

CIBUS dos Platos Principales

Arroz con Pollo	18
Saffron yellow rice mixed with olives, green peas, carrots, shredded chicken, and topped with a chicken thigh. Served with sweet plantains.	
Salmón a la Plancha	20
Griddled salmon served over cauliflower rice, roasted veggies, and creamy coconut sauce.	
Vieiras 22	11
Griddled scallops served over cilantro rice, sautéed veggies, and topped with our creamy lobster sauce.	
Mar y Tierra	28
Grilled filet mignon & oven broiled lobster tail. Served with sweet plantain & chimichurri.	
Churrasco	21
Grilled skirt steak Served with crispy yuca fries and sautéed cherry tomatoes, onion, & olives	
Bandeja Paisa	20
Grilled Steak, chorizo, chicharron, fried egg, sweet plantain, avocado, white rice, and red beans.	
Ropa Vieja	19
Slow wine-braised pulled skirt steak cooked with tomato, onion, and fresh herbs. Served with white rice & black beans.	
Rabo Encendido	20
Slow wine-braised & roasted oxtail. Served with yellow rice & tostones.	
Mofongo	
Mashed green plantain with crispy pork grinds topped with melted cheese and salsa criolla. Served with a house salad Choose 1: Slow Roasted Pulled Pork (Pernil) - 19 Slow Wine-Braised Oxtail (Rabo Encendido) - 20	
Lechon Asado	15
Slow oven roasted pulled pork. Served with mixed white rice & black beans (arroz moro) and yuca fries.	

CIBUS Original Platos Tipicos

Lomo Saltada	14
Marinated beef tenderloin strips sautéed with onion, tomato, green & red peppers, and cilantro. Served over french fries with a side of white rice.	
Champiñones Saltados	14
Mushrooms sautéed with onion, tomato, green & red peppers, and cilantro. Served over french fries with a side of white rice.	
Pollo Saltado	14
Marinated chicken strips sautéed with onion, tomato, green & red peppers, and cilantro. Served over french fries with a side of white rice.	
Pernil	14
Slow-roasted pulled pork shoulder served with rice, beans, and tostones or sweet plantain.	

CIBUS Original Del Mar

Pescado Frito/Red Snapper	22
Served with rice, beans or lentils, tostones, and salsa criolla.	
Camarones al Ajillo	15
Shrimp in garlic sauce served with white rice and French fries or tostones.	
Encebollado de Pescado	12
An Ecuadorian fish soup made with fresh tuna, yuca, onion, and cilantro. Served with rice or tostones.	
Salmón a la Parilla	8
Grilled salmon and romaine lettuce, steamed potatoes, beets, onion, lime juice, and cilantro.	

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Parilladas

Perfect for Two

Asado Argentino	36
Grilled skirt steak, chicken thigh, Colombian sausage, and pork chops. Served with roasted potatoes and chimichurri sauce.	
Parillada Portuguesa	38
Grilled skirt steak, chicken thigh, Colombian sausage, and pork ribs. Served with roasted veggies, chimichurri sauce, & port aujaj sauce.	

Platitos/Sides

Arroz con Gandules	5
Arroz Moro	5
Yellow or White Rice	4
Cauliflower Rice	6
Red or Black Beans	4
Yuca Fries	4
Sweet Plantain	4
Tostones	4
French Fries	4
Sautéed Veggies	5

Side Notes

Take into consideration that minimum wage for servers and bartenders are lower than the standard minimum wage, so please tip according to how well you were attended.

Please no more than 2 transactions allowed per table.



CIBUS



TEMPORARY MENU

**LUNCH
SPECIAL** **\$7.99**
Mon - Fri

(203) 612-6629

Paella Monday & Taco Tuesday

Saturday and Sunday Brunch

Hours Online

2415 Main St.
Stratford, CT 06615



Uber Eats Delivery

@CibusLatinFusion
 CibusLatinFusion.com

Tapas

- Empanadas** 2.5
Beef, Beef & Cheese, Chicken, Chicken & Cheese, BBQ Pork, Cheese, and Cibus (Beef, Potato, Peas, Carrot)
- Guacamole & Chips** 8
Fresh tortilla and plantain chips served with our delicious housemade guacamole.
- Pollito Inca** 11
Glazed boneless crispy chicken bites topped with scallions, sesame seeds, and served with salsa panca.
- Arepitas** 11
Three Colombian corn cakes covered with ropa vieja and fresh cheese over salsa enchilada.
- Mofonguitos Trios** 13
Fresh tortilla and plantain chips served with our delicious housemade guacamole.
- Chorizo Catalan** 12
Spanish chorizo sautéed in salsa rioja, red onions, and fresh herbs served with crispy yucca.
- Calamar Veracruzano** 12
Crispy Calamari tossed in garlic, pickled jalapeños, & sliced onions with a side of housemade tartar.
- Tortita de Cangrejo** 6
A single crab cake with a side of corn salsa, chipotle sauce, & tartar.
- Aguacate Relleno** 11
Grilled avocado stuffed with shrimp in salsa enchilada.

