



Soul food's Journey

Welcome to Criolla Kitchen

It is my hope, and my intention, that our food at Criolla Kitchen honors and stays true, to the history and travels of the diverse cultures that brought forth this magnificent, yet simple style of American sustenance that we call Soul Food. Along with our approachable menu, and friendly service, I hope we have created a space where we can celebrate how wonderfully different we all are, while sharing and celebrating the uniqueness of these rich food cultures, and the people who met in different ways, and on different terms, to cook and eat together. In my cooking I hope that you will taste Africa, and Puerto Rico, and Louisiana where I am from; and Portugal and Cuba, and San Francisco where we share a bounty of fresh ingredients like no other place on earth. Please celebrate with us these simple food arts that we work hard to achieve and prepare for you everyday.

Welcome & Thank You -

Chef Randy Lewis



I encourage the liberal use of Criolla's Homemade Hot Pepper Sauce and Mojo Sauce – they're just hot enough to enhance your dining senses, and add a wonderful punch to everything on our menu.

Chef Randy Lewis

Let's Get Started

ZATARAIN'S MUSTARD VINAIGRETTE MIXED GREENS SALAD - \$4.90

YAM-YAM TATER TOTS WITH CILANTRO-LIME CREMA - \$4.90

SHRIMP STUFFED HUSHPUPPIES WITH BREAD & BUTTER PICKLE REMOULADE - \$5.90

PAN SEARED TENDER CHICKEN GIZZARDS WITH PEPPER JELLY - \$5.90

RL'S CHARBROILED WEST COAST OYSTERS WITH CRUNCHY BAGUETTE
HALF DOZEN - \$9.90
FULL DOZEN - \$19.80

MIRLITON SALAD WITH AVOCADO & LEMON-CUMIN VINAIGRETTE - \$4.90

NATCHITOCHE PARISH MEAT PIES - \$5.90

Rice & Beans

Cast iron pot-simmered vegetarian black beans, or creamy ham-hock red beans, served with Louisiana long grain rice.

RED BEANS & RICE - \$7.90

GRILLED "RICKER" SCHMITT ANDOUILLE SAUSAGE WITH RICE & BEANS - \$13.90

BLACK BEANS & RICE - \$7.90

CALYPSO SPICED FLANK STEAK WITH RICE & BEANS - \$15.90

½ BLACK & ½ RED BEANS & RICE - \$8.90

THREE PIECE SOUTHERN FRIED CHICKEN WITH RICE & BEANS - \$13.90

GRILLED LOUISIANA GARLIC SHRIMP WITH RICE & BEANS - \$14.90

TWO PIECE SOUTHERN FRIED CHICKEN WITH RICE & BEANS - \$12.90

PLANCHA SEARED LOUISIANA CATFISH WITH RICE & BEANS - \$14.90

CREOLE SPICED MARINATED PORK STEAK WITH RICE & BEANS - \$13.90

GRILLED MELOONGEN EGGPLANT WITH RICE & BEANS - \$13.90





Castro Quarter Fried Chicken & Butter Batter Crispy Waffles

Southern fried chicken, with choice of waffle, served with sweet cane sugar butter, and warm syrup.

BUTTER BATTER WAFFLE CHOICES:

- Original Crispy
- Yam-Yam Sweet Potato
- Johnny-Cake Corn
- Savory Herb

- WITH VERMONT MAPLE SYRUP + \$1.00
- WITH HERB CHICKEN GRAVY + \$1.00

THREE-PIECE CHICKEN & WAFFLE - \$12.90

Three pieces of chicken & choice of waffle.

TWO-PIECE CHICKEN & WAFFLE - \$11.90

Two pieces of chicken & choice of waffle.

CRISPY GIZZARDS & WAFFLE - \$11.90

Crispy fried gizzards & choice of waffle.

Soul food plates

Each plate comes with Zatarain's mustard vinaigrette mixed greens salad.

CREOLE-CUBANO CRISPY GRILLED SANDWICH - \$10.90

Slow roasted leg of pork, thin-sliced tasso ham, pickled okra, swiss cheese, Zatarain's Creole mustard crema, press-grilled on French bread.

LOUISIANA FARM RAISED CATFISH MOJITO ISLEÑO - \$14.90

Seasoned & seared catfish filet smothered with a tomato, green olive, sweet pepper, onion and garlic pan sauce.

LOUISIANA SHRIMP PO-BOY - \$10.90

Louisiana fried shrimp, shredded lettuce, and sliced tomato, with N'awlin's remoulade on French bread.

GULF SHRIMP CRIOLLA & CREAMY RIDGE CUT GRITS - \$14.90

Eight perfectly cooked white gulf shrimps over creamed country grits, smothered with RL's Holy Trinity tomato sauce, with fresh scallion and herbs.

CRIOLLA-BURGER - \$10.90

Chargrilled half-pound angus & andouille patty, crispy fried shoestrings potatoes, queso fresco, sliced Vidalia onion, and Cuban ketchup. (add a fresh fried egg - \$1.00)

STUFFED MIRLITON - \$14.90

Roasted mirliton stuffed with bay shrimp, queso fresco, garlic crouton, and fresh herbs, with a squeeze of fresh lime.

Side Dishes - Small Plates

HERB CHICKEN GIBLET
GRAVY - \$1.00

MIRLITON SLAW - \$1.90

SMOKED SWEET PLANTAIN
- \$1.90

RL'S BISCUIT ROLLS WITH
FRESH SWEET CREAMERY
BUTTER - \$1.90



*Criolla Slow Smoked "Purist"
BBQ on the back page...*





Criolla Slow Smoked "Purist" BBQ

Criolla BBQ is smoked daily at our BBQ pit in the east bay. It is truly old-style BBQ, done with the simplest of tools, and the oldest cooking method known to mankind. We use only whole pieces of oak hardwood; then we smoke our ribs and brisket at very low temperatures over many, many hours.

All our BBQ is served with sweet savory Criolla Kitchen BBQ sauce, creamy Zatarain's Potato Salad & Mirliton Slaw.

HALF RACK (5 BONES) BBQ RIBS - \$14.90

FULL RACK (10 BONES) BBQ RIBS - \$17.90

FORK TENDER BRISKET - \$15.90

Desserts

MRS. B'S PECAN PIE WITH CHANTILLY
CREAM - \$3.90

RL'S BREAD PUDDING WITH WILD
TURKEY HARD SAUCE - \$3.90

Beverages

OLD FASHIONED SODA - \$2.90

LIPTON ICED TEA (SIMPLE SYRUP) - \$2.50

BROWN OWL COFFEE - \$3.00

BEER - COMING SOON

WINE - COMING SOON

MIMOSA ROUGE - COMING SOON

BLOODY MARY - COMING SOON

