

APPETIZERS

\$13.99 PAN CON POLLO

Salvadoran style chicken sandwich with marinated cabbage, beet cucumber, tomatoes.



\$17.95 *CEVICHE MIXTO

Mix marinated tilapia, shrimp, squid, marinated with lemon juice, red onions, spices and cilantro.

\$17.95 *COCTEL DE CAMARONES

Shrimp cocktail, served with tomatoes, red onions, cucumber, radish, lemon juice and cilantro.

\$11.99 *MINI COCTEL DE CAMARONES

Shrimp cocktail, served with tomatoes, red onions, cucumber, radish, lemon juice and cilantro.

\$14.99 *CALAMARES FRITOS

Fried Calamari with house sauce.

\$25.99 *COCTEL DE CURILES (12). Spanish blood

clams.

\$12.99 *MINI
COCTEL
DE CURILES (6)
Spanish blood
clams.

\$25.99 *AGUA CHILE

12 marinated shirmps marinated with lemon juice, mix with onions, cucumbers, celery and hot peruvian sauce.

\$9.99 *LAGO APULO

Two tortillas topped with small dried sardines.

\$25.99 OSTRAS (12) Oysters.

\$12.99 OSTRAS (6)

Oysters.

NACHOS

Tortilla chips covered with beans, cheese, guacamole, sour cream pico de gallo and jalapeño.

\$16.99 CHICKEN

\$21.99 STEAK

\$6.99 PAPAS LOCAS

French fries with melted cheese.

\$10.95 YUCA CON PESCADITAS O CHICHARRON

> Fried pork skin or dry small sardines yucca, served with cabbage, salsa and Pico de Gallo.



\$11.99 6 ALITAS CON PAPAS

Fried chicken wings, served with ranch dressing and fries.

\$11.99 6 ALITAS CLASICAS PICANTES

Fried chicken wings, served with carrots, celery and ranch dressing, Served with fries.

\$6.99 PLATANOS CON CREMA

Fried platains with creme cheese.

\$12.99 GARNACHAS

corn thick tortillas fried and topped with shredded

PICADERAS -

\$25.99 PICADERA DE COSTILLA

Ribs with Cheese, Avocados, and pico de gallo.

\$25.99 PICADERA MIXTA PEQUEÑA

Chicken wings, Chicken pupusas, steak and shirmps.



\$45.00 PICADERA MIXTA GRANDE

Steak, chicken, shirmps, pupusas, spanish sausage, celery and carrots.

\$25.99 PICADERA DE CAMARONES (12) Shirmps.



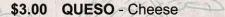
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS PLEASE NOTIFY A MEMBER OF OUR STAFF. THANK YOU * CAN BE SERVED RAW OR UNDERCOOKED; SUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNES – DOH





Salvadoran tortilla filled with meat or cheese,

served with marinated cabbage.



\$3.00 AYOTE CON QUESO - Herb with cheese

\$3.00 QUESO CON JALAPEÑO - Cheese with jalapeño

\$3.00 FRIJOL Y QUESO - Beans and cheese

\$3.00 CHICHARRON CON QUESO - Pork and cheese

\$3.00 QUESO CON POLLO - Cheese and chicken

\$3.00 REVUELTAS - Mix with cheese, pork and beans

\$3.00 FRIJOLES - Beans

\$12.99 PUPUSA LOCA - A large mix pupusa



\$12.99 TIPICO REVUELTO

Two Eggs, plantain, beans, avocado, rice, sour cream and tortilla.

\$12.99 RANCHERO

Ranchero eggs, topped with ranchero sauce,served with Beans, fried plantains, avocado and sour cream.

\$13.95 REVUELTO CON CHORIZO

Eggs with chorizo 'sausage, avocado, salvadoran cheese, cream and tortilla.

\$12.99 HUEVO EN TORTA

Omellete Style, served with plantain, beans, avocado, rice, sour cream and tortilla.

\$8.99 TAMALES DE ELOTE

Corn Tamales.



\$16.99 SOPA DE GALLINA

SOUPS

Hen soup, served with potatoes, carrots, zucchini, green beans, rice and tortilla.

\$18.99 SOPA DE MONDONGO

Tripe/bone soup, served with corn, cabbage, zucchini, carrots, plantain, yucca and tortilla.

\$19.99 CONSOME DE MARISCOS

Seafood soup. Clams, with egg and tortilla.

\$12.99 SUPER CAVERNA

Super Seafood soup. Clams, calamari, salmon, mussels, crabs, scallops, shrimps and 1/2 lobster.

