



VACA BRAVA

MENÚ



Caguas / San Juan

www.vacabrava.com

@vacabravapr

CROQUETAS
DE MAMPOSTEADO

LO NUEVO DEL
MENÚ



EMPANADILLAS
DE CARNE AHUMADA

COCKTAIL MENÚ

20 AÑOS BRAVO / \$13

Bacardí 10, especias cálidas y bitters en un trago profundo y orgullosamente boricua / Bacardí 10, warm spices and bitters in a deep, proudly Puerto Rican cocktail



SOL BRAVÍO / \$11

Ron añejo, coco y piña con lima en un trago dulce, picante y tropical / Aged rum, coconut and pineapple with lime in a sweet, spicy tropical sip



LUZ DEL MORRO / \$10

Bacardí 8, lima y romero artesanal en un trago cítrico, herbal y balanceado / Bacardí 8, fresh lime and house rosemary in a citrusy, herbal and balanced sip



FLOR DEL CARIBE / \$13

Grey Goose sandía, parcha y lima con romero y espuma floral de alma francesa / Grey Goose watermelon, passion fruit and lime with rosemary and floral foam with a French soul



MIRADA VIOLETA / \$12

Vodka, violette y lima en un trago floral, sofisticado y color lavanda / Vodka, violette and lime in a floral, sophisticated, lavender-hued cocktail



EL JUNTE / \$12

Tequila, toronja rosada y Tajín en un brindis de frescura y tradición / Tequila, grapefruit and Tajín in a toast of freshness and tradition



CASCARA BRAVA / \$13

Tequila reposado, Aperol y orgeat con lima y ralladura de naranja en un cóctel audaz y cítrico / Reposado tequila, Aperol and orgeat with lime and orange zest in a bold, citrus cocktail



LA LUMBRE / \$13

Gin frutal, moras y Aperol con burbujas cítricas y dulces / Fruity gin, berries and Aperol with citrusy, bubbly sweetness



ROSA DE PATIO / \$14

Colaboración con @boozybeveragess

Ginebra, flor de jamaica y lima con espuma floral y final burbujeante / Gin, hibiscus and lime with floral foam and a sparkling finish



DULCE BRAVURA / \$11

DEWAR'S 12, LIMA Y AQUAFABA EN UN TRAGO SEDOSO CON ALMA TROPICAL / DEWAR'S 12, LIME AND AQUAFABA IN A SILKY DRINK WITH TROPICAL SOUL



GUAYABO VIEJO / \$12

DEWAR'S, GUAYABA Y GRAND MARNIER EN UN BALANCE TROPICAL CON ALMA CLÁSICA / DEWAR'S, GUAVA AND GRAND MARNIER IN A TROPICAL BLEND WITH CLASSIC SOUL



APPETIZERS



PLATO DE LA VACA / \$28

ASSORTMENT OF EXQUISITE LOCAL FRIED APPETIZERS RICO
SURTIDO DE FRITURAS LOCALES

QUESO FRITO / \$9

CRISPY CHEESE WITH HOMEMADE GUAVA SAUCE
DELICIOSO QUESO FRITO CON SALSA DE GUAYABA

BOLITAS DE MOFONGO / \$10

CRISPY MASHED GREEN PLANTAIN FRIED BALLS
RICAS BOLITAS DE MOFONGO

ALCAPURRIAS / \$10

TASTY ROAD-SIDE MASHED PLANTAINS FRITTERS
DELICIOSAS ALCAPURRIAS DEL PAIS

FISH BITE / \$9

TROZOS DE DORADO EMPANADO

TURNOVERS/EMPANADILLAS

GUAVA AND CHEESE / GUAYABA Y QUESO \$6
CHICKEN OR MEAT / POLLO O CARNE \$8

SPICY CRAB SOBRE TOSTONES DE PANA / \$15

CORDUROY TOASTS STUFFED WITH SPICY CRAB
SPICY CRAB SOBRE TOSTONES DE PANA

STUFFED TOSTONES

FRIED PLANTAIN STUFFED WITH LONGANIZA / \$11
FRIED PLANTAIN STUFFED WITH SHRIMPS / \$15
FRIED PLANTAIN WITH ROPA VIEJA / \$14

