

*"We take great pride in serving only the freshest, natural ingredients we can locate  
Each and every item we offer is made right here in our kitchen to assure quality and  
flavor*

*All of our meats are hand selected and trimmed"*

**We also offer Gift Cards to learn more [click here](#)**



***Check out our Happy Hour  
([Click here](#))***

***Lunch Specials  
([Click here](#))***

# ***Breakfast every Saturday and Sunday***

**At Lincoln Ave. Starting at 10:00am**

**Checkout our Menu here**

*At Las Tablas Lincoln we BYOB Wine only Monday - Thursday, there is a \$5.00 Corkage Fee.*

*At Las Tablas Irving Park we are NOT BYOB .*

## ***Aperitivos***

### ***Combination Plate***

*(2) Empanada, (2) Auras, (2) Patacones (patacones with choice of beef, chicken or guacamole) \$22.00*

### ***Empanada Combination Plate***

*(6) Sampling of our beef, chicken & cheese empandas \$15.00*

### ***Empanada***

*Traditional stuffed turnovers in a delightfully crunchy corn flour*

*(2) Beef, chicken, or cheese \$5.00*

### ***Crab Cake Aperitivo***

*Crab cake with tropical fruit salsa and plantain chips \$16.00*

### ***Auras***

*Grandma's recipe. Fried plantain stuffed with guava and cheese \$11.00*

### ***Guacamole***

*Served with plantain chips \$15.00*

**Ceviche**

*Shrimp ceviche with plantain chips \$14.00*

**Arepa Rellena**

*Traditional cheese-corn bread with either shredded chicken in mushroom sauce or pulled beef in salsa criolla \$11.00*

**Chorizo o Chicharron con Arepa**

*Traditional cheese-corn bread with homemade Colombian pork sausage or pork belly \$10.00*

**Frutos del Mar (for two)**

*Combination of char-grilled shrimp, calamari and baby octopus lightly marinated in a garlic-white wine sauce served with house salad \$18.00*

**Pulпитos al Carbon**

*Baby octopus, char-grilled and lightly marinated in a garlic white wine sauce served with house salad \$17.00*

**Patacon Pisao**

*Flat, crisp green plantain topped with melted cheese and either shredded chicken in mushroom sauce or pulled beef in salsa criolla \$12.00*

**Patacones con Langostinos o Ceviche**

*Crisp, flat green plantain filled with shrimp and avocado \$17.00*

**Camarones o Calamares al Carbon**

*Char-grilled shrimp or calamari marinated in garlic, white wine sauce, served with house salad \$17.00*

**Aborrajado**

*Sweet plantain filled with guava, topped with melted cheese \$9.00*

## Sopas

**Small \$6.00 / Large (with rice and avocado) \$13.00**

**Ajiaco**

Three kinds of Andean potatoes, shredded chicken and guasca

***Sancocho de Res (Beef Soup)***

Beef, potatoes, corn and traditional seasonings

***Sopa de Platano***

Traditional Colombian green plantain soup with peas, carrots and potato

## ***Ensaladas***

***Add Grilled Chicken Breast +\$7.00***

***Add Grilled Steak or Shrimp +\$9.00***

***Ensalada Casera***

Romaine lettuce, tomato, cucumber, black olives and carrots in homemade garlic-lime vinaigrette **\$5.00** (sml) / **\$9.00** (lg)

***Ensalada de Aguacate y Maíz con Vinagreta de Limón***

Avocados, tomatoes, roasted corn kernels, bacon, romaine, and cilantro with lime vinaigrette **\$14.00**

***Ensalada de Frutas***

Pineapple, mango, strawberries, papaya, grapes, watermelon and lime with sweet, toasted coconut dressing **\$7.00** (sml) / **\$15.00** (lg)

***Mango y Aguacate Ensalada***

Romaine lettuce, mangos, avocado, and marinated red onion with balsamic vinaigrette **\$14.00**

## ***Lo Mas Rico***

***Combinaciones***

***Combine any two of the following:***

Entrana skirt steak (house specialty), chicken breast (pollo al ajillo), pork loin, calamari,

baby octopus, or shrimp. Grilled to perfection and served with sweet plantain, yuca, and potato **\$28.00** **Add Rice and Beans + \$3.00**

### ***Bandeja Paisa***

Char-broiled, Colombian-style cut rib-eye steak served with fried pork belly, chorizo, rice, beans, fried egg, sweet plantain and avocado **\$28.00**

### ***Matrimonio***

Entraña skirt steak served side-by-side with pollo al ajillo. Served with sweet plantain, yuca and potato **\$27.00** **Add Rice and Beans + \$3.00**

## ***Carnes***

***Add Rice and Beans + \$3.00***

### ***Entraña (specialty of the house)***

Tender, juicy, and flavorful char-broiled skirt steak **\$28.00**

### ***Carne Asada***

Char-broiled, Colombian-style cut rib-eye steak **\$23.00**

### ***Churrasco***

Char-broiled, butterfly-cut N.Y. strip steak **\$29.00**

### ***Churrasquito***

Smaller portion of the Churrasco with the same great taste **\$23.00**

## ***Picadas para Dos***

### ***Picada Colombiana***

Combination of the most popular Colombian food. Entraña skirt steak (house specialty), pork loin, and chicken breast all grilled and sliced to perfection. Also comes with homemade chorizo, pork ribs, arepa, crunchy green plantain, sweet plantain, yuca and potato **\$47.00**

### ***Picada Mar y Tierra***

All of the above plus grilled shrimp, calamari and baby octopus al ajillo **\$65.00**

## ***Del Mar***

### ***Crab Cake Plato***

Crab cakes with tropical fruit salad, plantain chips and crispy potato **\$29.00**

### ***Camarones al Carbon***

Char-grilled shrimp lightly flavored in a garlic-white wine marinade **\$29.00**

### ***Calamares a la Parrilla***

Char-grilled calamari lightly flavored in a garlic-white wine marinade **\$26.00**

### ***Pulпитos al Carbon***

Baby octopus, char-grilled and lightly marinated in a garlic white wine sauce **\$26.00**

### ***Pargo Rojo al estilo de la costa Colombiana***

Crispy, *whole red snapper in the manner of costal Colombia with rice and salad* **\$27.00**

### ***Salmón a la Parrilla con Guascas y Huevo***

Char-grilled salmon with guascas and quail egg, sautéed broccoli and potato **\$28.00**

## ***Pollo***

### ***Pollo Relleno***

Seasoned chicken breast stuffed with spinach and cheese. Served with rice, salad and sauteed potato **\$24.00**

### ***Pollo al Ajillo***

Grilled, boneless chicken breast flavored with a light hint of a garlic-white wine sauce. Served with fried plantain, yuca, and potato **\$23.00 Add Rice and Beans + \$3.00**

### ***Arroz con Pollo***

Boneless chicken breast with rice, peas and traditional flavors **\$22.00**

## *Al Lado*

*Rice Criolla Salsa Yuca Egg Potato Plantain \$3.00*

*Rice & Beans 5.00 Arepa Chicharron Chorizo Broccoli Asparagus Patacón \$*

*Chips \$6.00*

## *Cerdo*

### *Costillas de Cerdo a la Brasa con Salsa de Maracuya*

Char-grilled, smoked pork ribs with passion fruit BBQ sauce, crispy yuca and tropical slaw **\$28.00**

### *Chuletas Frita*

Crispy, golden brown, boneless pork chops, served with fried plantain, yuca and potato **\$23.00**