

SILVER LAKE EL CASERIO

SOUTH AMERICAN - ITALIAN CUISINE

309 North Virgil Avenue • Los Angeles, California 90004-3623

Phone: 323.664.9266

Dial (800) 774-3663, Press 2 Then Enter Ext. 763



Menu Items and Prices Subject To Change Without Notice

APPETIZERS & SALADS

CEVICHE DE LANGOSTINOS	16
<i>Large Ecuadorian Langostines, fresh tomatoes, red onions and cilantro marinated in lime juice served with avocado.</i>	
CEVICHE DE MAR	16
<i>White fish and Shrimps marinated in lime juice, red onions tomato cilantro and avocado.</i>	
FRITO DE CALAMARI	11
<i>Served with marinara and our aji.</i>	
DUO DE HUMITAS	9
<i>Sweet corn and cheese tamale, roasted in a flat top Served with aji.</i>	
TRIO DE EMPANADAS SUDAMERICANAS	9
<i>Beef, cheese and chicken inside a flaky turnover served with aji.</i>	
INSALATA SILVER LAKE	6
<i>Mixed greens tomatoes shaved carrots and Sicilian olives red onions house dressing</i>	
BURRATA CON PROCIUTTO DI PARMA	16
ENDIVIA CON PERE E NOCI	12
<i>Belgian endive pears walnuts beans and walnut dressing.</i>	
ENSALADA DE CANELLINI	10
<i>White avocado albacore and house dressing.</i>	
CAESAR SALAD	8
<i>Grilled Chicken</i>	add 4
CARPACCIO DE SALMONE	14
<i>Served with fresh pesto.</i>	
ASSORTIMENTO DI SALUMI E PEPPERONI (TABLA DE CARNES FRIAS)	12
<i>Italian cold cuts and roasted peppers.</i>	
ASSORTIMENTO DI FORMAGI CON FRAGOLE (TABLA DE QUESOS)	12
<i>Assorted cheeses and strawberry.</i>	

LE ZUPPE - SOUP - SOPAS

Our soups are served with aji and

SANCOCHO DE CARNE	12
CALDO DE GALLINA	12
SOPA DE LENTEJAS	12
LOCRO DE PAPAS	12
ZUPPA DEL GIORNO	6

OUR CHEF IS HAPPY TO ACCOMMODATE

ANY DIETARY NEED UPON REQUEST

For any substitution \$ 1.00 will be added to the original price

Split orders ad \$ 2.00 Per Person

LE PASTE

GNOCCHI AL PESTO FRESCO	13
<i>Home made potato dumplings in house made basil pesto.</i>	

RIGATONI BOLOGNESE	12
<i>Rigatoni Pasta in our unique Bolognese sauce.</i>	
LINGUINI ALLE VONGOLE FRESCHE	16
<i>Linguini pasta sautéed with fresh clams in red or clear sauce.</i>	
CAPELLINI ALLA FRANSECE	16
<i>Capellini pasta fresh tomato shrimps and Pernod.</i>	
SPAGETTI SICILIANA	13
<i>Traditional spaghetti pasta sausage sautéed onions roasted peppers and a red spicy sauce</i>	
PASTICCIO DE LASAGNA AL FORNO	13
<i>Traditional Italian lasagna</i>	
FARFALLE AL SALMONE AFUMICATO	16
<i>Bow tie pasta with smoked salmon in a light cream cognac sauce</i>	
FUSILLI AI DUE FUNGHI	14
<i>Cork screw pasta with Portobello and dry Italian porcini mushrooms sautéed in port wine and cream sauce.</i>	
PAPPARDELLE BOLOGNESE WITH MEAT BALLS	15
<i>Pappardelle pasta with Bolognese sauce served with two daily made meat balls</i>	
FETUCHINNE ALFREDO	13
<i>Chicken 13</i>	
<i>Shrimps 15</i>	

SEAFOOD

CASUELA MARINERA	22
<i>fresh fish terrine with mussels clams and shrimp broiled in green plantain and peanuts sauce</i>	
PESCADO ENTERO FRITO	M/P
<i>Whole fried fish served in traditional way</i>	
VIUDO DE PESCADO	M/P
<i>Whole fish braised in Creole sauce</i>	
CORVINA FRITTA	15
<i>Deep fried white fish</i>	
SALMONE BEISSIO	18
<i>Fresh salmon fillet in a Light baby dill sauce</i>	
PESCADO A LA PARRILLA	15
<i>White fish fillet charcoal broiled, blackened with Cajun spices and served with fresh vegetables & rice</i>	
HALIBUT AL CASERIO	22
<i>broiled halibut served with tricolor sauce rice and platanos</i>	
TALLARINES SALTADOS CON CAMARON	16
ARROZ A LA MARINERA (ARROZ CON MARISCOS)	22
<i>Our signature sea food rice with seasonal mix fresh seafood fresh herbs and wine</i>	
SCAMPI FRA DIABOLO	20
<i>Large prawns in a cognac spicy sauce served over linguine</i>	
CAMARONES SALTADOS	16
TALLARINES SALTADOS DE MARISCOS	22

VEGETARIAN

PLATO SIN CARNE	14
<i>Potato patty with cheese, roasted humita, menestra de frejol rice, platanos maduros and fresh vegetables.</i>	

LOS PLACERES DE LA CARNE

LLAPINGACHOS CON CARNE ASADA	15
<i>Grilled potato patties served with grilled skirt steak</i>	
LLAPINGACHOS CON FRITADA	15
<i>Grilled potato patties with cheese served with pork rib lets roaster with garlic and onions topped with one egg over easy and peanut sauce</i>	
LLAPINGACHO CON CHORIZO	15
CHURRASCO	18
<i>Marinated T.bone steak served the tradicional way</i>	
CHULETA DE PUERCO	15
<i>Grilled pork chop served with avocado potatoes and peanut sauce</i>	
CARRE D'AGNELO A LLA GRIGLIA	24
<i>Marinated lamb chop in a porcini mushroom sauce</i>	
BIFE DE CHORIZO	28
<i>New York steak grilled at your choice</i>	
CARNE APANADA	16
<i>Breaded flat steak</i>	
SECO DE CHIVO	16
<i>Tender boneless goat braised in red sauce with beer and fine herbs</i>	
SECO DE GALLINA	14
<i>Chicken cooked with beer, fresh tomatoes, onions, peppers, cilantro and spices</i>	
LENQUA EN SALSA	16
<i>Tender beef tongue braised with tomatoes onions carrots and peas</i>	
COSAS FINAS para picar serves two	20
<i>Roasted pork papas, maduros fritos chicharro tostado</i>	
TALLARINES SALTADOS CON CARNE	14
<i>Grilled steak sauteed with tomatoes onios fresh cilantro in soy sauce served with pasta</i>	
TALLARINES SALTADOS CON POLLO	14
PETTO DE POLLO ALLA MILANESE	15
<i>Breaded chicken breast served whit potato Pattie rice and encebollado</i>	

SIDE ORDERS

PATACONES 5.	MADUROS 4.	ARROZ BLANCO 3.	TORTILLAS 6.	FRIOLES 5.	LLAPINGACHOS 8.	VEGETALES 5.	TOSTADO 4.	ENCEBOLLADO 3.
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