

Aperitivos ~ Appetizers

COCKTAIL DE CAMARONES Shrimp Cocktail.....	17.95
CHORIZO ESPAÑOL Spanish Sausage	14.95
MARIQUITAS Plantain Chips	6.00
ENTREMES RINCON CRIOLLO	
Rincon Criollo Appetizer.....	13.95
TAMAL EN HOJA Cuban Tamal.....	8.00
CROQUETAS DE JAMON Ham Croquettes.....	6.00
YUCA R ELLENA Stuffed Cassava	7.00
FRITURAS DE BACALAO Codfish Fritters.....	8.00
NEW ITEM! TOSTONES RELLENOS CON ROPA VIEJA	
Stuffed Tostones with Shredded Flank Steak in Tomato Sauce	13.95
NEW ITEM! EMPANADAS Beef Empanadas.....	11.95
RINCON CRIOLLO SAMPLER	27.95
<i>Includes Empanadas, Chicharron de Pollo, Masitas de Puerco, Croquetas, Chorizo Español</i>	

Ensaladas y Sopas ~ Salads & Soups

SOPA DEL DIA Soup of the Day.....	Ask Your Server
SOPA DE POLLO Chicken Noodle Soup.....	6.00
SOPA DE FRIJOLE NEGROS Black Bean Soup.....	5.00
CALDO GALLEGO Galician Pottage.....	10.00
ENSALADA RINCON CRIOLLO Rincon Criollo Salad	10.00
<i>Lettuce, Tomato & Avocado</i>	
ENSALADA RENE CRUZ Chicken Salad	17.95
<i>Chicken breast on Lettuce, Tomato & Avocado</i>	
ENSALADA REGULAR Lettuce & Tomato.....	5.00
ENSALADA DE AGUACATE Sliced Avocado.....	8.00
NEW ITEM! ENSALADA VERDE Green Salad	11.95
<i>Watercress, Spinach, Cucumbers, Avocado and a nice Homemade Garlic Oregano Dressing</i>	
NEW ITEM! ENSALADA VERDE CON SALMON	25.95
<i>Green salad with grilled salmon</i>	

Pollo ~ Chicken

ARROZ CON POLLO (2 PERSONAS) Chicken and Rice (2 People) 1 Hour Cooktime.....	35.95
1/2 POLLO FRITO Fried 1/2 Chicken in Garlic Sauce	17.95
1/2 POLLO ASADO Roasted 1/2 Chicken	17.95
CHICHARRON DE POLLO Chicken Chunks Crisp Fried	16.95
PECHUGA EMPANIZADA Breaded Chicken Breast.....	16.95
PECHUGA ENROLLADA Rolled Chicken with Ham & Cheese Broiled in Garlic Sauce	19.95
PECHUGA AL AJILLO Chicken Breast Broiled in Garlic Sauce	18.95
PECHUGA RINCON CRIOLLO Chicken Breast on the Grill.....	16.95
PECHUGA SALTEADA Chicken Breast Strips Sautéed with Peppers and Onion.....	16.95
1/2 POLLO A LA CARRERA 1/2 Chicken on the Run	19.95
DEDITOS DE POLLO EMPANIZADOS Chicken Fingers.....	15.95



Carnes ~ Meat

BISTEC DE PUERCO EMPANIZADO Breaded Pork Steak	18.95
FILETE DE PUERCO A LA PLANCHA Pork Filet Steak on the Grill	23.95
MASITAS DE PUERCO FRITAS Fried Pork Chunks	16.95
LECHON ASADO Roast Pork	19.95
CHULETAS DE PUERCO Pork Chops	29.95
CHULETAS DE PUERCO AHUMADAS Smoked Pork Chops	29.95
BISTEC RINCON CRIOLLO Palomilla Steak on the Grill.....	18.95
BISTEC ENROLLADO Rolled Breaded Steak with Ham and Cheese	18.95
BISTEC EMPANIZADO Breaded Palomilla Steak	18.95
BISTEC DE HIGADO A LA PLANCHA Liver Steak on the Grill	15.95
HIGADO A LA ITALIANA Liver Strips Sautéed with Green Peppers and Onions.....	15.95
ROPA VIEJA Shredded Flank Steak in Tomato Sauce	26.95
VACA FRITA Pan Fried Shredded Flank Steak with Fried Onions and Garlic.....	26.95
PICADILLO Ground Beef Stew	15.95
BISTEC SALTEADO Steak Strips Sautéed with Peppers & Onions.....	18.95
RABO ENCENDIDO Oxtails in Red Wine Tomato Sauce	29.95

