

RANA LOCA

411 W. 4TH STREET W-S NC 27101 • CHEF MICHAEL MILLAN, RANA LOCA

APPETIZERS

BAJA CALAMARI

Chile flour dusted fried calamari tossed with fresh lime juice, honey, cilantro, tomato and chipotle aioli 8

DANNY'S BEEF EMPANADAS

Fried flour tortillas stuffed with spiced ground beef, Spanish olives and golden raisins, garnished with zesty ranch and chimichurri 7

MADUROS

Fried sweet plantains served with cilantro lime honey sour cream 5

ACAPULCO CRAB CAKE

Lump crab, jalapeno, chipotle, cilantro, parsley and oregano served with guacamole, zesty ranch and balsamic glaze 10

7 LAYER BEAN DIP

A cup of refried beans, melted queso, cilantro sour cream, guacamole, pico de gallo, onions and lettuce served with tortilla chips 8

BRUSCHETTA

Grilled Cuban bread topped with roasted red pepper, tomato, pickled red onion, cilantro, balsamic reduction and house made farmers cheese 7

CARIBBEAN STYLE TUNA POKE

Ahi Tuna with chili lime soy, toasted Macadamia nuts and topped with guacamole and scallions served with plantain chips 9

DANNY'S VEGETABLE EMPANADAS

Fried flour tortillas stuffed with sauteed spinach, sherry roasted mushrooms and goat cheese, garnished with zesty ranch and beets 7

MARIQUITAS

Fried plantain chips tossed in garlic, lemon, oil and parsley (mojito) 5

QUESO FONDUE

Melted Latin cheese with chorizo, cilantro and roasted peppers (ask for no chorizo to make it vegetarian) 7

BLACK BEAN & RICE CAKE

Black bean, cilantro and Cuban rice cake topped with chipotle aioli and sautéed spinach 7

HIBISCUS AND GINGER CEVICHE

Shrimp, Basil and Mint Marinated in citrus juice and dark rum. Infused w hibiscus and ginger.

BASQUE ASPARAGUS

Grilled asparagus balsamic reduction and fried egg over arugula and served with Manchego cheese.

AREPA

Guava BBQ pulled pork Swiss cheese queso fresco and arugula and topped with smoked sea salt.

JERK CHICKEN SATAY

Served with raspberry and jalapeno relish.

JAMAICAN STYLE CONCH HUSH PUPPIES

Served with Scotch Bonnet Mango jelly dipping sauce.

BLACK BEAN HUMMUS

Served with grilled Pita.

SOPAS Y ENSALADAS

BLACK BEAN BISQUE

Served with cilantro lime sour cream **cup 3 / bowl 5**

CHICKEN TORTILLA SOUP

Chicken Soup with roasted corn, poblano peppers, onions, celery and cilantro topped with tortilla strips **cup 4 bowl 6**

TOMATO SALAD

Quartered tomato with cold pressed olive oil, house made farmers cheese, pickled onions and mixed greens tossed in mojito 7.5

EL WEDGE

Iceberg wedge, bleu cheese crumbles, bacon, tomato, pickled onions and bleu cheese dressing 7.5

CAESAR SALAD

Romaine lettuce, apple wood smoked bacon, avocado, Manchego cheese 7 add Salmon, Mahi Mahi or Steak for \$6, chicken for \$4

NOCHE BUENA

Mixed greens, mango, tomato, raisin, goat cheese and beets with choice of dressing 7.5 Rana Loca adds 18% gratuity for parties of 8 and above.

ENTRANTE

TEQUILA LIME MAHI

Seared Mahi and mixed greens tossed in mojo with applewood smoked bacon, marinated Spanish onion, goat cheese and chipotle aioli on a toasted ciabatta roll 13.5

MOJO POLLO

Split Seared Chicken with pickled onions, fried yucca, and black beans & rice 15

STUFFED PEPPERS

Two poblano peppers stuffed with Spanish rice, red beans, onions, garlic, roasted mushrooms & pepper jack cheese served with asparagus, garnished with plantains 15

GRILLED CHURRASCO STEAK

Churrasco steak topped with chimmi churri and served with twice backed potato rolled in cilantro and plantains 18

RED CHILE SEAFOOD SOUP

Shrimp, mussels, clams, mahi, calamari, potato, corn and tomato in a light red chile broth infused with cilantro, served with rice and toasted Cuban bread 18

ROASTED MAHI-MAHI

Citrus marinated & pan roasted Mahi-Mahi served over a flash fried white polenta cake and braised leeks with orange beurre blanc sauce 16

