

La Reina Restaurant Menu

Address : 3035 Cross Bronx Expy, Bronx, NY 10465, United States

Phone : +1 347-281-9951

Opening times : 08:00 AM - 09:00 PM

Mofongo

Mofongo De Pollo / Mashed Plantain With Fried Chicken	US\$17.98
Mofongo De Cerdo / Mashed Plantain With Fried Pork Chunks	US\$17.98
Mofongo De Queso / Mashed Plantain With Cheese	US\$15.98

Al Lado / Sides

Huevos / Eggs	US\$2.00
Extra Salami	US\$1.50
Queso Frito / Extra Fried Cheese	US\$1.50
Papas Fritas / French Fries	US\$5.50
Arroz / Rice	US\$3.50

Cerdo / Pork

Chicharrón De Cerdo / Fried Pork Chunks	US\$19.98
Chuleta Frita / Fried Pork Chops	US\$19.98
Chuleta A La Parrilla / Grilled Pork Chops	US\$19.98

Res / Beef

Bistec Salteado/ Pepper Steak	US\$17.98
Bistec Empanizado / Breaded Steak	US\$17.98
Bistec De Palomilla Encebollado / Marinated Steak With Onions	US\$17.98
Mar Y Tierra / Land And Sea	US\$24.95
Bistec Al Caballo / Steak With Eggs	US\$19.98

Mariscos / Seafood

Espagueti Con Camarones En Salsa / Spaghetti With Shrimp In Red Sauce	US\$22.98
Huachinango Entero / Whole Red Snapper	US\$28.95
Pescado Frito / Fried Tilapia Fish	US\$19.98
Pescado En Coco / Kingfish In Coconut Sauce	US\$23.98
Camarones Al Ajillo / Shrimp In Garlic Sauce	US\$18.98

Postres / Desserts

Tres Leches	US\$7.50
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Especial de la Semana / Daily Lunch Special

Carne Guisada Especial De Almuerzo / Beef Stew Lunch Special	US\$12.98
Pernil Al Horno Especial De Almuerzo / Roast Pork Lunch Special	US\$12.00
Costilla Al Honor Especial De Almuerzo / Baked Ribs Lunch Special	US\$12.98
Rabo Especial De Almuerzo / Stewed Oxtail Lunch Special	US\$14.00
Pollo Al Horno Especial De Almuerzo / Roast Chicken Lunch Special	US\$11.00

Desayuno / Breakfast

Mini Tres Gorpas / Mini Three Gorpas	US\$7.50
Mangu Con Queso Frito / Mangu With Fried Cheese	US\$7.50
Mangu Con Queso, Salami Y Huevos / Mashed Green Plantain With Cheese, Salami And Eggs	US\$9.50
Sandwich-Huevo, Jamon Y Queso / Sandwich-Egg, Ham And Cheese	US\$6.50
Mangu Con Huevos / Mangu With Eggs	US\$7.50

Batidos y Jugos Naturales / Shakes and

Natural Juices

Jugo De Limon / Lemonade	US\$6.00
Morir Sonando / Orange Juice With Milk	US\$6.00
Pepsi (Soda En Lata) / Pepsi (Can Soda)	

Jugo De Chinola / Passion Fruit Juice

US\$2.00

US\$5.00

Combos

Combo Chicharrón De Pollo Con Hueso / Chicken Chunks With Bones	US\$24.95
Combo Pollo Entero Al Horno / Whole Roast Chicken Combo	US\$24.95
Pollo Entero Y 2 Chuletas / Whole Chicken And Pork Chops (2 Pieces)	US\$34.95
Bistec Encebollado / Steak With Onions	US\$27.98
Filetillo De Pollo Combo Con Cebollas Y Pimientos / Pepper And Onions Chicken	US\$26.95

Revueltos o Fritos / Eggs scrambled or fried.

Sándwich De Pollo / Chicken Sandwich	US\$10.00
Sándwich De Bistec / Steak With Onions Sandwich	US\$10.00
Sándwich De Pernil / Roast Pork Sandwich	US\$10.00
Sándwich Cubano / Cuban Sandwich	US\$10.50
Sándwich De Tocino, Lechuga Y Tomate / BLT Sandwich	US\$6.50

Sopas / Soups

Sopa De Mondongo / Mondongo Soup	US\$7.00
Sopa De Camarones (Grande) / Shrimp Soup (Large)	US\$20.98