Mariscos ~ Seafood

PAELLA VALENCIANA (2 PERSONAS)	
Chicken, Rice & Seafood (2 People) 1 Hour Cooktime ...	73.95
ARROZ CON MARISCOS (2 PERSONAS)	
Rice with Seafood (2 People) 1 Hour Cooktime	73.95
CAMARONES ENCHILADOS Shrimp in Spanish Sauce.....	29.95
CAMARONES AL AJILLO Shrimp Scampi	29.95
CAMARONES EMPANIZADO Breaded Shrimp.....	29.95
LANGOSTA ENCHILADA Lobster in Spanish Sauce	MP
FILETE DE PESCADO RINCON CRIOLLO	17.95
<i>Fillet of Flounder Broiled in Garlic Sauce</i>	
FILETE DE PESCADO EMPANIZADO Breaded Filet of Flounder.....	17.95
RUEDA DE PESCADO ASADA Grouper Broiled in Garlic Sauce	16.95
RUEDA DE PESCADO FRITA Fried Grouper	16.95
PARGO ASADO Whole Red Snapper Fried or Broiled	35.95

Ordenes Adicionales ~ Side Orders

MOROS Y CRISTIANOS Rice and Beans Cooked Together with Bacon.....	6.50
ARROZ BLANCO White Rice	4.00
FRIJOLE NEGROS Black Beans.....	6.50
PLATANOS MADUROS FRITO Fried Sweet Plantains.....	6.50
TOSTONES Fried Green Plantains.....	6.50
PAPAS FRITAS Hand Cut Fries	6.50
YUCA CON MOJO Y CEBOLLA COCINADA Boiled Yuca/Cassava w/ Cooked Onions	7.50
YUCA FRITA Fried Yuca.....	6.50
VEGETALES CON AJO Broccoli, Carrots and Squash Sautéed in Garlic	6.50

Tortillas ~ Omelettes

TORTILLA DE CAMARONES	
Shrimp Omelette	20.95
TORTILLA ECHEVERRIA	17.95
<i>Omelette with Shrimp, Ham, Potatoes & Chorizo</i>	
TORTILLA RINCON CRIOLLO	
Rincon Criollo Omelette.....	13.95
<i>Ham, Cheese and Chorizo</i>	
TORTILLA ESPAÑOLA	
Spanish Omelette with Potatoes & Onions	11.95
TORTILLA DE MADUROS	
Sweet Plantain Omelette.....	11.95



About Us

The Rincon Criollo Restaurant is a Family Business that dates back to the early 1950's, when the Acosta Brothers opened a restaurant in Santiago de Las Vegas, a small town in Havana just North of the old airport. Rincon Criollo became a favorite destination of celebrities and dignitaries due to its vibrant ambiance, great service and tasty Cuban food that was second to none.

The Acosta Brothers were left orphans in 1942 when both parents passed away. The Acosta Brothers stuck together and began to sell fruits and "biandas" to the neighborhood to survive. From fruits and vegetables to bread and cheese, the Acosta brothers sold to the streets of Santiago de Las Vegas in order to provide food and shelter to all six brothers. In 1949, the Acosta brothers were offered an opportunity to purchase a small restaurant in Santiago de Las Vegas. With all of their hard earned savings they were able to start their first restaurant.

Under the direction of Rudesindo, whom family and friends refer to as "Sindito", the Acosta Brothers bought a parcel of land off a thoroughfare from Havana called the "Road of Independence". With their bare hands they put up 4 planks of wood and a roof of palm trees and started their business.

From a single room, the restaurant grew to three. Soon they had "el parque infantil" which was a playground for kids to ride ponies and ride swings, terrace for dancing. Later, they added the famous "Salon Colonial" which was a beautiful granite floor room for special events.

Jesus Rene Acosta, the youngest of the Acosta Brothers, created the restaurant's name, Rincon Criollo. He had recently seen a 1950's Cuban movie of the same name, and thought the name matched the ambiance they were looking to provide and the overall theme of their beloved first business.

