



ROOFTOP

MENU

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APPETIZERS



EDAMAME AL WOK

\$12

Wok-seared edamame tossed in butter, soy sauce, and Japanese togarashi seasoning.

PORK BELLY BAO BUN

\$14

Three fluffy steamed bao buns filled with crispy pork belly, glazed in our signature Asian sauce, topped with toasted sesame seeds, pickled onions, and fresh cabbage.

Add an extra bao: \$5.00

FISH TACOS

\$15

Three flour tortillas filled with crispy tempura catch of the day, fresh cabbage slaw, seasonal tropical fruit, pico de gallo, and cilantro aioli.

Add an extra taco: \$5.00



DUMPLING

\$12

Pork dumplings served with eel sauce, sweet orange sauce, yellow chili aioli, topped with fresh scallions and crispy quinoa.

Add an extra dumpling: \$3.00

PEGAO TUNA TARTARE

\$16

Crispy scorched rice topped with fresh tuna tartare, avocado, yellow chili aioli, eel sauce, and fresh jalapeño.

SPICY GUAVA WINGS

\$12

Crispy chicken wings glazed in a sweet and spicy guava-sriracha sauce, finished with toasted sesame seeds and fresh scallions.

ASIAN SLIDER BURGERS

\$15

Tempura-crusted pork and beef sliders served over crisp cabbage slaw with Japanese mayo, pickles, and scallions. Finished with toasted sesame seeds, eel sauce, and a touch of yellow chili aioli.

Add an extra slider: \$5.00

CEVICHE

\$20

Fresh catch of the day marinated in traditional Leche de Tigre, tossed with bell peppers, pico de gallo, pickled onions, and seasonal tropical fruit. Finished with yellow chili sauce and crispy Peruvian cancha corn.

PORK BELLY EGG ROLLS

\$14

Golden-crispy egg rolls stuffed with juicy pork belly, served with fresh cabbage slaw, pickled onions, creamy yellow chili aioli, and finished with eel sauce and sweet orange glaze for the perfect balance of savory and sweet.



SASHIMI & NIGIRI



SASHIMI

TUNA (3 PIECES)	\$9
SALMON (3 PIECES)	\$8
HAMACHI (3 PIECES)	\$9

NIGIRI

TUNA (2 PIECES)	\$12
SALMON (2 PIECES)	\$10
HAMACHI (2 PIECES)	\$9

CLASSIC ROLL

CALIFORNIA ROLL

\$9

Crab, avocado, cucumber, and tobiko.

PHILLY ROLL

\$12

Smoked salmon, avocado, and cream cheese.

SPICY TUNA

\$10

Fresh tuna, spicy mayo, and scallions.

SHRIMP TEMPURA

\$14

Crispy tempura shrimp, cucumber, avocado, eel sauce, and fresh scallions.

RAINBOW ROLL

\$16

Fresh catch of the day, salmon, and tuna.



SPECIAL ROLL

MAMBA ROLL

\$22

Tempura shrimp, spicy crab, cream cheese, and sweet plantain, topped with freshwater eel, eel sauce, yellow chili aioli, scallions, and crispy quinoa.

REMEMBER #8

\$18

Crab, avocado, and cucumber, wrapped with smoked salmon and finished with toasted sesame seeds, tempura flakes, sweet orange sauce, and Japanese mayonnaise.

3 PEAT

\$22

Fresh catch of the day, salmon, tuna, avocado, cucumber, oyster sauce, passion fruit yellow chili sauce, and tobiko.

VENENO DULCE ROLL

\$18

Tempura salmon, spicy crab, avocado, and caramelized sweet plantain.



CRIOLLO ROLLS

CRIOLLO ROLL

\$18

Angus skirt steak, avocado, cream cheese, sweet plantain, finished with eel sauce and spicy mayo.

BORICUA ROLL

\$15

Tempura chicken, avocado, cream cheese, sweet plantain, guava glaze, and Japanese mayo.

COQUÍ ROLL

\$20

Tempura crab, cucumber, sweet plantain, and cream cheese, topped with fresh catch of the day ceviche, eel sauce, seasonal tropical fruit, and Peruvian yellow chili aioli.

JIBARITO ROLL

\$18

Smoked salmon, avocado, cream cheese, topped with spicy crab, pico de gallo, seasonal tropical fruit, crispy arañitas (shoestring plantains), and guava glaze.

