

THANK YOU FOR CONSIDERING REPUBLICA RESTAURANT ROOFTOP & LOUNGE

Our dedicated Republica Reservations Director are on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions.

We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



160 Dyckman Street, New York, NY 10034



917-502-6849



collado.nat@gmail.com



republicanyc.com

DINNER – PLATED

SELECT 3 APPETIZERS, 3 ENTREES, & A DESSERT

SERVED WITH ASSORTED SOFT DRINKS, WATER, FRESHLY BREWED
(REGULAR/DECAFFEINATED) COFFEE AND ASSORTED TEAS

\$38.00 (PLUS TAX & GRATUITY) PER PERSON



APPETIZERS

ENSALADA MIXTA

mixed greens, carrots, and tomatoes

EGGPLANT ROLLS

ricotta cheese and marinated sauce

YUCCA FONGO

crispy cassava cups stuffed with shrimp

PATRIOTICAS

empanadas trio stuffed with ropa vieja, beets and mango aioli, salsa rosada

CHICHARRONES DE POLLO

crispy fried chicken bites, chipotle aioli and lime wedges

ENTRÉE

HANGER STEAK

grilled hanger steak with chimichurri and demi-glaze, served with fried plantains

CHULETA DE CERDO

grilled pork chops served black beans moro rice

PIO PIO

grilled chicken breasts accompanied with rice and beans, sweet plantains.

MOFONGO

fish, mashed green plantains, creole sauce

A LA VODKA

penne, shrimp, vodka sauce

DESSERT

FLAN DE COCO



DINNER – PLATED

SELECT 4 APPETIZERS, 4 ENTREES, & A DESSERT

SERVED WITH ASSORTED SOFT DRINKS, WATER, FRESHLY BREWED

(REGULAR/DECAFFEINATED) COFFEE AND ASSORTED TEAS

\$45.00 (PLUS TAX & GRATUITY) PER PERSON

APPETIZERS

CHICHARRONCITOS DEL MAR

fried calamari served with marinara sauce

AREPA

corn arepa with shrimp

TAQUITOS DE YANIQUEQUE

crispy fish tacos with coleslaw

YUCCA FONGO

crispy cassava cups stuffed with shrimp

EGGPLANT ROLLS

ricotta cheese and marinated sauce

ENSALADA MIXTA

mixed greens, carrots, and tomatoes

CHICHARRONES DE POLLO

crispy fried chicken bites, chipotle aioli and lime wedges

PATRIOTICAS

empanadas trio stuffed with ropa vieja, beets and mango aioli, salsa rosada

PLATANO RELLENO

fried ripe yellow plantain stuffed with meat

QUESADILLA

grilled chicken, fresh mozzarella cheese pepper jack cheese

MOFONGITOS

mashed plantains with ropa vieja and shrimp

ENTRÉE

BABY BACK RIBS

slow roasted ribs, barbecue guava sauce, served with yucca fries

PECHUGA RELLENA

stuffed chicken breasts served with yucca mash

CHOFAN

chicken, beef, fried rice, eggs, and vegetables

NEW YORK STEAK 8 oz

grilled New York steak served with sautéed spinach

HANGER STEAK

grilled hanger steak with chimichurri and demi-glaze, served with fried plantains

PIO PIO

grilled chicken breasts accompanied with rice and beans, sweet plantains

CHULETA DE CERDO

grilled pork chops served with arroz moro

MOFONGO

fish, mashed green plantains, creole sauce

A LA VODKA

penne, shrimp, vodka sauce

CAMARONES ALAJILLO

sautéed shrimp, garlic sauce, served with fried plantains

DESSERT

TRES LECHE

CHEESECAKE

DINNER - PLATED

SELECT 4 APPETIZERS, 4 ENTREES, & A DESSERT
SERVED WITH UNLIMITED SOFT DRINKS AND 2 HOURS
OF SANGRIA, HOUSE WINE, & DOMESTIC BEER.
\$65.00 (PLUS TAX & GRATUITY) PER PERSON

APPETIZERS

CHICHARRONCITOS DEL MAR

fried calamari served with marinara sauce

AREPA

corn arepa with shrimp

TAQUITOS DE YANIQUEQUE

crispy fish tacos with coleslaw

YUCCA FONGO

crispy cassava cups stuffed with shrimp

EGGPLANT ROLLS

ricotta cheese and marinated sauce

ENSALADA MIXTA

mixed greens, carrots, and tomatoes

CHICHARRONES DE POLLO

crispy fried chicken bites, chipotle aioli
and lime wedges

PATRIOTICAS

empanadas trio stuffed with ropa vieja,
beets and mango aioli, salsa rosada

PLATANO RELLENO

fried ripe yellow plantain stuffed with
meat

QUESADILLA

grilled chicken, fresh mozzarella cheese
pepper jack cheese

MOFONGITOS

mashed plantains with ropa vieja
and shrimp

ENTRÉE

BABY BACK RIBS

slow roasted ribs, barbecue guava sauce,
served with yucca fries

PECHUGA RELLENA

stuffed chicken breasts served with
yucca mash

CHOFAN

chicken, beef, fried rice, eggs, and
vegetables

NEW YORK STEAK 8 oz

grilled New York steak served with sautéed
spinach

HANGER STEAK

grilled hanger steak with chimichurri and
demi-glaze, served with fried plantains

PIO PIO

grilled chicken breasts accompanied with
rice and beans, sweet plantains

CHULETA DE CERDO

grilled pork chops served with arroz moro

MOFONGO

fish, mashed green plantains,
creole sauce

A LA VODKA

penne, shrimp, vodka sauce

CAMARONES ALAJILLO

sautéed shrimp, garlic sauce, served with
fried plantains

DESSERT

TRES LECHE

CHEESECAKE

DINNER - PLATED

SELECT 4 APPETIZERS, 4 ENTREES, & A DESSERT

SERVED WITH UNLIMITED SOFT DRINKS AND 2 HOURS

OF DOMESTIC LIQUOR, SANGRIA, HOUSE WINES, DOMESTIC BEER, 1 HOUR OF OPEN BAR.

\$85.00 (PLUS TAX & GRATUITY) PER PERSON

APPETIZER STATION

CHEF'S SELECTION OF FOUR APPETIZERS

APPETIZERS

CHICHARRONCITOS DEL MAR

fried calamari served with marinara sauce

AREPA

corn arepa with shrimp

TAQUITOS DE YANIQUEQUE

crispy fish tacos with coleslaw

YUCCA FONGO

crispy cassava cups stuffed with shrimp

EGGPLANT ROLLS

ricotta cheese and marinated sauce

ENSALADA MIXTA

mixed greens, carrots, and tomatoes

CHICHARRONES DE POLLO

crispy fried chicken bites, chipotle aioli and lime wedges

PATRIOTICAS

empanadas trio stuffed with ropa vieja, beets and mango aioli, salsa rosada

PLATANO RELLENO

fried ripe yellow plantain stuffed with meat

QUESADILLA

grilled chicken, fresh mozzarella cheese pepper jack cheese

MOFONGITOS

mashed plantains with ropa vieja and shrimp

ENTRÉE

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