From 1950 to 1962, the restaurant prospered and grew in popularity. The likes of such celebrities as Beny More, Tony y Olga, and others frequently visited the restaurant. By the late 1950's, the demands of the growing family restaurant led to a big decision. Ultimately, it was decided to enlarge the restaurant and open the "Salon Colonial". The Restaurant expanded to sit over 2000 guests. Rincon Criollo now had a Children's Play area with pony rides and play grounds, two separate sitting areas and private rooms for parties. It was "un mundo" as Jesus Rene would call it. The roof was thatched with palm tree leaves. The orchestra played on the terrace where famous artists, baseball players, and politicians alike gathered to dance and enjoy. For the Acosta brothers, it was a ticket to success. And then, it was taken from them by government officials after the triumph of the communist revolution in 1962.

The summer of 1976 saw a new beginning. Jesus Rene Acosta and Rodobaldo Acosta, the two youngest Acosta brothers opened a "new" Rincon Criollo. A neighbor from Santiago de Las Vegas had re-opened his meat shop on Junction Blvd in Corona and suggested they consider opening a new restaurant there. On May 17, 1976, they re-opened Rincon Criollo at 40-09 Junction Blvd. Sticking to the same recipes for classic dishes like Rope Vieja, Picadillo, and Lechon Asado, experience success once again. Celia Cruz, Jon Secada, and others who have visited the restaurant, have their pictures on the wall. On a stretch of Junction Blvd in Corona sits the one room Cuban Restaurant with memories too large to fit its walls.

Rodobaldo and Jesus Rene brought back to life the Ropa Vieja, the Moros y Cristianos, and the famous Lechon Asado that was so popular in Santiago de Las Vegas. Jesus Rene, the heart of the dining room and Rodobaldo, the soul of the kitchen. The Dream Team has been providing authentic Cuban food and genuine hospitality from there small restaurant in Queens for the past 34 years.

The Rincon Criollo Restaurant prides itself in traditional Authentic Cuban cooking set in a fun filled, family atmosphere. Come join the fun!

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Especiales del Dia - Specials of the Day

- **DOMINGO ... Lechon Asado con Arroz Moro y Yuca**
Roasted Pork marinated in Lime Juice Oregano and Garlic accompanied by Rice and Beans Cooked together with Bacon and boiled Yuca in Garlic Sauce
- **LUNES ... Picadillo con Arroz Blanco y Potaje de Garbanzos**
Ground Beef Stew accompanied by white rice and a Chick pea soup with bacon and potatoes called "Potaje de Garbanzos"
- **MARTES ... Ropa Vieja con Arroz Blanco y Potaje de Judias**
Shredded Flank Steak simmered in Tomato Sauce accompanied by white rice and a white bean soup with bacon and potatoes called "Potaje de Judias"
- **MIERCOLES ... Rabo Encendido con Arroz Blanco y Potaje de Chicharos**
Oxtails Stew with a red wine Tomato Sauce accompanied by white rice and a split pea soup with bacon and potatoes called "Potaje de Chicharo"
- **JUEVES ... Bistec en Cazuela con Arroz Blanco y Frijoles Colorados**
Braised Steak in Tomato Sauce accompanied by white rice and a red bean soup with bacon and potatoes called "Potaje de Colorados"
- **VIERNES ... Bacalao a la Vizcaina con Arroz Blanco y Frijoles Colorados**
Spanish Style Salted Cod Fish Stew in Biscay Sauce from the Basque region of Spain accompanied by white rice and a red bean soup with bacon and potatoes called "Potaje de Colorados"
- **SABADO ... Bolicho Asado con Arroz Blanco y Frijoles Colorados**
Cuban Pot Roast consisting of Eye Round Beef roast stuffed with Spanish Chorizo and covered in a Red Wine Tomato Sauce, accompanied by white rice and a red bean soup with bacon and potatoes called "Potaje de Colorados"

RINCON CRIOLLO

RESTAURANT



AMBIENTE FAMILIAR

AUTHENTIC CUBAN CUISINE

16 West Jericho Turnpike
Huntington Station, NY

631-271-2277

www.Rincon-Criollo.com

**VISIT OUR
NEW LOCATION!**
2232 Jericho Turnpike
New Hyde Park, NY

... HOURS ...
7 DAYS A WEEK • 12PM - 10PM

Before placing your order, please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

ALL MENU PRICES SUBJECT TO CHANGE