



Appetizers

Shrimp in Cod Fish Butter	\$17
in sweet chilli sauce	
“Tripleta” Turnovers	\$15
pork, chicken, pastrami and cheese	
Malt BBQ Chicken Tips	\$13
with creole tostada	
Stuffed Sweet Plantain	\$15
with corned beef	
Scallops	\$19
Pan-Seared with white wine sauce over mashed potatoes	
Octopus Tentacle	M/P
Pan-Seared with tomato chimichurri sauce	
Crab Croquettes	\$15
cilantro and roasted garlic aioli	
Salmon Gnocchi	\$18
traditional potato gnocchi with alfredo sauce	
Chorizo In Ponceño Rum	\$14
with creole tostada	
Mahi-Mahi and Shrimp Ceviche	\$15
with plantain chips	
Dumpling Montao	\$15
pulled pork over a dumpling	

From the Grill

Skirt Steak 10 oz	\$36
Chicken Breast	\$18
Lamb Chops	\$42
Beef Tenderloin	\$40
Rib Eye	\$45

In Mushroom sauce, Red wine, Dijon mustard or Caramelized onions

From the Sea

Mahi-Mahi Fillet	\$26
Lobster Tail	M/P
Shrimps	\$26
Salmon Fillet	\$26
Cod Fillet	\$23

In Garlic cream, Ajilimojili, Lemon butter, Butter or Island Mojo

The dishes from the sea & the grill can be accompanied with one of the following: Sweet Plantains, Fried Plantain Tostones, or French Fries

Substitute for \$5: Mamposteo Rice, Chorizo Rice, White Rice and Beans, Mamposteo with Pigeon Peas, Sauteed or Mashed Potatoes

Additional sides \$5 Mofongo \$5 Sauteed Vegetables \$6

Desserts

Chocolate Cake	\$10
Cheesecake of the day	\$10
Flan of the day	\$9
Cake Jars (dif. Flavors)	\$10

Specialties

Lobster Fricasse in mushroom cream sauce, pernod and	M/P
mashed potatoes	
Lobster Thermidor Prepared in a cream based sauce with	M/P
mustard and brandy and topped with mozzarella cheese	
Trifongo Tricarne plantain, cassava and sweet plantain	\$28
stuffed with skirt steak, chicken, and pork in mushroom sauce with Don Q	
Vistas Pasta penne pasta prepared al dente with shrimp	\$25
and longaniza in a tomato cream sauce	
Penne Pasta Meat Lovers Prepared al dente with	\$26
skirt steak, pork, chorizo, chicken, and bacon in creamy marrón sauce	
Pork Tenderloin marinated in a creole style seasoning with	\$26
Mamposteo with Pigeon Peas and caramelized onions	
Stuffed Chicken Breast wrapped in bacon and stuffed	\$27
with cassava “al mojo” served with chorizo rice and roasted pepper cream	
Cod Fillet al Salpicón	\$34
Seafood stew in red sauce over a Cod fillet served with mashed potatoes Substitute for Mahi-Mahi for an additional \$2	
Glazed Salmon	\$29
grilled and glazed with rum, honey, and cinnamon served with sauteed potatoes	

Stuffed Mofongos or Trifongos

Shrimp	\$26
with choice of Creole Sauce, Butter, or Garlic Sauce	
Skirt Steak in mushroom sauce	\$33
Mahi-Mahi in white wine sauce	\$32
Chicken	\$23
with choice of Creole Sauce, Butter, or Garlic Sauce	

Salad

Vistas Salad \$10
Puerto Rican Lettuce, Mesclum, Cheese, Plantain Chips & Vista’s Dressing
Add Chicken \$10 , Skirt Steak \$14 , Shrimps \$13

Kid’s Menu

Kid’s Skirt Steak	\$19
Kid’s Tenders	\$12
Kid’s Chicken Breast	\$12
Kid’s Pasta with Chicken	\$12
Kid’s Pasta with Shrimp	\$17
Kid’s Pasta with Skirt Steak	\$19

Vegetarian

Stuffed Mofongo with vegetables	\$20
Penne Pasta with vegetables	\$20
Gnocchi with vegetables	\$20
Served in Garlic Oil	