

KITCHEN: MONDAY - Thursday 12PM to 11PM / Friday 12PM to 1AM
 SATURDAY 11AM-1AM & SUNDAY 11AM TO 12AM



57 DEPASQUALE SQUARE

TAKE OUT: 401.432.7449 ~ www.BLENDPVD.com

Pa' Picar

APPETIZERS

BOLITAS DE MOFONGO RELLENAS DE CAMARONES Y QUESO

House-made mofongo balls stuffed with shrimp and mozzarella, rolled in Panko breadcrumbs & fried until golden brown. Served with blend sauce. 10

CALAMARI ALL' ITALIANA Point Judith fresh baby squid, lightly breaded then fried until golden and sautéed with hot and sweet pepper rings and fresh squeezed lemon juice. Served with a side of marinara. 12

CEVICHE

Fresh seasonal scallops, calamari, shrimp and clams marinated in our cilantro, onion, tomato, pineapple juice citrus marinade. Served with a toasted baguette. 12

CHICHARRON DE POLLO

Adobo fried free-range bone in chicken pieces. Served with lime wedges. 10

JIBARO PASTELITOS

Fried empanadas filled with your choice of shredded **sofrito chicken & cheese** or ground **sofrito beef & cheese**. 10

COCONUT SHRIMP Hand-dipped jumbo shrimp tossed in flaky coconut and fried crisp to perfection. Served with piña colada & mango habanero sauce. 10

MIJOS TACOS

Soft tortilla shells filled with BBQ **pulled pork** or **sofrito chicken**, smoked ham, Swiss cheese, sweet pickle relish, chipotle sauce and crispy shallots. 10

TOSTONES SLIDERS BBQ **pulled pork** or **sofrito chicken**, jicama slaw, creamy dressing and crispy shallots on tostones. 10

SWEET PLANTAIN TACOS

Soft tortilla shells filled with fried sweet plantains, jicama slaw, Cotija cheese, habanero hot & spicy sauce, mango salsa, cilantro, & Blend sauce. 10

PICADERA Fried Medley; Tostones, yucca fries, chicharon de pollo, longaniza Dominican sausage, induveca salami, smoked ham and queso frito. 24

EMPANADA'S DE YUCCA House-made yucca shell stuffed with shredded sofrito seasoned chicken. Served with blend sauce. 7

Ensaladas

SALADS

ENSALADA CÉSAR

Romaine lettuce and house-made plantain croutons, crispy bacon and avocado chunks tossed in our traditional Caesar dressing. Topped with shaved Parmigiano Reggiano. 9

CARIBBEAN CAPRESE Alternating vine-ripened tomato wedges, avocado slices, queso blanco drizzled with a mango, lime, and cilantro dressing. 9

Add to salad

Chicken Breast 4 - Pulled Pork 4 - Seared Shrimp 6 - Churrasco Steak 6

Daily Blunch

Served Monday - Friday 12-5 and Saturday & Sunday 11-5pm

DR ALL DAY Mangu (mashed plantains), pickled red onions, salami induveca, queso frito, longaniza Dominican sausage and two fresh eggs. Served with a toasted baguette. 12

EL GRINGO Crispy bacon, 3 fresh eggs, crispy home fries. Served with a toasted baguette. 10

CHURRASCO & EGGS

Grilled skirt steak, 3 eggs, crispy home fries and a toasted baguette. 17

TRES LECHES FRENCH TOAST Thick slices of Portuguese sweet bread soaked in sweet three-milk sauce and battered in egg, then griddled golden brown. Topped with roasted coconut flakes, sliced strawberries, powdered sugar, whipped cream and served with maple syrup 10

TORTILLA A MI MANERA

Start with three cage free jumbo eggs With any two ingredients. 10

Extra ingredients .75 each Select from the following: Longaniza Dominican sausage, induveca salami, smoked ham, crispy bacon, chives, caramelized Spanish onions, pickled red onions, avocado, vine ripe tomatoes, roasted jalapeno peppers, queso frito or Swiss cheese.