CHICHARRONES DE POLLO / \$12

CRUNCHY CHICKEN

PASTELILLOS DE CARNE AHUMADA / \$12

BRAVAS FRIES / \$18

WITH PULLED RIBS AND MELTED CHEESE DELICIOSAS PAPAS
FRITAS CUBIERTAS DE COSTILLAS Y QUESO DERRETIDO

RIBS TACOS / \$14

RIBS WITH VACA BRAVA SPECIAL SAUCE
TACOS DE COSTILLA

BACALAÍTOS DE ROPA VIEJA / \$14

PUERTO RICAN CODFISH FRITTERS WITH ROPA VIEJA MEAT
ROPA VIEJA SOBRE BACALAÍTOS FRITOS

SLIDER DE CERDO / \$15 NEW

TRES SLIDERS DE CARNITAS CON SALSA ESPECIAL DE LA CASA

SLIDER DE RES / \$15 NEW

TRES SLIDERS CON QUESO AMERICANO Y SALSA DE LA CASA

CHICHARRON DE PULPO / \$12 NEW

PULPO ENVUELTO EN UN CRUJIENTE EMPANADO

MONTADITOS DE BISTEC / \$9 NEW

RICO BISTEC ENCEBOLLADO SOBRE TOSTONES DE YUCA



PICADERAS DE CARNE

EL GANADO / \$45

SIRLOIN, CHICHARRONES DE POLLO, KAN KAN
COCKTAIL, LONGANIZA Y TOSTONES PERFECTO
PARA 4 PERSONAS

PAL CORILLO / \$45

SIRLOIN, CHICHARRONES DE POLLO, CARNE
AHUMADA, CHORIZOS PARRILLEROS Y TOSTONES
PERFECTO PARA 4 PERSONAS





MUU BURGERS

Muu Longaniza

\$17.00

AMERICAN CHEESE, LONGANIZA,
LONGANIZA SAUCE

Muu Parrillero

\$17.00

PROVOLONE CHEESE,
GRILL SAUSAGE

Muu Burguer

\$16.00

THE STATEMENT OF BURGERS, JUICY AND
TASTY IN LOCALLY MADE ARTISAN BREAD EL
BURGER MÁS RICO QUE HAYAS PROBADO

Muu Boricua

\$16.00

PROVOLONE CHEESE, BACON,
GUACAMOLE, MAYO-KETCHUP



RIBEYE STEAK



NEW YORK



MINI-VACA ACOSTA



FILETE VACA BRAVA



STEAKS

GRILLED CHURRASCO / \$28

12 OZ FRESH GRILLED SKIRT STEAK
FRESCO CHURRASCO A LA PARRILLA

NEW YORK / \$42

20 OZ FRESH GRILLED NEW YORK
STEAK 20 OZ RICO CORTE NEW YORK
20 OZ

RIBEYE STEAK / \$55

20 OZ FRESH GRILLED RIBEYE STEAK 20
OZ RIB EYE STEAK

T-BONE / \$36

16 OZ PORTERHOUSE

STEAK SHRIMPS / \$40

SIRLOIN & SHRIMPS PLANTAIN
SAUCE

MINI-VACA ACOSTA / \$38

(PORCIÓN PARA 1 PERSONA) ONE
SIRLOIN STEAK SERVED ON A BED OF
FRIES, MUSHROOM SAUCE AND
PARMESAN CHEESE. UN SIRLOIN STEAK
SOBRE UNA CAMA DE PAPAS,
ACOMPÑADO DE SALSA DE SETAS Y
QUESO PARMESANO

FILETE VACA BRAVA / \$25 NEW

10 OZ SUCCULENT SIRLOIN
STEAKFILETE. TIERNO DE SIRLOIN 10 OZ

MONTEREY



MILA MILA

KAN KAN



CARNE AHUMADA

CARNE FRITA FEST



JUST FOR YOU

MONTE ADENTRO / \$14

TASTY COUNTRY STYLE GRILLED CHICKEN
PECHUGA A LA PARRILLA

MILA MILA / \$18

CRISPY MILANESE CHICKEN BREAST
PECHUGA MILANESA

MONTERREY / \$18

CHICKEN BREAST SMOTHERED WITH
MONTEREY CHEESE, SPANISH SAUSAGE
BACON, BBQ AND PICO DE GALLO PECHUGA
DE POLLO CUBIERTA DE SALSA BBQ, BACON,
QUESO MONTEREY Y PICO DE GALLO.