Aves / Poultry

Pechuga De Pollo Salteado / Chicken Breast With Onion And Peppers	US\$18.98
Pechuga De Pollo A La Ajillo / Grilled Chicken Breast With Garlic Sauce	US\$17.98
Pechuga De Pollo Empanizada / Breaded Chicken Breast	US\$17.98
Chicharrón De Pollo Sin Hueso / Boneless Chicken Chunks	US\$16.98
Chicharrón De Pollo Con Hueso / Fried Chicken Chunks	US\$15.98

Aperitivos / Appetizers

Quipe

US\$2.50

Alcapurria

US\$2.50

If you ever find yourself driving along the Cross Bronx Expressway and craving a comforting, flavor-packed meal, **La Reina Restaurant** at 3035 Cross Bronx Expy in the Bronx is a must-stop destination. The **La Reina Restaurant Menu** is a celebration of Dominican and Latin flavors that speak directly to the heart - soulful, satisfying, and cooked with genuine care. From the first glance, the menu tells you that this isn't a place for pretense - it's a place where the food does the talking, and every dish tells a story of home-style comfort and bold Caribbean flair.

The stars of the menu are undoubtedly the **Mofongos**, La Reina's signature dishes that locals swear by. Whether you go for the **Mofongo de Pollo** (mashed plantain with fried chicken), **Mofongo de Cerdo** (with crispy pork chunks), or the **Mofongo de Queso** (stuffed with creamy cheese), each version is a masterpiece of texture and taste. The plantains are mashed to perfection - slightly crisp on the outside, soft within - and seasoned beautifully to soak up the savory juices of the meat or cheese. The garlic undertones bring everything together, creating that irresistible aroma that fills the restaurant and makes you instantly hungry.

If pork is your comfort zone, La Reina delivers big flavor in the **Cerdo** section of the menu. The **Chicharrón de Cerdo** - fried pork chunks - are crispy, juicy, and wonderfully seasoned, while the **Chuleta Frita** (fried pork chops) and **Chuleta a la Parrilla** (grilled pork chops) are pure satisfaction on a plate. Each bite carries that deep, smoky essence that pairs perfectly with a side of rice and beans or a simple salad. The **La Reina Restaurant Menu** doesn't just give you food - it gives you a full sensory experience, where every bite feels familiar yet exciting.

Beef lovers aren't left behind either. The **Bistec Salteado** (pepper steak) bursts with flavor from sautéed onions and peppers, while the **Bistec Empanizado** (breaded steak) offers that irresistible crunch followed by tender, juicy meat inside. For something with a Dominican twist, the **Bistec de Palomilla Encebollado** (marinated steak with onions) and **Bistec al Caballo** (steak topped with eggs) are indulgent favorites that perfectly balance richness and spice. It's easy to see why these dishes are local staples - hearty, flavorful, and deeply satisfying.

The **Seafood** offerings add a coastal touch to the La Reina experience. The **Camarones al Ajillo** (shrimp in garlic sauce) are silky, aromatic, and perfectly cooked, while the **Espagueti con Camarones en Salsa Roja** (spaghetti with shrimp in red sauce) blends Italian comfort with Caribbean warmth. Seafood lovers can also savor the **Huachinango Entero** (whole red snapper), **Pescado Frito** (fried tilapia), or **Pescado en Coco** (kingfish in coconut sauce). Each plate feels like a mini vacation by the sea - fresh, vibrant, and seasoned with a tropical soul.

No great Dominican meal is complete without the perfect **sides**. The **La Reina Restaurant Menu** offers simple yet irresistible options like **Huevos** (eggs), **Extra Salami**, **Queso Frito** (fried cheese), **Papas Fritas** (French fries), and classic **Arroz** (rice). These additions bring balance and authenticity to every meal, reminding diners that true flavor often comes from the simplest touches done right.

What makes La Reina stand out is not just its food but its atmosphere. The moment you step inside, the air is filled with sizzling aromas and friendly laughter. It's a neighborhood spot where everyone seems to know each other, and even if it's your first visit, you're welcomed like family. The **La Reina Restaurant**

Menu reflects that same warmth - generous portions, comforting recipes, and that unmistakable Dominican pride in every plate.

Whether you're stopping by for a quick lunch or settling in for a hearty dinner, every dish feels crafted to make you feel at home. The flavors are bold but balanced, the ingredients fresh, and the presentation straightforward - nothing fancy, just honest, delicious food made with heart. La Reina Restaurant isn't just a place to eat; it's a place to reconnect with the joy of real, flavorful cooking. If you're searching for authentic Dominican cuisine in the Bronx, the **La Reina Restaurant Menu** is your invitation to taste the soul of the Caribbean - one delicious bite at a time.