



## APPS

### Imperia 305 Sliders

Beef and Chorizo blended Pattie, lettuces, tomato, Gouda cheese, fried onion, shoestring potatoes, Imperia sauce  
\$9.50

### Grilled Island Chicken Wings

Caribbean marinated and grilled, served with a side of Cilantro aioli  
\$7.95

### Fried Calamari

Tossed Asparagus tips served with a side of spicy aioli  
\$10.00

### Bloody Marry Ceviche

Snapper, Shrimp, Calamari, tomato citrus juice, tomato, cilantro, red onion and celery  
\$12.00

### Guava BBQ Spare Ribs

Pineapple & cucumber chutney  
\$8.50

### Shrimp Empanadas

Pico de Gallo  
\$7.00

Chef's Soups of The Day \$5.95

## Salads

### Imperia Special

Mixed greens, bell peppers, scallion, olives, avocado, red cabbage, tomato, cucumber, carrots, feta tossed with balsamic vinaigrette  
\$9.95

### Cranberry Spinach

Mixed greens, spinach, walnuts, strawberries, cranberries, raisins, feta cheese served with a side of raspberry vinaigrette  
\$9.95

### Quinoa Salad

Mixed greens, feta, red cabbage, Tomato, avocado, snow peas, served with a side of balsamic vinaigrette  
\$9.95

### Island Paradisio Salad

Avocado, mango, pineapple, sunflower seed, red bell pepper, and cilantro on a bed of mixed greens tossed with light vinaigrette  
\$9.95

## Burgers, Pinchos & Sandwiches

All are served with a side of fries

### Flagler Burger

8oz beef, lettuces, tomato, Gouda cheese, bacon, fried onion, Dijon mustard sauce  
\$12.00

### Jibarito Sandwich

Hawaiian marinated Top Round Steak, lettuce, tomato, red onion, cilantro mayo, fried green plantains, and choice of mixed greens salad  
\$9.00

### Pinchos

Choice of Steak Tenderloins or Chicken skewers with red pepper and red onion, served with a side Salsa Creole and French Baguette  
\$16.00

## Seafood

### Yellow Tail Snapper

Snapper Filet, sautéed green plantains, spinach, and shrimp broth  
\$14.95

### Grilled Salmon

Passion fruit glaze served with grilled asparagus  
\$13.50

## Poultry

### Berry Organic Chicken

8oz Organic Chicken Breast, asparagus, garlic mashed potato, and dehydrated cranberry marsala sauce  
\$12.50

### Latin Chicken Fricassee

Chicken, potato, and vegetable stew served with brown rice

\$8.50

## Steaks

All steaks are served with a quarter lb. chorizo links and choice of one side

### 8oz Beef Tenderloin Filet

\$26.00

### 16oz New York Strip Loin

\$29.50

### 16oz Ribeye Steak

\$32.00

## Sides

French Fries

Garlic Mashed Potatoes

Grilled or steamed vegetables

Fried Green Plantains

Rice and Beans

All Sides are \$4.50

## Deserts

### Key Lime Pie

\$6.00

### Chocolate Cake

\$6.50

### Nutella Crepes

\$5.50

**SEE FURTHER...**

## DESCRIPTIONS & MENU ITEM IMAGES

### **Shrimp Empanadas:**

Imperias's **empanada** is a stuffed pastry baked and fried, such as many countries in Southern Europe, Latin America, and parts of Southeast Asia prepare this classic dish. Empanadas are made by folding dough or bread around stuffing, which usually consists of a variety of meat, cheese, vegetables or fruits, among others. Imperia gelatins the shrimp, tomato, cilantro, onions, and garlic, stuffs the mixture and then fries the empanada where the gelatin melts into a perfect juicy and crispy bite. Served with pico de gallo, a Mexican dish also called **salsa fresca**, which is a fresh, uncooked condiment made from chopped tomato, onion, cilantro, and chilis (typically jalapeños or serranos).



### **The Imperia 305 sliders:**

These sliders are variations of a **frita** which is a Cuban dish with a seasoned ground beef patty and our added 305 flair of chorizo, then placed on Cuban bread buns, topped with shoestring potatoes, lettuce, fried onions, Gouda cheese, shoestring potatoes, and our Imperia spiced ketchup sauce.



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### **Cranberry Spinach**

Mixed greens, spinach, walnuts, strawberries, cranberries, raisins, feta cheese served with a side of our Imperia house-made raspberry vinaigrette.



### **Jibarito sandwich:**

Chicago restaurateur Juan "Peter" Figueroa introduced the jibarito at Borinquen Restaurant, a Puerto Rican restaurant in the Humboldt Park neighborhood, in 1996, after reading about a Puerto Rican sandwich substituting plantains for bread. The sandwich's popularity soon spread to other Latin-American restaurants around Chicago, including Mexican, Cuban and Argentinian establishments, and jibaritos now can be found in some mainstream eateries as well. Imperia's jibarito is made with top round steak in a Hawaiian marinade, lettuce, tomato, red onions, and a cilantro mayo. This sandwich is with two fried green plantains, making this an even more unique dish.



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### **Yellowtail Snapper:**

Yellowtail Snapper is an abundant species of snapper found along the North American coast of the Atlantic Ocean. Local to south Florida, they have a flaky texture to them. Imperia serves it pan seared with sautéed green plantain, spinach and a shrimp broth served with lime. This dish gets more flavorful and enjoyable, bite after bite! The perfect ladies dish, as the plantains feel like a nice potato starch.

