Sazón Y Pilón

KITCHEN & BAR

NEW CITY, NY • STONY POINT, NY

ISLAND CLASSICS

Chicharrones de Pollo Sin Hueso ★BEST SELLER 24
Crispy fried chunks of breaded chicken breasts served with white rice & red beans.

Pernil ★POPULAR 24
Slow-roasted pork with a robust garlic and oregano flavor, served with yellow rice and red beans.

Bistec Encebollado ★POPULAR 26
Thinly sliced top sirloin steak with onions, oregano, sofrito and vinegar. Served with white rice and red beans.

Pollo Guisado 18
Tender braised chicken leg and thigh, slow-cooked in a rich garlic, onion & oregano sauce. Served with white rice and red beans.

Pork Chops (2) 24
Two pork chops, fried or grilled, topped with caramelized onions and served with white rice and red beans.

Arroz Criollo con Pollo 18
A traditional Latin dish of tender chicken cooked with seasoned rice, bell peppers, onions, and cilantro. Served with a few maduros.
Mini caldero for one - 18 | Caldero for two - 32

GRILL & HOUSE FAVORITES



Churrasco al chimichurri 36
★BEST SELLER
Grilled skirt steak on a hot plate, served with chimichurri, and sweet plantains. Served with yellow rice and black beans.

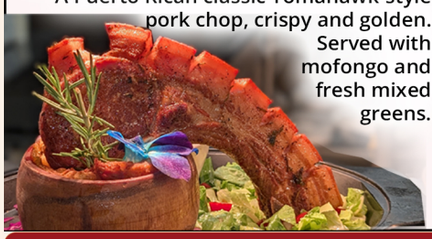
Grilled Ribeye Steak 38
14 oz hand-cut Angus Choice ribeye, grilled to perfection, finished with mixed vegetables and served with seasoned curly fries.

Grilled Chicken With Fresh Avocado Salsa 24
★ POPULAR
Cilantro-lime grilled chicken breast, topped with fresh avocado salsa and served with crispy yuca fries.

Chicharrón de Coliflor (Vegan) 18
Crispy, battered cauliflower florets, fried to golden perfection and seasoned with our house spices. Served with white rice and black beans..

CHEF'S SIGNATURE DISHES PLATOS DE AUTOR DEL CHEF

Chuleta Kan Kan 38
A Puerto Rican classic Tomahawk-style pork chop, crispy and golden. Served with mofongo and fresh mixed greens.



Chef's Pick **Creamy Coconut-Mango Salmon** 32
Pan-seared, oven-finished Atlantic salmon topped with our creamy coconut and mango sauce, fresh mango and pico de gallo, served with cilantro-lime rice and maduros.



Parrillada Mixta ★ POPULAR 36
A sizzling mix of grilled churrasco, chicken, and shrimp served with tostones. *Substitute chorizo for shrimp upon request.*



SEAFOOD MARISCOS



Paella Traditional ★POPULAR 36
Savory rice with chicken, chorizo, shrimp, clams, calamari, scallops, & mussels.
Add an 8 oz. lobster tail +24

Chef's Pick **Mofongo a la Mariscada** 38
Traditional mofongo topped with our rich, creamy seafood stew of shrimp, mussels, clams, scallops, and calamari.
Add an 8 oz. lobster tail +24

Garlic Butter Salmon 28
Golden-seared salmon, finished with garlic-infused butter, fresh citrus, and chopped cilantro. Served over sautéed spinach with crisp tostones.
Add 4 shrimp or 5 oz steak +12
Add 8 oz. lobster tail +24

Red Snapper 46
Whole red snapper, fried to a crisp or slow-roasted in a garlic sauce. Served with yellow rice and a few tostones.
Please allow up to 30 minutes for preparation.

Pulpo Criollo 32
Char-grilled jumbo octopus tentacle topped with a sautéed onion, peppers, garlic, and cherry tomatoes, finished with salsa criolla and served with crispy yuca fries.

Camarones al Ajillo 26
Eight jumbo shrimp sauteed in a savory garlic butter sauce, served with white rice and a few tostones.

Crispy Fried Shrimp 26
Eight jumbo shrimp coated in our seasoned crispy batter and fried golden, served with seasoned curly fries & tartar sauce.

SIDES ACOMPAÑANTES

White Rice or Yellow Rice	7
Red Beans (contains pork)	4
Black Beans	4
Skinny Fries	7
Seasoned Curly Fries	7
Yuca Fries	7
Side of Fried Cheese	7
Maduros (sweet plantains)	7
Tostones (green plantains)	7
Mixed Vegetables	7
Sautéed Spinach	7
Side House Salad or Side Caesar Salad	7
Side of Avocado (1/2)	5

MAKE IT A COMBO

Add a protein to your meal:

- Grilled Chicken (3 oz) . . . . . +6
- Churrasco (5 oz) . . . . . +12
- Masitas de Cerdo (7 oz) . . . . . +10
- Chicharron de Pollo (7 oz) . . . . +10
- Shrimp (4) . . . . . +12
- Lobster Tail (8 oz) . . . . . +24

DESSERT

Flancocho ★ BEST SELLER 10
A fan-favorite dessert—a combination of light cake and rich custard flan, finished with caramel sauce.

Chef's Pick **Cheesecake** 10
Homemade cheesecake with a rich and creamy flavor and a buttery graham cracker crust.

Tres Leches Cake 10
Ultra-light sponge cake soaked in a sweet milk mixture.

Flan 8
A delicious baked custard dessert topped with caramel sauce.

KIDS MENU MENU INFANTIL

Chicken Nuggets 9
6 crispy fried nuggets with your choice of fries

Cheese Quesadilla 12
Golden grilled flour tortillas stuffed with melted cheese, served with pico de gallo and sour cream.
Add chicken, beef, or pork +4 • Steak +8

Salchipapa 9
French fries topped with two sliced hot dogs, served with mayo-ketchup.
Add mozzarella or cheddar chesse +4

BEVERAGES BEBIDAS

Cranberry, Orange, or Pineapple Juice	3
Bottled Water	3
Fountain Soda: Coke, Sprite or Seltzer	3
Can Soda: Coke, Diet Coke, Sprite or Ginger Ale	3
Country Club Soda: Merengue or Frambuesa	3
Good-O: Kola Champagne	3
San Pellegrino 25.3 oz.	7
Red Bull 8.4 oz.	5
Cafe Con Leche	5
Coffee or Tea	3
Espresso	3
Cappuccino Regular milk or coconut milk	5
Snapple: Lemon Tea, Diet Tea, Apple, Fruit Punch or Kiwi	3
Lemonade or Apple Juice	3
Virgin Pina colada	10

***Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.**

A 20% service charge will be added to groups of 6 or more and all bills over $150 | www.sazonypilon.com