



# ENERGY Lounge

## THE FOOD MENU

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@ENERGYLOUNGE LAW

978-655-5371

463 BROADWAY, LAWRENCE, MA 01841-3003

### APPETIZERS

CRISPY CALAMARI \$9

TOPPED WITH HOT PEPPERS AND MARINARA SAUCE

FLAUTAS \$10

CRISPY, HARD SHELL, ROLLED CORN TORTILLAS MADE FROM SHREDDED CHICKEN, SERVED WITH LETTUCE, PICO DE GALLO, SOUR CREAM, COTIJA CHEESE.

CHICKEN WINGS \$10

SERVED WITH BUFFALO SAUCE AND RANCH

\*COCTEL DE CAMARONES \$12

SHRIMP COCKTAIL WITH COCKTAIL SAUCE

\*CEVICHE

FISH...\$13 - SHRIMP...\$16 - SEAFOOD...\$34

FRESH SQUEEZED LIME JUICE, RED ONIONS, CILANTRO, SALT AND PEPPER AND THE TOUCH BROUGHT FROM THE CHEF.

\*PICADERA ENERGY

LARGE...25 - MEDIUM...15

FRIED SALTED PORK, FRIED CHEESE, FRIED BREADED CHICKEN, FRIED LONGGANISA, GRILLED SHRIMP, FRIED YUCA, FRIED PLANTAINS.

MOZZARELLA STICKS \$12



### SALADS

ADD CHICKEN...3/SHRIMP...9/STEAK...10

CLASSIC CAESAR SALAD \$9

ROMAINE HEART, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING

ARUGULA-PARMESAN SALAD \$10

BABY ARUGULA, SHAVED PARMESAN CHEESE, E.V.O.O-LEMON VINAIGRETTE



### SOPAS Y CALDOS

SOPA DE PECHUGA \$14

CHICKEN BREAST, NOODLES, POTATOES, ONIONS, CELERY & CARROT

SOPA DE CAMARONES \$20

SHRIMPS, CHAYOTE, PEPPERS AND ONIONS

SOPA DE MARISCOS \$38

SEAFOOD, POTATOES, CHAYOTE, PEPPERS & ONIONS

SOPA DE LANGOSTA \$40

LOBSTER, CHAYOTE, PEPPERS, ONIONS & POTATO



### SÁNDWICHES

CLUB SANDWICH \$12

DERRETIDO DE CHEDDAR \$7

JAMON, QUESO, POLLO \$10

JAMON, QUESO, PIERNA \$10

DERRETIDO DE QUESO \$7

DOS QUESOS \$9

TRES QUESOS \$11

COMPLETO \$14

PAVO, QUESO \$8

PAVO, GOUDA \$9

### MAIN COURSES

MAR Y TIERRA \$40

GRILLED HANGER STEAK TOPPED WITH SHRIMPS, CALAMARI AND LOBSTER IN A CREAMY SAUCE

PECHUGA A LA PLANCHA \$20

GRILLED CHICKEN BREAST IN SMOKED SAUCE AND MUSHROOMS.

GRILLED CHURRASCO \$25

SIMPLY GRILLED SERVED WITH CHIMICHURRI SAUCE.

GRILLED ATLANTIC SALMON FILET \$20

TOPPED WITH LEMON-BUTTER SAUCE

JUMBO SHRIMP (7 PIECES) \$19

CHOICE OF GARLIC, CREOLE, ALFREDO, ENERGY OR COCONUT SAUCE

GROUPEL FILET \$16

CHOICE OF GARLIC, CREOLE, ALFREDO, ENERGY OR COCONUT SAUCE

\*ONION STEAK \$20

SAUTEED ONIONS

\*RIBEYE STEAK WITH MUSHROOM SAUCE \$30

OUR RIBEYE STEAK IN A SMOKED BED WITH A TOUCH OF GARLIC BUTTER

\*CHILLO FRITO \$26

DEEP FRIED SEMI BONELESS RED SNAPPER FILLET STUFFED WITH LEMON RICE DROWNED IN COCONUT SAUCE AND FINISHED IN PORK CRACKLING.

