

DINNER

OPENERS

For Sharing... Choose Two 15

Green Banana Escabeche Serenata de Bacalao with Malanga Chips ☒
Marinated Queso del Pais & Tomatoes House-Made Hummus with Pita

Pan Seared Scallops Butternut Squash, Grenobloise Sauce 14 ☒

Tuna Tartar Pickled Watermelon, Cucumber, Horseradish Crème Fraiche, Crisp Plantain 14 ☒

Crispy Pork Belly served with Dulce de Lechosa –a Green Papaya, Star Anise Compote 12 ☒

Barrillito Salmon Cured Mojito Style with Local Rum, Avocado Mojo, Mint, Frisee 12 ☒

Tostones con Pollo Chicken Fricassée, Melted Cheese, Pico de Gallo 14 ☒

GREENERY

Crab and Fennel Salad Lump Crab, Arugula, Fennel, Orange and Lemon Segments,
Marinated Tomatoes, Local Orange Citrus Vinaigrette 12 ☒

Strawberry Avocado Salad Butter Lettuce, Candied Walnuts,
Julienne Red Onions, Raspberry Vinaigrette 10 ☒

Caesar Salad Caramelized Onions, Applewood Smoked Bacon, Crostini, House-made Dressing 9

Arugula Salad Local Arugula with Pickled Mangoes, Pork Chicharrón, Sage, Local Honey,
Garlic Vinaigrette, Hibiscus Reduction 9 ☒

MAIN COURSES

16 oz Ribeye with a Truffle Plantain Crusted Mac & Cheese 37

14 oz Veal Chop Crispy Anna Potatoes, Creamed Fennel, White Truffle Oil 38 ☒

Caribbean Bouillabaisse Lobster, Shrimp, Scallops, Mussels, Fish, Local Pumpkin, Recao, in an Aromatic Saffron Broth 30

Lobster Risotto English Peas, Morel Ragout, Pancetta 28 ☒

Pork Confit Curried Calabaza, Banylus Braised Cabbage, Local Honey Essence 24

Escolar (White Tuna) Shaved Asparagus and Celery Salad, Celeriac Puree, Cumin and Coriander Vinaigrette 24 ☒

Cedar Plank Salmon Smashed Yukon Potatoes, Broccolini 23 ☒

Roasted Organic Chicken Sweet Corn Arepa, Spinach, Honey Garlic Vinaigrette 22 ☒

Chicken Penne Pasta Goat Cheese Cream, Chorizo, Portobello Mushrooms, Cipollini Onions 19

CHEF'S TASTING MENU

Pan Seared Scallops Butternut Squash, Grenobloise Sauce ☒

Crab and Fennel Salad Lump Crab, Arugula, Fennel, Orange and Lemon Segments,
Marinated Tomatoes, Local Orange Citrus Vinaigrette ☒

Roasted Organic Half Chicken Sweet Corn Arepa, Fresh Spinach, Honey Garlic Vinaigrette ☒

Pork Belly Cured and served with Dulce de Lechosa ☒

Coconut Panna Cotta Strawberry Tequila Compote, Coconut Streusel 54

SIDES 8

Mofongo Tostones ☒ Sweet Potato Fries Broccolini ☒

Arroz con Jueyes Sweet Corn Arepa ☒

Chef de Cuisine Rafael Alejandro

Executive Chef Rocio Varela

☒ INDICATES GLUTEN FREE

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.
\$4 fee added to each split item

Choices Restaurant is located on the Lobby Level at the Sheraton Hotel, Convention Center District
200 Convention Boulevard, San Juan PR. 00907 787-993-3587. Prices are subject to Change 4.16