



## Appetizers

Homemade Corn Stick	10.
Mini Potato stuffing with meat	10
Puerto Rican “Alcapurrias” ( <b>mashed plantain with meat or crabs</b> )	
13.	
FlatBread – Roasted tomatoes, basil pesto, mozzarella and parmesan cheese	13.
Caprese Salad – Mozzarella, tomatoes, basil pesto, balsamic glaze, olive oil	14.
Shark bites served with homemade tartar sauce	14.
Mushrooms with Spanish “chistorra” and roasted garlic	14.
Escargots (Snails) – gratin in butter, garlic and parsley	15.
Crispy fried Calamari (squid) with home made passion sauce	15
Mussels with rosemary and wine sauce	16.
Red Snapper “ceviche” – Jacky style	16.
Piquillo Peppers stuffed with shrimps and cheese	16.
Flutes – served with house tartar sauce and pico de gallo	16.
Cocktail of Shrimp, Conch, or Octopus with “pico de gallo”	18.
Fresh Oysters with home cocktail sauce - (six - 6)	24.
Fresh Rockefeller Oysters - (six - 6)	26.
Grilled Octopus sliced with chimichurri and vegetable sauce, served with a mini “mofongo”	24.

## Soups...Salads...

Soup of the day – Chef’s signature seasonal selection	8.
Crab Cream Bisqué with a touch of lobster	12.
Side Salad	8.

## From the Nest... From the Earth...

<b>Chicken Breast</b> with garlic, cream of garlic or creole sauce	19.50
<b>Chicken Breast</b> with mushroom sauce	22.
<b>Chicken Gratinee</b> with bacon, mushrooms, onion and cheese	22.
<b>Pork Tenderloin</b> with tamarind sauce	
23.	
<b>Lamb Ribs</b> with chimichurri, mint and cilantro sauce	36.
<b>Passion Outside Skirt Certified Angus</b> –with tamarind or chimichurri sauce	39.
<b>Certified Angus Ribeye Steak</b> 14 oz up - served with mushroom and wine sauce	48.
<b>Certified Angus Filet Mignon</b> – 10 oz. with mushroom and wine sauce,	48.
<b>Surf &amp; Turf -Choose Ribeye or Fillet Mignon with 14/16 Lobster</b>	
109.	

**ADD SHRIMP SKEWER - 9.50 - \* NO SIDE DISH**

**CHOOSE ONE SIDE DISH** – Rice & Beans, Mamposteado Rice, Fufu, Mash Plantain, Fried Green Plantain, Sweet Banana, French Fries, Vegetables, Salad – Casava mash “mofongo”

**BIFONGO – ADD 2.50**

Mofongo - With “Bifongo” - add 2.50

Vegetarian	18.
Chicken Breast in cream of garlic, garlic or creole sauce	
20.	
Outside Skirt Certified Angus with tamarind or chimichurri sauce	
39.	



Red Snapper "Natural Cut" in creole, garlic or cream of garlic sauce  
26.

Jumbo Shrimp in garlic, cream of garlic or creole sauce  
28.

Authentic Spain Octopus in garlic or cream of garlic sauce 32.

Conch (seasonal) - in garlic or cream of garlic sauce 32.

Fresh Lobster bites in butter, cream of garlic, garlic or creole sauce  
32.

**NOTE: DISH WITH UNSALTED BUTTER INCLUDES ONIONS**

**LOBSTER BITES AND CONCH ARE SEASONAL, BECAUSE WE USE ONLY IF THEY ARE FRESH**

### Fried Stuffed Fish

**Lobster, Shrimp, Conch, Octopus**

**ONE SEAFOOD - \$49.00 - TWO SEAFOOD - 58 - THREE SEAFOOD - 66. - FOUR SEAFOOD - \$79.**

**Fried Whole Fish with sauteed onions - \$28. - pound**

**Gumbo (Asopao) - Served with fried plantains**

**SHRIMPS - 28. - LOBSTER - 32.**

### Lobster

Lobster Tail – 14/16 oz. 64.

Lobster Tail with Shrimp 78.

Fresh Caribbean Lobster – minimum two pounds - \$36. Per pound

### Passion Specialty

Swordfish – Lemon, parsley, garlic butter 26.

Fresh Red Tuna crusted in almond breading with oyster sauce 26.

Red Snapper filet (natural cut) 26.

Cedar Plank Fresh Roasted Salmon 28.

Fresh Cod fillet – Choose how to cook: With sauce or Cedar Plank 32.

“Langostinos” (King prawn) with port and brandy sauce 34.

Whole Branzino fish – Baked with lemon, parsley, garlic and butter sauce 36.

Fresh Halibut – Choose how to cook: With sauce or Cedar Plank 36.

Jumbo Shrimp – 8/12 28.

Fresh Lobster bites 32.

Spanish Octopus or Fresh Conch 32.

**\* \* Seafood “Cazuela”-Shrimps, calamari, mussels, clams, fish with white rice 38.**

**CHOOSE YOUR FAVORITE SAUCE: GARLIC, CREAM OF GARLIC, SCAMPI,**

**LEMON & WINE,**

**CREAM OF CAPERS OR**

**THERMIDOR**

**CHOOSE ONE SIDE DISH: RICE & BEANS, MAMPOSTEADO RICE, FUFU , SALAD**

**“MOFONGO”**



**FRENCH FRIES, FRIED BANANA, SWEET BANANA, VEGETABLES  
ADD :BIFONGO - \$2.50**

### Interesting Dishes

#### **PASTA OF THE DAY**

**SERVED WITH: PIECES OF BREAST - \$24. SHRIMPS - \$28.**

**CHOOSE YOUR FAVORITE SAUCE: CREAM OF GARLIC, PESTO,  
MARINARA, ALFREDO**

#### **RISOTTO**

**CHOOSE: SHRIMPS WITH PESTO OR MUSHROOMS \$29. - SCALLOPS -  
\$32.**

### **Additional Side Dishes - \$6.50 ea.**

Rice & Beans, Mamposteado Rice, French Fries, Fried Green Plantains, Fried Sweet Banana,  
Fried Breadfruit (seasonal), Vegetables, Salad, Fufu, Bifongo

**SIDE OF RISOTTO - \$19.00 SIDE OF PASTA - \$14.00**

OUR PRODUCTS ARE FRIED IN 0 TRANS OIL. CONSUMING RAW OR UNDERCOOK MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESSES,  
SPECIALLY IF

HAVE CERTAIN MEDICAL CONDITIONS. ALL OUR DISHES ARE COOKED TO ORDER.

**PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.**

**PLEASE NOTIFY.**

ALL OUR DISHES ARE PREPARED AT THE MOMENT. PLEASE RELAX AND ENJOY THE CULINARY  
EXPERIENCE

**RIGHT OF ADMISSION RESERVED**