PENNE PASTA \$28

(SHRIMP \$18/ CHICKEN \$14 /SEAFOOD \$30

CHOICE OF GARLIC, MARINARA, ALFREDO, VODKA SAUCE OR CREOLE SAUCE

CHICHARRÓN LB/ \$15

CARNITA SALADA LB/ \$15

POLLO FRITO CON PAPAS O TOSTONES \$15



### MOFONGOS

ALL MOFONGOS ARE SERVED WITH FRIED AND MASHED PLANTAINS, PORK RIND & GARLIC. THIS DISH DOESN'T INCLUDE A SIDE ORDER

CAMAROFONGO \$25

CHOICE OF GARLIC, CREOLE, ALFREDO, ENERGY OR COCONUT SAUCE

POLLOFONGO \$25

CHOICE OF SMOKED SAUCE AND MUSHROOMS, CREOLE, ALFREDO, ENERGY OR COCONUT SAUCE

CHURRASCO FONGO \$25

SIMPLY GRILLED SERVED WITH CHIMICHURRI SAUCE

YUCA FONGO

(SHRIMP \$25, CHICKEN \$25, GRILL CHURRASCO..., SEAFOOD \$40, LOBSTER \$40)

### SIDES ORDERS

RICE & RED BEANS \$5

SAUTÉ VEGIES \$6

MASHED POTATO \$7

TOSTONES \$5

FRENCH FRIES \$5

YUCA FRITA \$5

HOUSE SALAD \$5

MOFONGO \$9

YUCAFONGO \$9

YUCA \$5

GUINEO \$5

PLÁTANO MADURO \$5

AGUACATE \$5



### POSTRES

CHOCOLATE CAKE \$7

CHOCOLATE CAKE FILLED WITH CHOCOLATE MOUSSE

FLAN DE VAINILLA \$6

EGG CUSTARD

TIRAMISU CAKE \$6

ITALIAN CAKE FILLED WITH MASCARPONE CHEESE FLAVORED WITH ESPRESSO COFFEE AND AMARETTO

Before placing your order, please inform your server if anyone in your party has a food allergy.

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

### A LA MEXICANA

TACOS POLLO, RES, CERDO, MIXTO \$12

BURRITO POLLO, RES, CERDO, MIXTO \$13

QUESADILLA RES, CERDO, MIXTO \$13



## MENU DEL LUNCH

### LUNES

ARROZ BLANCO  
HABICHUELA GUISADA  
MORO DE GUANDULES  
ENSALADA VERDE  
ENSALADA DE PAPA  
SANCHOCO CON ARROZ  
BLANCO \$15

FRITO MADURO  
CERDO GUISADO  
BISTEC ENCEBOLLADO  
PATIMONGO CON ARROZ  
BLANCO O YUCA \$13

### MARTES

ARROZ BLANCO  
HABICHUELA GUISADA  
GUANDULES GUISADO  
MORO DE HABICHUELA NEGRA  
POLLO GUISADO  
PESCADO EN SALSA DE COCO  
ENSALADA VERDE  
ENSALADA DE PAPA  
FRITO MADURO

### MIÉRCOLES

ARROZ BLANCO  
HABICHUELA GUISADA  
LOCRO DE CERDO  
RES GUISADA  
BACALAO GUISADO  
POLLO FRITO  
AREPITA  
TORREJA DE BERENJENA  
ENSALADA VERDE  
FRITO MADURO

### JUEVES

ARROZ BLANCO  
HABICHUELA GUISADA  
GUANDULES CON COCO  
MORO DE HABICHUELA ROJA  
GALLINA GUISADA  
BERENJENA GUISADA  
CHULETA GUISADA DE CERDO  
ENSALADA VERDE  
ENSALADA DE PASTA  
FRITO MADURO

### VIERNES

ARROZ BLANCO  
HABICHUELA GUISADA  
ARROZ PRIMAVERA  
CERDO GUISADO  
POLLO HORNEADO  
ALBÓNDIGA GUISADA  
ENSALADA DE PAPA  
ENSALADA VERDE  
FRITO MADURO

### SÁBADO

ARROZ BLANCO  
HABICHUELA GUISADA  
BISTEC EN SALSA ROJA  
PURÉ DE PAPA  
SALMON  
PASTELON DE PLÁTANO MADURO  
MONDONGO  
ENSALADA DE PASTA  
ENSALADA VERDE

### DOMINGO

ARROZ BLANCO  
HABICHUELA  
MORO DE GUANDULES  
CON COCO  
LASAÑA  
RABO ENCENDIDO \$15  
SOPA \$13  
PATIMONGO \$13  
SANCOCHO \$15