CARIBEÑO ROLL

\$20

Tempura shrimp, avocado, cream cheese, topped with spicy crab, pico de gallo, seasonal tropical fruit, crispy shoestring plantains, and eel sauce.





FRIED ROLLS

CRISPY ROLL

\$22

Salmon, tuna, avocado, and sweet plantain, wrapped and lightly fried in tempura, then finished with eel sauce, Peruvian yellow chili aioli, and Japanese mayonnaise.

MONTE FIJI

\$24

Tuna, salmon, avocado, and cream cheese, wrapped in a crispy tempura shell and finished with eel sauce, spicy mayo, honey mustard, a touch of sriracha, and fresh scallions.

ENTRÉES



CHICKEN LO MEIN

\$22

Wok-tossed noodles with tender chicken, crisp vegetables, ginger, and our signature Asian sauce, finished with toasted sesame seeds.

Add: Angus Skirt Steak

Add: Shrimp

CHICKEN CHAUFU FRIED RICE

\$24

Peruvian-style wok-fried jasmine rice with chicken, fresh vegetables, egg, shiitake mushrooms, ginger, garlic, soy sauce, sesame oil, and oyster sauce. Served with sweet plantains and crispy shoestring potatoes.

Add: Angus Skirt Steak

Add: Shrimp

PORK BELLY CHAUFU FRIED RICE

\$30

Peruvian-style wok-fried jasmine rice with crispy pork belly, vegetables, egg, shiitake mushrooms, ginger, garlic, soy sauce, sesame oil, and oyster sauce. Served with sweet plantains and crispy shoestring potatoes.

PESCADO A LO MACHO

\$38

Lightly battered fresh catch of the day served over a rich seafood stew with handmade gnocchi.





GLAZED MISO SALMON

\$34

Miso-glazed Atlantic salmon served over our house-made whipped potatoes infused with Peruvian yellow chili, accompanied by sautéed seasonal vegetables finished with an Asian-inspired herb sauce.

NY STEAK TATAKI

\$45

Premium Angus New York Strip, grilled to your preferred temperature, served over our signature Asian-style risotto with shiitake mushrooms, crispy garlic chips, microgreens, and achiote oil.

GRILLED CHICKEN BREAST

\$18

Herb-marinated chicken breast, perfectly grilled and served over traditional Puerto Rican root vegetable mash, accompanied by Asian-style sautéed vegetables.

ANGUS SKIRT STEAK

\$36

Juicy Angus skirt steak grilled to your preferred temperature, served over traditional Puerto Rican root vegetable mash with roasted peppers, grilled onions, asparagus, crispy garlic chips, microgreens, and achiote oil.

KOBE BURGER

\$22

Premium beef burger served on artisan bread with bacon jam, spring mix, aged cheddar cheese, fresh guacamole, grilled onions, and crispy pork cracklings. Accompanied by French fries with wasabi aioli.



SIDES

White Rice

Seasonal Vegetables / House Salad

Candied Sweet Plantains, Puerto Rican Root Vegetable Mash, Garlic
Tostones, French Fries, Whipped Potatoes

\$6

*Chicken Chaufa Fried Rice, Vegetable Lo Mein, Truffle French Fries

\$9

***Risotto**

\$12

SALADS

SPICY CRAB SALAD

\$15

Fresh spring mix topped with spicy crab, avocado, and scallions.

HOUSE SALAD

\$15

Fresh spring mix with grilled chicken breast, pico de gallo, feta
cheese, candied walnuts, seasonal tropical fruit, and house
aioli dressing.



KIDS MENU

For children 12 years old and under.

TEMPURA CHICKEN TENDERS

\$10

Served with French fries or steamed white rice.

CHEESEBURGER

\$10

Classic cheeseburger served with French fries.

ANGUS SKIRT STEAK STRIPS

\$15

Tender grilled Angus skirt steak strips served with French fries or steamed white rice.

DESSERTS



MATCHA FLAN

\$12

Creamy matcha flan served with pistachio-mint gelato.

TRES LECHES CHOCOLATE

\$14

Moist triple chocolate sponge cake soaked in evaporated milk, sweetened condensed milk, and fresh milk, finished with whipped cream and dulce de leche.

COCONUT TRES LECHES

\$12

Light vanilla sponge cake infused with coconut, soaked in a creamy blend of coconut milk, fresh milk, and sweetened condensed milk, topped with whipped cream and toasted coconut flakes.

APPLE BREAD PUDDING

\$12

Warm apple bread pudding served with caramel sauce and seasonal fruit.