Blended Burgers

Served All Day

Our signature blend of four different cuts of ground beef, hand formed and cooked to your desired temperature.

BLENDED BURGER* Signature blend of beef topped with queso frito, fresh salami, avocado slices, vine tomatoes served on a clarified toasted Brioche bun. Served with a side of Blend sauce. 15

CHIMI DE LA BROA Signature beef blend pressed with raw onions and peppers, topped with American cheese, jicama slaw, sliced tomatoes and finished with Blend sauce pressed in-between Cuban bread. 13

Sandwiches

Served All Day

SANDWICHES ARE SERVED BETWEEN PRESSED CUBAN BREAD

CHICHARRON DE POLLO Battered boneless fried chicken breast topped with crispy bacon, American cheese, sliced vine ripe tomatoes, jicama slaw, and blend sauce 13

THE CUBANS CUBAN Sofrito Hand pulled pork, smoked ham, Swiss cheese, pickles and our housemade tangy mustard aioli. 15

GRILLED CHICKEN BREAST Sofrito grilled boneless chicken breast topped w/ American cheese, jicama slaw, vine ripe tomato & lemon salsa fresca. 13

BISTEC Y QUESO Marinated skirt steak, topped with roasted peppers, caramelized onions and American cheese. 15

Burgers & Sandwiches are served with a choice of yucca fries, tostones César or house salad

SIDES	Queso Frito	4	House or César salad	4
	Yucca Mash	4	Tostones	4
	Arroz y Habichuelas (Rice&Beans)	4	Maduros	4
	House-made Yucca Fries	4	Aguacate	4
	Bacon yucca cake	4	House made potato chips	4

Entradas

SERVED ALL DAY

MAR Y TIERA (Surf & Turf) Hand-cut **12oz** sirloin steak marinated with Latin spices, served over a Malbec demi-glaze. Topped with Achiote seasoned seared shrimp and drizzled with a lemon salsa fresca. 26

BISTEC A' CABALLO Hand cut **12oz** Sirloin steak marinated with Latin spices topped with caramelized onions and peppers drizzled with a pan steak sauce, garnished with a sunny side up farm fresh egg. 24

CHURRASCO Hand pounded **12oz** skirt steak marinated with our house sofrito. Topped with tangy pickled cabbage slaw and caramelized onions. Served with salsa fresca. 23 Add Achiote seasoned seared shrimp. 29

PECHUGA A LA PARILLA

Flame grilled chicken breast topped with a lemon-butter garlic sauce. 18

PARRILLADA MIXTA Mixed grilled medley of marinated **6oz** skirt steak, sofrito boneless chicken breast, Achiote seasoned shrimp and longaniza sausage. Served with salsa fresca and toasted baquette. 25

All above entrees served with rice & beans or a choice of yucca fries, yucca mashed, tostones, side house or Cesar salad.

BLEND MOFONGO A Blend of fried tostones & yucca mashed together with an adobo and roasted garlic finished with a brijol butter sauce.

Choice of seared Chicken 19, Shrimp 22, BBQ pork 19, Churrasco steak 21.

CAMARONES AL AJILLO Jumbo pan seared shrimp tossed with a roasted garlic butter reduced with white wine & garnished with crispy bacon, drizzled with pan sauce. Served on top of yucca mashed. 18

MATAMBRE Hand pounded **12oz** skirt steak. Topped with roasted red peppers, caramelized purple onions and a farm fresh egg with a rustic salsa fresca and triguisar oil. Served on top of an oversized fried yucca bacon cake. 24

SAFFRON PAELLA Longaniza Dominican sausage, strips of chicken breast, calamari, shrimp little necks, mussels and English peas simmered in saffron rice. 29 **With half a lobster** 36

ZACAPA GRILLED SALMÓN Over sized fried yucca bacon cake topped with grilled salmon, achiote shrimp, sautéed vegetables, and mango lemon butter sauce. 24