\$34.99 MARISCADA SPECIAL

Served with fried fish, rice and tortillas.

\$27.99 SOPA DE RES

Beef soup, served with corn, cabbage, zucchini, carrots, plantain, yucca and tortilla.



\$14.99 ENSALADA DE POLLO

Mix salad topped with chicken, tomato, cucumber, corn, mix onions, pico de gallo, avocados and cheese.

\$18.95 ENSALADA DE SALMON

Mix salad topped with salmon, tomato, cucumber, corn, mix onions, pico de gallo, avocados and cheese.

\$16.99 ENSALADA DE CAMARONES

Mix salad topped with shirmps, tomato, cucumber, corn, mix onions, pico de gallo, avocados and cheese.

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MEATS AND POULTRY-

\$22.99 RIBEYE STEAK

Steak with fried plantains, served with rice, beans and salad.

\$21.99 *CARNE ASADA

Grilled steak, served with Mexican rice, pinto beans, sour cream, Pico de Gallo, guacamole and corn tortilla. (HOT PLATE)

\$22.99 *BISTEC A CABALLO

Grilled steak topped with sautéed onions, two eggs, served with rice, beans and salad.

\$19.99 LOMO SALTADO

Meat strips sautéed with green peppers, red onions, tomato, French fries, served with rice and beans.

\$22.99 NEW YORK STEAK

NY Steak served with rice beans and tortillas.

\$25.99 *MAR Y TIERRA

Steak, shrimps, chicken, served with rice, beans and corn.



SEAFOOD

\$22.99 CAMARONES A LA CREMA

Seasoned shrimps with cream sauce, served with rice, vegetables and shrimp sauce.

\$22.99 CAMARONES ENTOMATADOS

Shrimp seasoned with tomato sauce, served with rice, beans and salad.

\$21.99 CAMARONES A LA PLANCHA

Grilled shrimp seasoned with special seasoned home style, served with rice, beans and salad.

MARKET

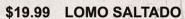
PESCADO ROCKFISH

A whole fried rockfish, served with rice, salad and a house special sauce.

\$21.99 PESCADO FRITO

A whole fried tilapia, served with rice, beans and salad.





Meat strips sautéed with green peppers, red onions, tomato, French fries, served with rice and beans.

\$42.99 *PLATO LA CAVERNA

Ribs, grilled steak, chorizo, chicken, shrimp brochette, served with Mexican rice, charra beans, guacamole, sour cream, pico de gallo and flour.

\$18.99 POLLO A LA CREMA

Chicken breast with broccoli, carrots, zucchini and heavy cream, served with rice, beans and salad.

\$19.99 *BISTEC ENCEBOLLADO

Grilled steak topped with sautéed onions, served with rice, beans and salad.



\$23.99 SALMON A LA PARRILLA

Grilled salmon topped with house special sauce, served with rice and vegetables.

\$24.99 SALMON CON CAMARONES

Salmon filet topped with shrimps, special sauce, served with vegetables and rice.

MARKET

RED SNAPPER

A whole fried red snapper, served with rice, salad and a house special sauce.

\$24.99 JALEA MIXTA

Fried Peruvian style mix seafood

\$18.99 JALEA DE PESCADO

Fried Peruvian fish.

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BORNE ILLNES – DOH





All plates served with Mexican rice, charros beans, guacamole, sour cream, pico de gallo and flour tortilla.

\$20.00 FAJITA DE POLLO

Chicken strips sautéed with onions, tomatoes, and green pepper.

\$22.99 *FAJITA DE CARNE

Meat strips sautéed with onions, tomatoes, and green pepper.

\$22.99 FAJITA DE CAMARONES

Shrimp sautéed with onions, tomatoes, and green pepper.

\$17.99 FAJITA DE VEGETABLES

Combinations of fresh vegetables.

QUESADILLAS

Flour tortilla filled with cheese, your choice of meat, served with guacamole, sour cream, Pico de gallo.

\$13.99 BEEF

\$12.99 CHICKEN

\$13.99 SHRIMP

\$23.00 *FAJITA DE CARNE Y POLLO

Chicken and beef sauteed with onion, tomatoes, green pepper.

\$24.99 *FAJITA MIXTA

Chicken, beef and shrimp sauteed with onion, tomatoes, green pepper.



TACOS MEXICANOS

COMBO (3)

Hand made corn tortilla with cilantro, onions.

