seasoned)
- 23 Minuta Empanisada**
(Deep-fried Breaded Fish Filet served with Spanish tartar sauce)
- 24 Filete a la Rusa**
(Russian Style Breaded Fish Filet with garlic sauce, green peas and red pepper top with parsley)
- 25 Camarones Fritos**
(Fried breaded shrimp served with Spanish tartar sauce)
- 26 Enchilado de Camarones**
(Shrimp cooked to perfection in a mild homemade tomato sauce)
- 27 Camarones al Ajillo**
(Shrimp cooked in a garlic sauce)
- 28 Arroz con Calamares**
(Chunks of Squid, onions, green peppers, and white rice cooked together)
One side only
- 29 Arroz con Camarones**
(Shrimp, yellow rice, mix vegetables, red onions, green, yellow and red pepper cooked all together with extra virgin olive oil) No side.
- 30 Arroz con Mariscos**
(Shrimp, mussels, clams and yellow rice with red onions, green peppers, yellow peppers and red peppers, cooked all together with extra virgin olive oil) No side.

Salads / Ensaladas

Ensalada de Pescado

(A delicious grilled Fish Filet with lettuce, tomato, onions and green olives)

Ensalada de Pollo

(Grilled Chicken breast with lettuce, tomato, onions and green olives)

Ensalada de la Casa

(Lettuce, onions, green olives, and tomato)

Taco Salad

(Fried tortilla shell with picadillo, lettuce, onions, green olives, tomato, onions and black beans)

Ensalada del Chef

(Lettuce, onions, tomato, green olives, ham, and cheese)

Ensalada de Camarones

(Shrimp, tomato, lettuce, green olives, onions)

Side Orders

Arroz Blanco (White Rice)

Arroz Amarillo (Yellow Rice)

Frijoles Negros (Black Bean soup)

Garbanzos (Spanish Bean soup)

Caldo Gallego (Collard Green Soup)

Sopa De Pollo (Chicken Soup)

Platanos Fritos (Fried Plantains 3 w/meal) 6 by self

Papas Fritas (French Fries)

Ensalada (Salad Lettuce & Tomato)

Yuca Con Mojo (Casaba w/ Mojo sauce)

Mayoketchup

Chimichurri

Beverages / Bebidas

Coke, Diet Coke, Sprite, Orange, Pink Limonade, Iced Tea (one refill)

Spanish Soft Drinks – Materva, Ironbeer, Jupina and Malta

Jugos – Guayaba, Mango y Naranja

(Juices – Mango, Guava and Orange)

Cafe con Leche

(Half steam milk and Half Cuban coffee)

Cafe Cubano (Expresso Coffee)

Cortadito (half steam Milk and half Cuban coffee like a shot)

Cafe Americano (American coffee)

Batidos – Mamey, Papaya y Mango

(Tropical fruit shakes with milk and real fruit. mango, mamey or papaya)

Leche (Milk)

Leche con Chocolate (Chocolate Milk)

Te Caliente (Hot Tea)

Cappuccino Coffee

Smoothies – Strawberry, Pina Colada

Desserts / Postres

Arroz con Leche (Rice Pudding)

Flan (Vanilla Egg Custard)

Guayaba con Queso Crema

(Guava in a light syrup with cream cheese)

Papaya con Queso Crema

(Papaya in a light syrup with cream cheese)

Fried Ice Cream

(Fried flour tortilla, ice cream breaded with cereal, topped with whip cream, chocolate syrup and honey)

Ice Cream (Vanilla ice cream topped with chocolate syrup)

Sopapillas

(Fried dough Triangles topped with cinnamon and vanilla ice cream, powdered sugar, chocolate and honey)

Tres Leches

(The Famous Three Milks Cake, very moist cake filled with a mixture of milks)

Pastel Imposible

(Egg custard and chocolate cake cooked together)

Churros con Helado

(Elongated fried dough pastry served with honey and chocolate. Ice cream extra charge)

Takeout Orders

All items on the menu are available for takeout at all times.

For faster service call (727) 546-5785.

La Teresita Restaurant is well known for their excellent service and affordable prices on any type of banquet activity.

Please call for more information on how we can assist your catering needs (727) 546-5785.

Todos los platos en el menu pueden ser ordenados para llevar.

Llame a nuestro telefono (727) 546-5785.

La Teresita Rest., es conocida por su excelente servicio y sus precios módicos en cualquier tipo de actividad o banquete.

Favor de llamar a nuestra línea de banquete (727) 546-5785 para mas información.