FRIED FISH TACOS

Two or three soft tacos filled with Mahi-Mahi, mixed cheese, pico de gallo, chayote cole slaw & lime aioli served with a side of yucca 9.5/12

RED MOLE BRAISED PORK

Pork braised in red mole and served with sautéed spinach and chipotle mash potatoes topped with crema fresca and chiles 16

CUBANO

Cuban style pulled pork with Swiss cheese, ham, pickles & mustard on toasted Cuban bread 8

CHILI DUSTED AHI TUNA

Ahi tuna seared rare and served with black bean & rice cake with sautéed spinach and coriander aioli 18

PAELLA MY WAY

Chef Mike Millan's Paella with Mahi-Mahi, shrimp, roasted chicken, chorizo, clams, calamari, mussels and roasted peppers, all sautéed with annatto spiced arborio rice 17

SALMON RISOTTO

Pan roasted salmon filet, chipotle Cheddar jack risotto, grilled asparagus finished with compound butter 18

FRITA

Half chorizo and half hamburger patty, cole slaw, guacamole and pomme frites served with a side of Mariquitas 9

NEW!! GNOCCHI AND SEAFOOD

Hand made cilantro infused gnocchi with sautéed Mahi-Mahi, Shrimp, Calamari, Clams and Mussels served with a white wine lemon butter sauce with capers, cilantro and basil 18

NEW!! GUAVA BBQ RIBS

St Louis style pork ribs slow cooked with guava, BBQ sauce and served with yucca and cole slaw **half 9/full 17**

TAMALES VERDE

Green Tamales served with roasted vegetables and Fire-roasted tomatillos, queso fresco and crema 15

TEQUILA AND GRAPEFRUIT MARINATED PORK CHOP

Served with green rice, roasted tomatoes and mango citrus cream sauce 18

SERRANITOS

ALL SANDWICHES COME WITH A CHOICE OF:

YUCCA, RICE PILAF, MADUROS, MARIQUITAS OR BLACK BEANS & RICE

CUBANO

Cuban style pulled pork with swiss cheese, ham, pickles and mustard on pressed Cuban Bread 8.5

MOJO GRILLED CHICKEN

Chicken breast sandwich with sliced maduros, pepper jack cheese and cilantro pesto on pressed Cuban Bread 8.5

PAN CON ROPA VIEJA

Shredded steak, fried onions, fried potatoes and Swiss cheese on pressed Cuban bread 8.5

BLACK BEAN BURGER

House made black bean burger with lettuce, tomato, pickled onion and chipotle aioli on a toasted bun 8.5

FRITA

Half chorizo and half hamburger patty, cole slaw, guacamole and pomme frites served with a side of Mariquitas 9

FRIED FISH TACOS

Two or three soft tacos filled with Mahi-Mahi, pico de gallo, mixed cheese, chayote cole slaw, lime aioli and served with a side of yucca 9.5 / 12

TACO PLATE

Three traditional fried corn tortilla shells filled with ground beef, shredded cheeses, pico de gallo and shredded lettuce 7.5

TEQUILA LIME MAHI SANDWICH

Seared Mahi and mixed greens tossed in mojo with applewood smoked bacon, marinated Spanish Onion, goat cheese and chipotle aioli on a toasted ciabatta roll 13.5

CHOPPED CHICKEN BOWL

Diced Chicken, Black beans and rice Chimmi Churri sauce and chopped onions.

RANCHERO

Fried flour tortilla diced peppers, onions, shredded lettuce, mushrooms and ground beef, topped with pico de gallo sour cream queso and ranch dressing.

TOMATO BISQUE AND GRILLED CHEESE

Creamy tomato cilantro and basil bisque served with a grilled cheese of Manchego and Jack cheeses on sourdough bread. 7

NEW! RANCHERO

Fried flour tortilla, diced peppers, onion, shredded lettuce, mushrooms and ground beef topped with pico de gallo, sour cream, queso and ranch dressing 10

NEW! CHOPPED CHICKEN BOWL

Diced chicken, black beans, rice, chimmi churri sauce and chopped onions 8

NEW! TOMATO BISQUE AND GRILLED CHEESE

Creamy tomato cilantro and basil bisque served with a grilled cheese of Manchego and Jack cheeses on sourdough bread 7

Chef Mike Millan makes every effort to bring the best products to his menu such as farm raised beef from Myers Farm (grass fed and finished with no hormones) and year round daily purchased local produce from Shore Farms.