\$14.99 LENGUA - Tongue

\$12.99 POLLO - Chicken

\$13.99 ASADA - Grilled steak

\$14.99 CHORIZO - Sausage

\$14.99 CAMARONES - Shirmps

\$13.99 **PESCADO** - Fish

UNIDAD (1)

\$4.00 POLLO - Chicken

\$5.00 ASADA - Grilled steak

\$5.00 CHORIZO - Sausage

\$5.00 CAMARONES - Shirmps







\$3.00 BEANS

\$4.00 1/2 AVOCADO

\$4.00 GUACAMOLE

\$3.00 FRESH CHEESE

\$1.50 GRILLED JALAPENO

\$3.00 CREAM

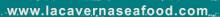
\$3.00 PLATAIN

\$3.00 RICE

\$1.00 TORTILLAS

\$4.00 FRENCH FRIES

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\$6.99 CHICKEN NUGGET

Served with French fries.

\$6.99 2 PUPUSAS CON

PAPAS

Two kids pupusas with fries.

\$6.99 QUESADILLA CON QUESO

Cheese quesadilla.

\$8.95 CHICKEN TENDERS CON PAPAS

Chicken tenders with fries.



Steak and cheese with fries.

\$11.99 HAMBURGUESA **CON PAPAS**

Hamburger with fries.

DRIMKS

HORCHATA

MARANON

TAMARINDO

MINERAL WATER

WATER BOTTLES

APPLE JUICE

REDBULL

NATURAL JUICE

ORANGE ANDCARROTS JUICE

COCA-COLA

CLASSIC LEMONADE

FLAVOR LEMONADE

HOT DRINKS-

CAFE

CHOCOLATE

HOT MILK

HOT TEA

NATURAL SMOOTHIES

BANANA SHAKE

BANANA, STRAWBERRIES SHAKE

VANILLA SHAKE

FROZEN MANGO

FROZEN STRAWBERRIES



\$6.99 **CHURROS**

Spanish long fritters.

\$6.99 **NUEGADOS**

Fried dough dumplings coated in a sweet sauce.

\$7.00 TRES LECHES

Tres Leches Cake is an ultra light sponge cake soaked in a sweet milk mixture.

EMPANADAS \$8.99

Plantains and the filling is sweetened condensed milk.

\$7.00 FLAN

Spanish creme caramel.

\$5.99 **SORBETE**

Ice cream.



SANGRIA

Glass Jumbo

½ Pitcher

Pitcher

WINES

Please, ask your waiter for an available wine list.



MARGARITAS -

Regular Lime
Regular Cadillac
Flavored
Cuervo Especial
Patron
Patron Cadillac
Skinny Margarita
Skinny Cadillac
Diablo Margarita
Crazy (Regular + Coronita)
Virgin Margarita



HOUSE MOJITO

Mint leaves, Limon, Rum, Simple Syrup, Sprite or Soda.

MANGO MOJITO

Mint leaves, Lemon, Rum, Simple Syrup, Mango Juice, Sprite or Soda.

STRAWBERRY MOJITO

Mint leaves, Limon, Rum, Simple Syrup, Strawberry, Sprite or Soda.

PASSIONFRUIT MOJITO

Mint leaves, Lemon, Rum, Simple Syrup, Passionfruit, Sprite or Soda.





LONG ISLAND ICE TEA

Vodka, Gin, Tequila, Rum, Triple sec, Scurmix coke.

SEX ON THE BEACH

Vodka, Peach Schnapps, Melon liqueur, Pineapple Juice, Orange Juice, Cranberry Juice.

OLD FASHION

Bourbon, Simple Syrup, Angostura Bitters, Orange Juice.

MANHATTAN

Bourbon, Sweet Vermouth, Angostura Bitters.

COSMO

Vodka, Triple sec, Sour Mix, Cranberry Juice.

LEMON DROPS

Vodka, Sour Mix, Simple Syrup.

TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine Syrup.

PALOMA

Tequila, Lime Juice and Grapefruit soda.

CAZUELA

The cazuela Mexican cocktail is a delicious and refreshing drink that combines the tartness of citrus juice with the sweetness of grapefruit soda.

JAGERBOMB

Jägermeister Splash of Red Bull.





Strawberry
Piña Colada
Passion Fruit
Mango
Tropico Daiquiri
Seasonal
Non Alcoholic Virgin Daiquiri



CERVEZAS

Imported Beers

Corona

Tecate

Dos Equis Amber

Antel Ligth

Dos Equis Lager

Stella

Modelo Especial

Carta Blanca

Negra Modelo

Heineken

Suprema

Bluemoon



Domestic Beers

Miller Light

Budweiser

Boors Light

Bud Light

Michelob Ultra

GRUBHUB



Uber **Eats**



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