CAZUELA DE PESCADO Y MARISCO Fish stew medley of fresh lobster, calamari, mussels, clams, shrimp, chunks of salmon and diced yucca. Simmered in a light tomato saffron broth. Served with a toasted baguette. 30

FILETE DE PESCADO EMPANIZADO Beer battered haddock filet fried until golden served with yucca fries, tostones in a rustic salsa fresca and Chipotle Blend sauce. 16

ABUELITAS FLAN

This authentic traditional coconut flan has been passed down two generations. Truly a must try! 8

TRES LECHES

Sweet vanilla sponge cake soaked in a sweet three-milk sauce. Topped with whipped cream and roasted coconut flakes. 8

Postres

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. PLEASE NOTIFY WAITSTAFF OF ANY FOOD ALLERGIES. \$3 PLATE SPLITTING FEE

Specialty Drinks

MANGO-JALAPENO MARGARITA Glass: 10 / Pitcher: 34

Fresh jalapeño infused lime juice hand shaken with mango tequila, Cointreau and mango puree served with a seasoned salt rim.

MARGARITA Glass: 10 / Pitcher: 34

Don Julio Tequila, Cointreau, sour mix & choice of fresh **tamarind, mango, guava** or **passion** fruit puree.

BLENDOPOLITAN Glass: 10 / Pitcher: 34

Passion fruit liqueur, vodka, mango puree a splash of cran.

MARTINEZ Glass: 10 / Pitcher: 34

The Latino cousin of the martini. Smirnoff Coconut vodka, pineapple juice, grenadine, garnished with rum-infused golden pineapple.

MAMAJUANA MOJITO Glass: 10 / Pitcher: 34

Kalembu Mamajuana, muddled with fresh limes, soda and fresh mint.

ORANGE BAMMA-SLAMMA Glass: 10 / Pitcher: 34

Smirnoff orange vodka, amaretto, Red Bull orange and lemon juice. Garnished with an orange slice & mint. Served over ice.

CAIPIFRINHA Glass: 10 / Pitcher: 34

Our twist on Brazil's national cocktail, made with white rum, brown sugar, lime and choice of fresh **tamarind, mango, guava** or **passion** fruit puree.

SANGRIA ROJA / SANGRIA BLANCA Glass: 9 / Pitcher: 24

Choice of red or white wine. A delicious blend of fresh fruit w/ brandy, spiced rum, triple sec and peach schnapps topped with a splash of OJ and Sprite.

BUSTELO ESPRESSO MARTINI 10

Espresso, Kahlua, Smirnoff Vanilla vodka, Baileys and Hazelnut liqueur served cold and frothy.

MIMOSA Glass: 8 Pitcher: 24

Champagne & choice of fresh **tamarind, mango, guava** or **passion** fruit puree.

PINA COLADA Glass: 10 / Pitcher: 34

Enjoy our version of this Puerto Rican creation. Coconut and Spiced Rum, coconut cream and pineapple juice served over ice.

MANGO TANGO Glass: 10 / Pitcher: 34

Smirnoff mango vodka, coconut rum, mango peach pure, pineapple & cranberry juice.

MOJITO Glass: 10 / Pitcher: 34

White rum, fresh mint and a splash of soda. choice of fresh **tamarind, mango, guava** or **passion** fruit puree.

CRANBERRY MANGO MARTINI Glass: 10 / Pitcher: 34

Smirnoff Mango vodka, Cointreau, lime juice and a splash of cranberry.

MORIR SONANDO...SONANDO.... SONANDO Glass: 10 / Pitcher: 34

Our version on this Dominican classic, evaporated milk, orange juice, vanilla & sugar spiked w/ spiced dark rum.