BARRANQUITAS SMOKED / \$20

HALF POUND OF SMOKED PORK MEAT MEDIA
LIBRA DE CARNE DE CERDO AHUMADA

CARNE FRITA FEST / \$18

HALF POUNDS OF FRIED MEAT CHUNKS,MADE
CRUCHY TO PERFECTION DELICIOSA CARNE
FRITA TRADICIONAL

KAN KAN / \$25

ENORMOUS PORK CHOP SERVED WITH
MAMPOSTEAO RICE RICA CHULETA KAN KAN
SERVIDA CON ARROZ MAMPOSTEADO

CHULETÓN DE TERNERA / \$28

DELICIOUS AND JUICY PORK MEDALLION
DELICIOSOS MEDALLONES DE CERDO

PABLITO MARMOL / \$28

HALF RACK OF PORKRIBS WITH FRIES MEDIO
RACK DE COSTILLAS DE CERDO CON PAPAS

ROPA VIEJA / \$23

CUBAN DELICIOUS SHEREDDED BEEF AND
VEGETABLES STEW DELICIOSA ROPA VIEJA Y
VEGETALES ESTOFADOS

ORCOVIS SAUSAGE / \$19

CRISP AND TASTY TRADICIONAL SAUSAGE
FROM OROCOVIS, PR FAMOSAS LONGANIZAS
DE OROCOVIS

BRAVA SHRIMPS / \$30

SAUTEED IN VEGETABLES AND YOUR CHOICE
OF CREOLE OR GARLIC SAUCE OVER
MOFONGO CAMARONES SALTEADOS
CRIOLLOS O AL AJILLO SOBRE UNA
DELICIOSA CAMA DE MOFONGO



THE BEST MOFONGO

GRILLED CHICKEN / \$18

STUFFED MASHED GREEN PLANTAIN WITH JUICY CHICKEN BREAST
MOFONGO RELLENO DE PECHUGA

CHURRASCO / \$25

STUFFED MASHED GREEN PLANTAIN WITH TASTY GRILLED
CHURRASCO MOFONGO RELLENO DE CHURRASCO

CARNE FRITA / \$19

THE MODEL! DELICIOUS MASHED PLANTAIN STUFFED WITH FRIED
PORK MEAT MOFONGO RELLENO DE CARNE FRITA

SAUTE SHRIMPS / \$26

DELICIOUS SAUTE SHRIMPS FILLING OUR DELICIOUS MASHED
GREEN PLANTAIN MOFONGO RELLENO DE CAMARONES

****ESCOGE TU SALSA FAVORITA****

GONE FISHING

SALSA DE QUESO Y CILANTRO, SALSA AL
AJILLO, SALSA A LA CRIOLLA, SALSA DE SETAS

THE SEA LAND / \$40

DELICIOUS SKIRT STEAK AND TENDER SHRIMPS VACA BRAVA'S WAY RICO
CHURRASCO CON CAMARONES

RED SNAPPER / M-P TASTE IT WITH ANY OF YOUR FAVORITE PUERTO RICAN SIDE
CHILLO FRITO A TU GUSTO

SALMON / \$25 JUICY FILLET

DORADO / \$26 MAHI MAHI FILLET DELICIOSO FILETE DE DORADO

SHRIMPS / \$25 GET DELIGHTED, EITHER IF ITS WITH GARLIC OR CREOLE SAUCE
OR EVEN BREADED DELICIOSOS CAMARONES SALTEADOS EN TU SALSA PREFERIDA





LA VACA ACOSTA



TENEDERO DE LA VACA



PABLO MARMOL



CHILLO DE LA VACA

ORIGINALS AND SHAREABLES

TENEDERO DE LA VACA / \$97

ASSORTED GRILLED MEATS AND CHICKEN SERVED ON A ROD WITH RICE, FRIED PLANTAIN AND FRIES SURTIDO DE CARNES A LA PARRILLA, POLLO, CERDO Y RES ACOMPAÑADO DE ARROZ GUISADO, TOSTONES Y PAPAS FRITAS

LA VACA ACOSTÁ / \$67

ANGUS SIRLOIN STEAK SERVED ON A BED OF FRIES, MUSHROOM SAUCE AND PARMESAN CHEESE. LA VACA ACOSTA DEFEATED ADAM RICHMAN FROM TRAVEL CHANNEL'S FAMOUS TV SHOW MAN VS FOOD.

