

## APPETIZERS

### Papagallo Nachos

: House special // Crunch tortillas topped with refried beans, melted cheese, jalapeños, lettuce, “pico de gallo” and sour cream.

\*Chicken \$ 7.95 \*Beef \$ 8.95 \*Chili \$ 7.95

### Chicken wings

: American // Classic chicken wings, served with hot sauce, carrots, celery sticks, and a creamy Blue Cheese dressing for dipping. \$ 7.95

### Calamari Crocanti

: Italian // Fresh calamari, lightly-battered and fried, served with julienned veggies, pepper rings and our special spicy sauce for dipping. \$ 8.95

### Baked Meatball Crostini

: Italian // Homemade meatballs simmered in a marinara sauce, topped with melted cheese and served in thinly-sliced garlic bread, toasted to perfection. \$ 6.95

### Fried Plantains

: Puerto Rican // thinly-sliced green plantains, fried to crispy perfection and served with an island favorite dip, known simply as “mayo-ketchup”. \$ 4.95

### Crispy Chicken Tacos

: Salvadorean // Chicken wrapped in tortilla, with Salvadorean-style peppers and onions, and served with cabbage, salsa and sprinkled cheese. \$ 6.95

### Fried Ravioli

: Italian // An interesting twist to well-loved ravioli, fried to perfection and served in a homemade dipping sauce. \$ 6.95

### Steamed Mussels

: Italian // Steamed mussels, exquisitely simmered in your choice of garlic butter wine sauce or a touch of marinara sauce, and served with toasted garlic bread. \$ 8.95

### Eggplant Stack

: Italian // Fried eggplant, topped with marinara sauce and melted mozzarella cheese. \$ 6.95

### Chili Garlic Edamame

: Japanese // Steamed edamame (soybeans) tossed in garlic, olive oil and crushed red pepper. \$ 5.95

### Flatbread Caprese Pizza

: Italian // Sliced fresh mozzarella, tomatoes, basil, red onions, garlic and sprinkled with Romano cheese. \$ 7.95

### Pupusas

: Salvadorean // Our special take on an old-time favorite dish of El Salvador, consisting of a hand-made corn flour “masa”, similar to a filled tortilla, served with vinegar cabbage and salsa. Each \$ 2.50

\*Melted cheese \*Cheese & refried beans \*Chicharrón (pulled pork & cheese)

## SOUPS

### Tortilla Soup

: Mexican // A delicious mild flavor, simmered to perfection in Mexican spices, with chicken, avocado, crispy tortilla strips, fresh cheese and cilantro. Bowl \$ 4.95

### Clam Chowder

: American // Creamy New England clam chowder, with fresh minced clams and potatoes. \*Cup \$ 3.50 \*Bowl \$ 4.95

### Chili con Carne

: Tex-Mex // Homemade chili, ground beef and beans topped with melted cheese. \*Cup \$ 2.95 \*Bowl \$ 4.95

## SALADS

### Papagallo Salad

: House special // Fresh mixed greens, tossed with dried cranberries, almonds, tomatoes, cucumbers, onions, fresh mango and a special vinaigrette.

\*Just Salad \$7.95 \*With Chicken \$ 10.95 \*With Salmon \$ 12.95 \*With shrimp \$ 12.95

### Spinach Salad

: Mediterranean // Baby spinach, walnuts, dried cranberries, red onions and green apples, topped with crumbled blue cheese and a raspberry lime vinaigrette dressing.

\*Just salad \$7.95 \*With chicken \$ 10.95 \*With shrimp \$ 12.95 \*With salmon \$ 12.95

### Caesar Salad

: American // Crisp romaine lettuce, topped with parmesan cheese, croutons and a creamy Caesar dressing.

\*Just salad \$ 6.95 \*With chicken \$ 9.95 \*With beef tips \$ 10.95 \*With shrimp \$ 10.95

### Fajita Salad

: Mexican // Sautéed peppers and onions, with your meat of choice, served in a crispy tortilla shell with romaine lettuce, “pico de gallo”, guacamole, sour cream and shredded cheese.

\*With Chicken \$ 11.95 \*With Steak \$ 12.95 \*With shrimp \$ 12.95

### Iceberg Wedge Salad

: American // Fresh lettuce, topped with crispy bacon, tomatoes and crumbled blue cheese, served with blue cheese dressing. \$ 5.95

### Caprese Salad

: Italian // Fresh mozzarella, beefsteak tomatoes, basil and red onions, dressed in olive oil and balsamic wine vinegar, and served with toast points.

\*Just Salad \$ 8.95 \*With Chicken \$ 10.95 \*With shrimp \$ 12.95

### Taco Salad

: Mexican // A crispy tortilla shell, topped with lettuce, diced peppers and onions, “pico de gallo”, guacamole, sour cream and shredded cheese.

\*Shredded Chicken \$10.95 \*Ground Beef \$10.95

## SANDWICHES

All sandwiches are served with a side of French fries.