**AVAILABLE FOR PRIVATE PARTIES ASK
MANAGER FOR DETAILS**

PREFIXE LUNCH \$16.95

Monday ~ Friday 12-3pm

1st Course: Choice of Salad ~ Carribbean Caprese or Caesar salad

**2nd Course: Choice of any Appetizer, Breakfast item,
Burger or Sandwich (No Sides)**

**Excludes Churrasco & Eggs and Picadera*

3rd Course: Dessert ~ Sweet Tres Leches

PREFIXE DINNER FOR TWO \$59.95

ONLY: Monday - Thursday ~ 3pm - Close Friday & Saturday 3pm-7pm

1st Course: Choice of Any (1) Appetizer or Salad

**Excludes Picadera*

**2nd Course: Choice of any Entree (2) Add \$9 for lobster
Add \$5 for Cazuela and Paella**

3rd Course: Choice of Any (1) Dessert

Pitcher Choice: Sangria, Margarita, bottle house wine or Mimosa

DAILY BLEND SPECIALS

MONDAYS \$5 Sangrias & \$2 Pastelitos

TUESDAYS \$5 Don Julio Tequila & \$2 Tacos

Karaoke WEDNESDAYS \$5 Margaritas \$2 Sliders

THURSDAYS \$5 Mojito's \$2 Coconut Shrimp

FUSION FRIDAYS with "Sofrito"

SATURDAYS: Latin Night DJ FLAHKO

SUNDAYS \$5 Mimosa's

BLUNCH SERVED EVERYDAY \$5 MIMOSA'S SERVED

UNTIL 5PM

**CANNOT BE COMBINED WITH Groupon OR ANY OTHER
PROMOTIONS**

***MUST PURCHASE FOOD WITH DRINK SPECIALS**

Soft Drinks & Jugos

Pineapple, Orange and Cranberry Juice	3
Poland Spring Water	2.50
Tonic Water	3
Saratoga Sparkling Water	Lg: 6
Coke/ Diet Coke/ Sprite/ Ginger Ale	3
Morir Soñando	3.5

Cafe

Green Tea	2
Coffee (Reg. or decaf)	2
Hot Chocolate	2
Chai Latte	2
Passion Fruit Juice	3.5

Vinos

WHITES

	Glass	BTL
Crane Lake Moscato - California	7.50	22
Principato Pinot Grigio - Italy	7.50	22
Santa Rita 120 Chardonnay - Chile	7.50	22

ROSÉ

Marquest Caceres Rosé - Spain	7.50	22
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REDS

Doña Paula Malbec - Argentina	7.50	22
Santa Rita 120 Merlot - Chile	7.50	22
Stone Cellars Cabernet - California	7.50	22
Sycamore Lane Pinot Noir - California	7.50	22

Bubbly

Crane Lake Brut - Sparkling		22
Lunetta Prosecco - split Italy		10
Moet + Chandon White Star Brut - France		89
Moet + Chandon Nectar Imperial		89
Moet + Chandon Ice Imperial		149

Shots

Bacardi + All flavors	5	Aguardiente	3
Brugal Rum	5	Baileys	5
Bulleit Bourbon	5	Belvedere	5
Buchanans 12/18	5/8	Captain Morgan	5
Crown Royal	5	Chivas	5
Di Sarrono	5	Ciroc + Flavors	5
Don Julio Tequila	5	Dewars	5
Exotico 100% Agave Tequila	5	Fireball	5
Gran Marnier	5	Grey Goose	5
Johnny Walker Black Label	5	Hennessy VS	5
Johnny Walker Gold	8	Hennessy VSOP	8
Johnny Walker Platinum	12	Jack Daniels	5
Johnny Walker Blue	25	Jameson	5
Kalembu Mamajuana	5	Remy VSOP	7
Smirnoff + All flavors	5	Titos Vodka	5

Cerveza

Blue Moon	5
Coors Light	4
Dos Equis Lager	5
Heineken / Heineken Light	5/4
Presidente/ Presidente Light	5/4

**DRESS CODE: GROWN AND SEXY, NO ATHLETIC WEAR, NO HATS
AND NO TANK TOPS. WE ARE UNABLE TO MAKE ANY EXCEPTIONS**
We suggest a 20% gratuity on parties of 5+