- Costillitas** 12
Slow cooked tender baby back ribs glazed with our mango BBQ sauce served with a side of mango relish.
(Mango BBQ may be requested on the side.)
- Pionono** 11
Sweet plantain stuffed with slow roasted pork topped off with our cilantro sauce.
- Salchipapas** 6
Sliced hot dog sausages with French fries.
- A La Huancaína** 7
Steamed Potatoes, Steamed Yuca, or Yuca Fries. Covered in our housemade Peruvian cheese sauce, topped with slices of hard boiled egg, black olives, and cilantro.
- Maduro con Queso** 5
Fried sweet plantain covered in melted cheese.
- Papa Rellenas** 2.5
Fried crispy potato ball stuffed with beef.
- Patatas Bravas** 6
Crispy potato bites covered in our creamy spicy chipotle sauce.
- Tostones Sliders (2)** 8.5
Chicken, Pork, or Steak.
Each slider is made up of two tostones filled with onion, tomato, cilantro, and your choice of meat.
- Llapingachos (2)** 6.5
Griddled potato cakes stuffed with cheese and topped with salsa criolla.
- Tostadas** 7
Chicken, Pork, Or Steak
Two crispy corn tortillas topped with lettuce, tomato, cilantro, and our housemade roasted red pepper sauce.

Charcutería

Served with fresh fruit, mixed nuts, & toasted bread with housemade tomato spread.

- Jamón Serrano** 12
Thinly sliced dry-cured Spanish ham
- Jamón Serrano y Queso Manchego** 16
Thinly sliced dry-cured Spanish ham & Spanish cheese from La Mancha region of Spain.
- Plato de Queso** 22
A variety of different cheeses including: Queso Manchego (From La mancha region of Spain) Queso de Cabra (Goat cheese from Catalonia region of Spain) Cabrales (A blue cheese made in the artisan tradition by rural dairy farmers in Asturias, Spain) Tetilla cheese (A regional cow's cheese from Galicia, Spain)

Ceviches

Served Cold

- Ceviche de Camarón** 16
Shrimp ceviche made with, red onion, tomato, cilantro, and lime & orange juice.
Served with tostado (toasted corn nuts).
- Ceviche de Pescado** 16
Fish, onion, and cilantro cured in citrus juices & aji.
Served with tostones.
Mild, Medium, or Hot
- Ceviche Mixto** 19
Mixed shrimp, fish, calamari, onion, and cilantro cured in citrus juices & ají.
Served with yuca fries.
Mild, Medium, or Hot
- Ceviche Trio** 22
A sampler of all three ceviches.
Served with both yuca fries and tostones.
Mild, Medium, or Hot

Ensaladas

Served with housemade vinaigrette dressing
Add Sautéed Shrimp - \$8
Add Grilled Chicken - \$6

- Ensalada de la Casa** 8
Romaine lettuce, cherry tomatoes, red onions, carrots, and bell peppers.
- Ensalada Catalana** 11
Romaine lettuce, red onion, cherry tomatoes, bell peppers, cucumber, and goat cheese.
- Ensalada de Aguacate** 10
Romaine lettuce, red onions, corn, cherry tomatoes, carrots, bell peppers, cucumber, and avocado.
- Ensalada de Bistec Asado** 13.5
Grilled steak, lettuce, onion, green peas, carrot and cilantro.
- Ensalada de Calamar** 14
Sautéed calamari, lettuce, tomato, onion, and cilantro.

Sopas

- Sopa de Camarones** 14
Creamy tomato soup filled with shrimp, spaghetti, and potatoes.
Served with tostones.
- Sopa del Día**
Soup of the Day
Cup - 5
Bowl - 9

Lunch Special

1/4 Chicken, Beef Stew, or Pernil
Served with any two sides

OR

A combination of any 3 sides.

ONLY \$7.99

Mon-Fri
11am-3pm

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