PABLO MARMOL / \$60

DELICIOUS FULL RACK OF RIBS SMOTHERED IN BBQ SAUCE SERVE WITH FRENCH FRIES INMENSO RACK DE COSTILLAS CON PAPAS FRITAS

CHILLO DE LA VACA / MP

ENORMOUS FRESH RED SNAPPER ON TOP OF SKIRT STEAK STUFFED MOFONGO FRESCO CHILLO SOBRE STEAK Y MOFONGO

TRIO DE LA VACA / \$65

CHICKEN BREAST, SIRLOIN AND RIBS SERVE FRIES PECHUGA, SIRLOIN Y COSTILLAS EN UN SOLO PLATO FAMILIAR

RIBS SHRIMP / \$38

½ RACK ST LOUIS STYLE RIBS & SHRIMPS CILANTRO AND GARLIC SAUCE

VACA BRAVA

WE ARE FAMOUS FOR OUR COOKED PLATES DESIGNED TO BE SHARED. OVER THE PAST DECADE, NUMEROUS TV SHOWS AND NEWS OUTLETS HAVE COVERED OUR STORY AS WE CONTINUE TO COOK FOR BOTH LOCALS AND TOURISTS IN PUERTO RICO.

SIDES

MASHED POTATOES
PAPAS MAJADAS / \$3.50

FRIED PLANTAIN
TOSTONES / \$3.50

FRENCH FRIES
PAPAS FRITAS / \$3

SWEET PLANTAIN
AMARILLOS FRITOS / \$3

BAKED POTATO
PAPA ASADA / \$4

PASTA PENNE
PASTA PENNE / \$5

MASHED PLANTAIN BALLS
BOLITAS DE MOFONGO / \$10



MAMPOSTEAO RICE
ARROZ MAMPOSTEAO / \$6

MASHED PLANTAIN
MOFONGO DE PLATANO / \$7

MASHED CASSAVA
MOFONGO DE YUCA / \$5

TRIFONGO
MOFONGO DE YUCA, PLATANOS
AMARILLOS Y VERDES / \$8

FRIED CRUNCH PLANTAIN
ARAÑITAS / \$8

GREEN SALAD
ENSALADA VERDE / \$6



BEERS

COORS LIGHT

COORS BANQUET

REDD'S APPLE

MICHELOB ULTRA

MICHELOB GOLD

MEDALLA LIGHT MAGNA

SILVER KEY

HEINEKEN

HEINEKEN LIGHT / 00

STELLA ARTOIS

PERONI

PRESIDENTE

PRESIDENTE LIGHT

CORONA

CORONA LIGHT

MODELO ESPECIAL

MODELO NEGRA

DESSERTS

CHOCOLATE CAKE \$8

CARROT CAKE \$8

TRES LECHE ORIGINAL \$7

TRES LECHE PISTACHIO \$8

TRES LECHE LIMÓN \$8

CHEESECAKE NUTELLA \$8

CHEESECAKE GUAYABA \$8

CHEESECAKE MANGO \$8

FLAN DE VAINILLA \$7

FLAN DE QUESO \$7



SPECIALTY DRINK'S

RUM OLD FASHIONED

BACARDI 8 RUM, SUGAR, WATER AND ANGOSTURA BITTERS

VACA VIEJA

BACARDI 8 RUM, LIME, SUGAR, MINT LEAVES AND PROSECCO

ULTIMATE CUBA LIBRE

UPGRADE THE DRINK WITH BACARDI 8

RUM ISLAND ICED TEA

BACARDI LIMON, DRAGONBERRY, COCONUT AND BIG APPLE WITH SOUR, COKE & SPLASH OF CRANBERRY

OAK & COLA

BACARDI OAKHEART SPICED RUM, COKE, AND LIME

DEWAR'S PASSPORT

DEWARD'S WHITE LABEL, COCONUT WATER AND ORANGE JUICE

DEWAR'S CALLAWAY

DEWAR'S 12, LIME JUICE, SIMPLE AND GINGER ALE

LA VACA COLADA

BACARDI OAKHEART SPICED RUM, PINEAPPLE, AND COCONUT CREAM

DAIKIRI 4

BACARDI 4 AÑOS. JUGO DE LIMA, SIMPLE SYROP

EL CARIBEÑO