### Chicken Parmesan Sandwich

: Italian // Served with marinara sauce and melted mozzarella cheese. \$ 7.95

### Blackened Tilapia Sandwich

: Cajun // Served with lettuce, tomato and cilantro lime mayonnaise. \$ 8.95

### Grilled Honey Lime Chicken Sandwich

: American // Served with lettuce, tomato and avocado. \$ 8.95

### Buffalo Chicken Roll-Up

: American // Served with lettuce, tomato and blue cheese dressing. \$ 7.95

### Philly Cheese Steak

: American // Served with grilled peppers, mushrooms and onions on a fresh baguette. \$ 7.95

## BURGERS

All burgers are made with a 1/2 pound of Black Angus beef and served on a fresh bulky roll with lettuce, tomato, onions and a side of French fries.

### Cowboy Burger

: American // Topped with BBQ sauce, cheddar cheese, onion strips and crispy bacon. \$ 8.95

### Papagallo Burger

: House special // Topped with sautéed mushrooms, scallions, jalapeños and Swiss cheese. \$ 8.95

### American Burger:

: American // Classic, simple perfection, grilled to order. \$ 7.95

### Caribbean Burger

: Puerto Rican // Topped with a fried egg and a slice of sweet plantain. \$ 8.95

## TACOS, BURRITOS & OTHER TORTILLA ENTREES

### Salvadorean Enchiladas

: Salvadorean // Three (3) crispy corn tortillas, topped with refried beans, your choice of meat, shredded cabbage, dice onions and peppers, soft crumbled potatoes, avocado and hard-boiled eggs.

\*Chicken \$ 11.95 \*Beef \$ 12.95 \*Veggie \$ 11.95

### Burritos

: Mexican // A “grande” flour tortilla stuffed with your choice of meat or just veggies, along with rice and beans, and topped with a red sauce and melted cheese. Includes a side of lettuce, “pico de gallo” and sour cream. Add guacamole for \$1.95.

\*Veggies \$ 10.95 \*Shredded chicken \$ 10.95 \*Steak \$ 11.95 \*Ground Beef \$ 10.95

### Sizzling Fajitas

: Tex-Mex // Your choice of meat or just veggies, sautéed on a hot skillet with onions, red and green bell peppers, and served with rice and beans, lettuce, “pico de gallo”, guacamole, sour cream and flour tortillas.

\*Veggies \$ 12.95 \*Steak \$ 14.95 \*Chicken \$ 13.95 \*Shrimp \$ 16.95 \*Trio \$ 16.95

### Papagallo Quesadillas

: House special // The house twist on classic quesadillas, filled with bacon, chicken and chorizo, mixed with peppers and onions. Includes a side of lettuce, “pico de gallo” and sour cream. \$ 12.95 Add Guacamole \$ 1.95

### Tacos de Carne Asada

: Salvadorean // Three (3) corn tortillas, filled with grilled steak, fresh onions and cilantro, and served with rice and our special “pico de gallo” and beans mix. \$ 13.95. Add guacamole for \$ 1.95.

## CHICKEN ENTREES

### Pollo Asado

: Puerto Rican // Half Juicy roasted chicken, seasoned with typical Puerto Rican spices and served with rice and beans. \$ 12.95

### Pollo Francés

: French // Chicken sautéed in a fresh lemon wine butter sauce with capers, served over a bed of angel hair pasta. \$ 13.95

### Pollo with Broccoli & Ziti

: Italian-American // Creamy ziti with broccoli, topped with a juicy grilled chicken breast. \$ 13.95

### Pollo and Gamberi alla Rossini

: Italian // Sautéed chicken in a light egg batter, layered with baked ham, mozzarella cheese, sliced tomatoes and two jumbo shrimp and topped with a scampi sauce over angel hair pasta. \$ 17.95

### Pollo alla Marsala

: Italian // Chicken sautéed with mushrooms and shallots in a sweet marsala wine sauce, served over a bed of angel hair pasta. \$ 13.95

### Pollo Parmesan

: Italian // Breaded chicken that has been layered with mozzarella cheese and our delicious homemade marinara sauce, served with angel hair pasta. \$ 11.95

### Eggplant Parmesan

: Italian // Breaded eggplant that has been layered with mozzarella cheese and our delicious homemade marinara sauce, Served with pasta. \$ 11.95

## BEEF & PORK ENTREES

### Carne Asada

: Salvadorean // Steak served with rice and our special “pico de gallo” and beans mix. \$ 13.95

### Pork Chops

: Puerto Rican // Our take on typical Puerto Rican “chuletas”, consisting of two 8oz pork chops (grilled or fried), served with rice and beans. \$ 13.95



### Conejo

: Salvadorean // Our special rabbit dish, seasoned with Salvadorean spices and served with rice, refried beans and tortillas. \$ 14.95

### NY Sirloin

: American // Prime 12 oz NY sirloin steak, seasoned and grilled to perfection, and served with mashed potatoes and vegetables. \$ 17.95

### Ribeye

: American // Prime cut, 12 oz. juicy ribeye steak, seasoned and grilled to perfection, and served with mashed potatoes and vegetables. \$ 17.95

## SPECIALTY MIXED ENTREES

### Mofongo Relleno

: Puerto Rican // Typical island favorite consisting of fried, mashed green plantains with garlic, olive oil and chicharrones (pulled pork cracklings), sautéed with peppers and onions stuffed with your choice of meat.

