



## Aperitivos, Sopas & Ensaladas

*Starters, Soups & Salads*

Bolitas de Queso (1 dz)  
Cheese Balls

Chicharrones de Pollo  
Chicken Fritters

Croquetas de Jamón  
Ham Croquets

Camarones Empanados con Coco (1/2 dz)  
Coconut Breaded Shrimp

Cocktail de Camarones  
Shrimp Cocktail

Sorullitos (1 dz)  
Corn Sticks

Trocitos de Pescado  
Fish Pieces

Alitas de Pollo  
Chicken Wings

Surtido de Entremeses  
Assorted Native Appetizers

Sopa de Cebolla  
French Onion Soup

Sopa de Habichuelas Negras  
Black Bean Soup

Ensalada de la Casa  
House Salad

Chorizos al vino  
Wine Sausage

Setas al Jerez  
Sherry Mushrooms

## Aves

*Poultry*

Pechuga de Pollo a la Francesa  
French Style Chicken Breast

Pechuga de Pollo a la Parrilla  
Grilled Chicken Breast

## De la Parrilla

*From the Grill*

Filete Mignon

N.Y. Sirloin

T Bone Steak

Porterhouse

Churrasco



## Mariscos

*Seafood*

Filete de Chillo, Dorado o Salmón-  
a la Criolla, al Ajillo, a la Francesa, en  
Salsa de Alcaparras, o en "Crust" de Plátano  
con Crema de Cilantrillo  
Red Snapper, Mahi- Mahi or Salmon Filet- Scampi,  
French Style, in Capers Sauce or in Plantain  
Crust with Cilantro Cream

Camarones Jumbo- a la Criolla, al Ajillo,  
Empanados o en Alcaparras  
Jumbo Shrimps- Creole, Scampi, Breaded or with  
Capers Sauce

Langosta- a la Criolla, al Ajillo o en Alcaparras  
Lobster Creole, Scampi, or with Capers Sauce

Rabo de Langosta a la Parrilla  
Broiled Lobster Tail

Platos se acompañan con tostones, papas fritas,  
papa asada o arroz y habichuelas.  
Incluye ensalada y pan con ajo.  
Mofongo \$2.00 adicionales.  
*Entrees served with your choice of fried plantains, fries,  
baked potato or rice and beans.  
Salad & Garlic bread included.  
Mofongo add \$2.00  
Side salad add \$2.00*

## Delicias Puertorriqueñas

*Puertorrican Delights*

Asopao de Pollo  
Chicken & Rice Stew

Asopao de Camarones  
Shrimp & Rice Stew

Asopao de Langosta  
Lobster & Rice Stew

Mofongo Relleno de Pollo  
Mashed Plantains Stuffed with Chicken

Mofongo Relleno de Camarones  
Mashed Plantains Stuffed with Shrimp

Mofongo Relleno de Langosta  
Mashed Plantains Stuffed with Lobster

Filete de Res Encebollado  
Onion Marinated Beef Filet

Chuletas de Cerdo a la Parrilla  
Grilled Pork Chops

## Acompañantes

*Sides*

Arroz y Habichuelas  
Rice and Beans

Arroz Mamposteado  
"Mamposteado" Rice

Papas Cofresí  
Cofresí Potatoes

Mofongo  
Mashed Plantains

Tostones  
Fried Plantains

Papas Fritas  
French Fries

Papa Asada  
Baked Potato



## Pasta

Pechuga de Pollo Alfredo\*  
*Chicken Alfredo*

Camarones Jumbo Alfredo\*  
*Jumbo Shrimp Alfredo*

Mariscada Criolla\*  
*Seafood Creole*

Pasta Primavera\*  
*Pasta Primavera*

\* Pastas y Mofongos Rellenos no incluyen acompañantes. / *Stuffed mashed plantains and pastas do not include sides.*

Especiales para niños disponibles.  
*Children's specials available on request.*

¡POSTRES! Su mesero le describirá las delicias del día.  
*DESSERTS! Server will describe today's selection.*

**Advertencia:** Consumir alimentos parcialmente cocidos puede ser nocivo a su salud.  
**Warning:** Consumption of undercooked food may be harmful to your health.



*La Ana de Cofresi Restaurant* located at Villa Cofresi Hotel is one of the first restaurants in Rincón. It started in 1965. During that time it was very rustic, with zinc ceilings, without walls and supported by palm tree trunks. Its outstanding location (right on the beach), great food and service quickly turned it in the popular restaurant it is still today.

Since then, *La Ana de Cofresi*, is characterized by delicious food and by its specialty in Angus beef, (the best in Porta del Sol), jumbo breaded shrimp, fresh seafood and Puertorrican cuisine. Ask about our Banquet Hall available for special events.

*La Ana* is the name of the ship of the famous Puertorrican pirate, Roberto Cofresi whose fame was well known for his generosity toward the poor, distributing his loot among them. Today at the Restaurant you will enjoy a mural of Cofresi's history made by a Puertorrican artist. The mural was painted in 1978 and it gives you leads for interesting conversation during your meal.

*La Ana de Cofresi Restaurant*, as well as *Villa Cofresi Hotel* are family owned and operated since its opening. The Caro Caro Family is proud to run the longest vacation experience in Rincón. The facilities have improved, and the service and the charm of a friendly family run hotel and restaurant remain intact. The owners were born and raised right there and they are always paying constant attention to the details that really matter to the visitors and guests.

Another famous feature of this well-known Restaurant and Hotel is their Bohío (Beach Bar) which is located just steps from the ocean. It is the best location to watch the beautiful sunsets that have made Rincón famous worldwide. Also, the house drink, "Pirate Special", has international fame. It is served in a fresh coconut and contains several types of liquor. If you enjoy exotic drinks, you have not tasted the best until you've had a "Pirate Special." **Buen Provecho!**

## De Nuestro Bar

From Our Bar

El famoso "Pirata Especial" ¡Servido en un Coco!  
*Try our famous "Pirate Special" Served on a Coconut!*

Colada Cofresi

Pirata Punch

Melon Ball- Midori, Vodka, Jugo China, Jugo Piña

Alexander- Brandy, Crema Cacao, Crema, Canela

Blue Lagoon- Vodka, Blue Curacao, Sour

Sex on the Beach- Vodka, Peach Schnapps, China, Cranberry

Margarita- Tequila, Triple Sec, Jugo Limón

Toasted Almond- Amaretto, Kahlua, Leche

La Bomba- Tequila, Cointreau, Jugo China, Granadina

Woo Woo- Peach Schnapps, Vodka, Cranberry

Mud Slide- Vodka, Baileys, Kahlua

Orgasmo- Baileys, Kahlua, Amaretto, Crema

Variedad de Cervezas, Frappes, Licores y Vinos

*Variety of beers, Frozen Daiquiris, Liquors and Wines*