Add a Scoop of Gelato \$3.00



FRESH JUICES

ORANGE	\$5
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PASSION FRUIT	\$5
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PINK GRAPEFRUIT	\$5
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PINEAPPLE	\$5
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CRANBERRY	\$5
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MOCKTAILS

NOTHING BUT NET MULE	\$10
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MELON SWISH	\$10
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SHOW TIME	\$10
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BEERS

MEDALLA	\$4
MICHELOB ULTRA	\$4
SAPPORO	\$4
CORONA	\$4
OCEAN LAB	\$5

LEMONADES

LEMONADE

\$5

ADD:

Passion fruit, lychee, cantaloupe, strawberry, lavender, or coconut.

\$1

Ginger

\$2

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER

\$3

PERRIER SPARKLING WATER

\$3.50

TABLE WATER SERVICE



BASIC TURNOVER

Mamba Mule

\$12

House ginger beer, premium vodka, and fresh lime.

Mr 81 Old Fashioned

\$13

Rye whiskey, house bitters, and a smoked finish.

JR Sour

\$13

Rye whiskey, Disaronno, fresh lime juice, honey, and tamarind juice.

Lakers Sangría

\$12

Red blend wine, vodka, Aperol, Amaro Montenegro, and fresh passion fruit juice.

Clutch Mojito

\$12

Plantarum White Rum, house mint-lime cordial, fresh lime, and Angostura bitters.

+ Coconut + Strawberry
+ Passion Fruit + Melon



NEW

The Black Mamba \$12

Rye whiskey, Disaronno, Maraschino liqueur, and house bitters.

Redeem Rita \$14

Your choice of mezcal or tequila, crème de cassis, Cointreau, fresh passion fruit juice, lime, and house hibiscus syrup.

Lychee Martini \$12

Premium vodka with lychee syrup and house lychee cordial.

Pisco Sour de Parcha \$15

An elegant blend of premium Peruvian pisco, fresh lime, and passion fruit, shaken to a silky finish with a refined tropical character.



MAMBA COCKTAILS

"1346"

\$13

Rye whiskey, Campari, Amaro Averna, and house orange citrus syrup.

Parachute

\$13

Dry gin, mixed berries, red wine, and lavender bitters.

Up & Under

\$14

Rye whiskey, Amaro Averna, Campari, cherry bitters, and fresh lime.





The Steal and Slam

\$12

Your choice of tequila or mezcal, fresh pineapple juice, lime, red wine, hibiscus syrup, and warm baking spices.

Crossover

\$13

Premium rum, house orange-ginger marmalade, black tea syrup, and aromatic bitters.

Bajo Cero

\$14

Citadelle Gin infused with butterfly pea flower, lavender syrup, and crème de violette.

Melon Swish

\$12

Vodka, fresh tamarind juice, lime, melon purée, and mint syrup.

Meyers Espresso

\$13

Fresh espresso, Licor 43, Maraschino liqueur, espresso liqueur, and your choice of vodka or preferred spirit.



WINE SELECTION

SPARKLING

Canella Prosecco DOC - Italy

Glass: \$10

Bottle: \$32

WHITE WINES

A to Z: Chardonnay, Oregon

Bottle: \$42

Angeline: Sauvignon Blanc, California

Bottle: \$35

Castello Banfi "San Angelo" Pinot Grigio - Italy

Bottle: \$35

Pazo Pondal "Leira" Albariño — Spain

Glass: \$9

Bottle: \$32



RED WINES

14 Hands: Cabernet Sauvignon, Washington

Glass: \$9

Bottle: \$32

Bodegas Comenge "El Origen" Tempranillo — Ribera del Duero, Spain

Bottle: \$55

Chateau ST. Michelle "Indian Wells": Red Blend, Washington

Bottle: \$48

Clos Pegase: Merlot, Napa Valley, California

Bottle: \$52

Navigator: Pinot Noir, Russian River, California

Bottle: \$42

RouteStock: Cabernet Sauvignon, Napa Valley, California

Bottle: \$55





ADVERTENCIA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

<<Please inform your server of any food allergies before placing your order.>>

Consumir carnes, aves, pescados, mariscos o huevos, crudos o poco cocidos puede aumentar su riesgo de contraer enfermedades transmitidas por alimentos.

<<Por favor notificar en caso de una alergia.>>

 Arecibo

 **blackmambarooftop**

 **787-933-3535**



Black
& Mamba