DEWARD'S CARIBBEAN SMOOTH. JUGO DE PIÑA, AGUA DE COCO

EL BECERRO

BOMBAY BRAMBLE GIN, JUGO DE LIMA FRESCO, CRANBERRY, AZUCAR, CLUB SODA

MARGARITA PERFECTA

PATRON SILVER, PATRON CITRONGE, MARGARITA MIX

LA BRISA DEL CAMPO

GREY GOOSE VODKA, CRANBERRY, TORONJA

LA VAQUITA

TEQUILA PATRON SILVER, AGUA TONICA, JUGO DE LIMA

EL ESTABLO

BACARDI SUPERIOR, COCO, LIMON, SOUR, COLA, CRANBERRY

LA VACA AZUL

BOMBAY SAPPHIRE, TORONJA, BLUE CURACAO

LA VACA MULA

GREY GOOSE VODKA, SOUR MIX, GINGER, SODA

VACA MEXICANA

TEQUILA PATRON SILVER, ST GERMAIN, LIMON, MELON

VACA VOLADORA

TEQUILA PATRON REPOSADO, LIMON, MIEL, CHINA, TORONJA



BACARDÍ®





GREY GOOSE

DRINKS & MARTINIS

GREY GOOSE CLASSIC MARTINI

GREY GOOSE VODKA AND MARTINI & ROSSI DRY VERMOUTH

GREY GOOSE CAIPIROSKA

GREY GOOSE LCITRON, SUGAR AND LIME

L'ORANGE COSMOPOLITAN

GREY GOOSE L'ORANGE, COINTREAU, AND CRANBERRY & LIME

FRENCH BREEZE

GREY GOOSE LA POIRE, PINEAPPLE AND CRANBERRY JUICE

BIG APPLEINI

BACARDI BIG APPLE & APPLE SOUR

SAPPHIRE

BOMBAY SAPPHIRE GIN, COINTREAU, PINEAPPLE & BLUE CURACAO

SEA BREEZE

A TRULY REFRESHING COCKTAIL WITH GREY GOOSE VODKA, CRANBERRY AND BITTERSWEET GRAPEFRUIT

SPECIALTY MOJITO'S

BACARDI MOJITO (THE ORIGINAL)

BACARDI SUPERIOR RUM, LUGAR, LIME, CLUB SODA & MINT LEAVES

LA VACA MOJITO

BACARDI SUPERIOR, COCO REAL, SUGAR, LIME, CLUB SODA & MINT LEAVES

FRESA MOJITO

BACARDI DRAGONBERRY, LIME, STRAWBERRIES, MINT LEAVES, SUGAR, & CLUB SODA

ULTIMATE MOJITO

BACARDI 8 AGED RUM, LUGAR, LIME, CLUB SODA & MINT LEAVES

PIÑA COLADA MOJITO

BACARDI PINEAPPE FUSSION, SUGAR, LIME, CLUB SODA, & MINT LEAVES

CUBAJITO

BACARDI SUPERIOR RUM, DIET COKE, LIME AND MINT LEAVES
MANGO

MOJITO

BACARDI MANGO, SUGAR, LIME, CLUB SODA & MINT LEAVES

GINGER MOJITO

BACARDI SUPERIOR, FINEST CALL GINGER, SUGAR, LIME, CLUB SODA & MINT LEAVES

ULTIMATE MOJITO

BACARDI 8 AGED RUM, LUGAR, LIME, CLUB SODA & MINT LEAVES

EL TORO MOJITO

DEWARD'S CARIBBEAN SMOOTH, LIMA HOJAS DE MENTA

MOJITO DE SABORES

FRESA, PARCHA, PIÑA COLADA, GINGER, MANGO

VACA BRAVA

LIFESTYLE



San Juan



El Ganster



Tita



Brava wheat ale



El Tendedero



El Rincón de Chino
EL MEJOR SPOT DE CAGUAS

caguas



VACA BRAVA

PREGUNTA POR EL

SERVICIO DE CATERING



Caguas

(787) 481-8906

San Juan

(787) 481 8905

RESERVA TU ACTIVIDAD

En cualquiera de nuestros espacios