Steak \$ 13.95

Chicken (a la criolla) \$ 12.95

Jumbo shrimp (al ajillo or a la criolla) \$ 17.95

### Stir Fry

: Asian // Fresh vegetables sautéed with your choice of meat in a ginger teriyaki sauce, served over a bed of rice.

Chicken \$ 11.95

Beef \$ 12.95

Jumbo shrimp \$ 16.95

### Trio Italiano

: Italian // A dynamic trio composed of three Italian favorites, homemade meatballs, chicken parmesan and cheese ravioli. \$ 13.95

## SEAFOOD ENTREES

### Salvadorean Shrimp

: Salvadorean // Jumbo shrimp served with a Salvadorean-style sauce with peppers and onions. Includes rice and a salad. \$ 16.95

### Spicy Camarones

: Tex-Mex // Sautéed jumbo shrimp in a spicy chili sauce with peppers and onions, served with rice and refried beans. \$ 16.95

### Arroz con Camarones

: Mexican // Fresh jumbo shrimp, lightly sautéed with peppers, mushrooms and onions, and served with a special savory sauce over a bed of rice that's been slightly sprinkled with a thin layer of cheese. \$ 16.95

### Chipotle Maple Glazed Salmon

: American // An 8oz salmon fillet, glazed in a chipotle maple sauce and served with a side of mashed potatoes and vegetables. \$ 14.95

### Baked Scrod

: American // Our take on the traditional Boston baked scrod recipe, lightly crusted with bread-crumbs and served with a side of mashed potatoes and vegetables. \$ 13.95

### Shrimp Fra Diavolo

: Italian // Fresh jumbo shrimp tossed in our spicy marinara sauce, and served over angel hair pasta with sprinkled Romano cheese. \$ 16.95

### Tilapia Francés

: French // Fresh tilapia, sautéed in a lemon wine butter sauce with capers, and served over a bed of angel hair pasta. \$ 13.95

### Seafood Pomodoro

: Italian // Fresh fish, jumbo shrimp, calamari and mussels, sautéed in a light tomato sauce and served over angel hair pasta. \$ 17.95

### Fried Seafood Platter

: American // Fish, shrimp, scallops, calamari and onion rings, served over a bed of French fries. Includes a side of coleslaw and a spicy chipotle tartar sauce. \$ 18.95

### Fried Shrimp Platter

: American // Juicy shrimp, lightly-battered and fried to perfection, served with French fries, coleslaw and a special chipotle tartar sauce for dipping. \$ 16.95

\*All entrees are cooked to order. Warning: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you have any food allergies.

## KIDS MENU

All items on this menu are \$ 6.95.  
Items include soda, milk or juice.

### Grilled cheese

: Classic and grilled to perfection, served with fries.

### Chicken fingers

: Crispy chicken strips, served with fries.

### Hot dog

: Weiner on a bun, served with fries.

### Mac & Cheese

: Old-time favorite macaroni with melted cheese.

## DESSERTS MENU

### Tres Leches Cake

: Latin American // "Three milks" cake, popular in countries like Puerto Rico, Cuba, Nicaragua, Mexico and others. \$ 5.95

### Coconut Flan

: Spanish // Sweet Coconut custard. \$ 4.95

### Churros

: Spanish // Fried-dough pastries, served with vanilla ice cream and caramel sauce. \$ 5.95

### Creme Brulee

: French // Also known as burnt cream, a delicious custard base topped with a hard layer of caramel. \$ 5.95

### Chocolate Layer Cake a la Mode

: American // Moist chocolate layer cake, served with ice cream. \$ 6.95

### Fried Ice Cream

: Mexican // Ice cream, battered and fried. \$ 4.95

### Limoncello Mascarpone

: Rich combination of Sicilian lemon sponge cake and Italian mascarpone topped with white chocolate curls. \$ 5.95

## SIDE DISHES

All items on this menu are \$ 2.95.

Tostones (fried green plantains) Amarillos (fried sweet plantains)  
Rice and beans  
Mashed potatoes  
Vegetables  
French fries  
Guacamole  
Baby spinach

## COFFEES

Cappuccino \$ 3.95  
Espresso \$ 1.95  
Coffee \$ 1.95

## DRINKS

All items on this menu are \$ 2.45.

Sodas (free refill),  
Iced tea (free refill)  
Juices

## Alcoholic beverages



Papagallo Restaurant features a wide variety of dishes from different parts of the world, with our unique twist. Our extensive menu includes items to fit every customer's wishes: Tantalizing appetizers, Hearty burgers and sandwiches, Savory tacos, burritos and other tortilla dishes, Mouthwatering entrees featuring chicken, beef, pork or seafood, Tasty kids' menu and Delicious international desserts.



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