



**Chefs on the Run**  
**10 E Mowry Dr.**  
**Homestead, FL 33030**  
[www.chefsontheruninhomestead.com](http://www.chefsontheruninhomestead.com)



**CARIBBEAN-AMERICAN GASTRO PUB**

**ME**  
.....  
**NU**



**YOUR  
TASTE  
BUDS  
WILL  
THANK  
YOU!**

**AWARD WINNING CUISINE**

# PA' PICAR

## APPETIZERS

### Churrasco Skewers \$15

Herb marinated certified angus beef, chimichurri aioli

### Surullitos \$6

Deep fried cheese polenta sticks, criolla sauce.

### Habanero Chicken \$9 🔥 HOT 🔥

Deep fried boneless chicken, Tres Chiles butter, lime ranch.

### Alcapurrias \$6

Green banana, malanga fritters, picadillo red pepper aioli.

### Bolitas De Queso \$8

Smoked gouda cheese, Edam cheese, Guava Yabba glaze.

### Macarrones Con Res \$10

Award winning Chipotle mac n' cheese, tomato-sofrito braised beef, truffle oil, Pecorino parmesan cheese.

### Greek Tabouleh Salad \$7

Tri-color quinoa tabouleh (parsley, lemon juice, EVOO), tomatoes, European cucumbers, feta cheese, tandoori naan.

### El Pork Belly \$12

Spiced rubbed pork belly, Korean lime BBQ, cucumber mint.

### Hummus \$8

House made hummus, tandoori naan, fried tostones, EVOO.

# SANGUICHES

SERVED WITH FRENCH FRIES

### Tripleta \$12

Puerto Rican street food style 3 meat sandwich, provolone cheese, grilled onions, chimichurri aioli, lettuce, tomatoes, tandoori naan.

### Ño! Chicken Sandwich \$13

Deep fried chicken, AWSB, sweet BBQ, provolone cheese, white cheddar cheese, pickled red onions, Rugged Sauce™.

### Greek Steak Tabouleh \$13

Churrasco steak, grilled onions, quinoa tabouleh, lettuce mix, tomatoes, European cucumbers, feta cheese, lemon yogurt, naan.

### 🔥 ¡Ay Ay Ay! 🔥 \$12

Deep fried chicken, tossed in Chef Jodrick's habanero butter, grilled onions, provolone cheese, Gorgonzola blue cheese mousse, lettuce, pickles.

### Chicken & Hummus \$12

Flat grilled chicken, cremini mushrooms, grilled onions, garam masala, house hummus, lettuce, tomatoes, feta cheese, tandoori naan.

## KIDS MENU (12 AND UNDER)

Chomper Chicken \$5 Deep fried boneless chicken

Kids Grilled chicken \$6 A la plancha grilled chicken skewers

Kids Churrasco \$10 A la plancha grilled churrasco steak

Grilled Cheese \$5 Tandoori naan, American Cheese

SERVED WITH FRENCH FRIES

# CHEF JODRICK'S BURGER COLLECTION

SERVED WITH FRENCH FRIES



Burgers powered by the  
very best.

## I Just Want A Burger \$14

Our most requested burger Choose from one of these cheeses  
American, Havarti, Muenster or Provolone cheese

## Black & Blue & Oink \$15.50

(rare) Lightly blackened burger, Havarti, Gorgonzola bleu cheese  
mousse, AWSB.

## ÑO Burger \$18.50 (Award winning)

AWSB, white cheddar, Kerrygold Irish white cheddar, sweet BBQ,  
pickled red onions, Rugged Sauce™.

## El Jim Burger \$15.50

Provolone cheese, Gorgonzola blue cheese mousse, pickled red  
onions, habanero butter sauce.

## Chef La Burger \$16.50 (South Florida Top Rated)

Hot pastrami, creole mustard, grilled onions, Provolone cheese.

## El Parce Burger \$15.50

Muenster cheese, pineapple jam purée, criolla sauce, plantain crisp.

## El Yunque Burger \$18.50

AWSB, mofongo patty, Provolone cheese, grilled red onions,  
criolla sauce, chimichurri aioli.

## Mac Jones Burger \$18.50

Chef Jodrick's blackened spice, AWSB, American cheese,  
Muenster cheese, Chipotle mac n' cheese, truffle oil,  
Pecorino parmesan cheese.

## What Diet Bro? \$23

1lb beef, AWSB, pastrami, American cheese, white cheddar,  
roasted Muenster cheese, grilled onions, criolla sauce, fried  
free range egg.

## Bird is the Word \$16

Chef Jodrick's unique poultry burger blend, AWSB, Muenster  
cheese, citrus papaya salsa.

## Show me your Green Burger \$15

Vegan friendly mofongo patty (plantain, garlic), vegan  
cheese, Avocado, lettuce tomatoes, red onions, pickles.

### ADD ONS & EXTRAS

American, Havarti, Provolone, Muenster cheese \$1.25

White Cheddar \$2.50 AWSB \$2.75 Extra CAB patty \$5

Free Range Fried Egg \$2 Grilled Onions \$2 Pickled Red Onions \$1.25

Plantain Crisp \$1

Products may change due to availability

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may  
increase the risk of food-borne illnesses.

# ENTREES



## Cari-Bowls (GF/C) Caribbean-Inspired Bowls

Arroz con gandules, tostones, huevo frito, special potato salad pickled red onion, chimichurri aioli red pepper aioli.

Churrasco Steak \$17 Fried Jerk Pork \$15 Pollo A La Plancha \$13

## Mongolian Bowls (GF/C) Asian-Inspired Bowls

Yellow squash, baby bok choy, cremini mushrooms, green onions, soy lime ginger aioli, sambal, Asian noodles or herbal Jasmine rice.

Chicken \$13 Pork \$15 Churrasco Steak \$18

 Vegetarian Friendly/Vegan  \$17

## Mofongo Bowls (GF/C) Our Heritage In A Bowl

House mofongo, arroz con gandules, criolla sauce, pickled red onions, bone broth.

Plain \$5 Churrasco steak \$19 Adobo chicken \$14 Cerdo frito \$16

 Vegetarian/Vegan Friendly  \$18

What is mo-fon-go?

mə'fäNG/gō/ noun: mofongo Puerto Rican dish of deep-fried green plantains mashed together with garlic & pork

# SALADS

Garden Salad \$8 Side Salad \$4

Lettuce blend, grape tomatoes, European cucumbers, red onions

Choose from one of these dressings:

Sesame ginger, lime ranch, balsamic vinaigrette, or lemon yogurt.

Chef La Salad \$15

Chef Jodrick's signature salad, lettuce blend, a la plancha chicken, AWSB smoked cheese, grape tomatoes, European cucumbers, red onions, free range fried egg, dressing of choice.

De Milo Salad \$15

Lettuce blend grape tomatoes, European cucumbers, quinoa tabouleh, pickled red onions, feta cheese, lemon yogurt, grilled chicken.

# SIDES

French fries \$3.50 Pecorino truffle fries \$6.50 Tostones \$4  
Chipotle Mac \$4 Arroz con gandules \$3.50 Herb Jasmine rice \$2  
Brussels sprouts \$7

**15% Gratuity is added to ALL orders**

