



MENU



LA LEYENDA

Cuentan los abuelos que los Dioses crearon dos criaturas para proteger a los pueblos, grandes como becerros, con los ojos rojos como ardientes brasas y morfología de perro. Uno blanco como la espuma, guardián de la luz, cuida a aquellos que hacen el bien. Otro negro como el carbón, merodeador de las sombras, asusta a las almas descarriadas para enderezar sus vidas. Ambos dedicados a servir y sacar lo mejor de nuestro pueblo. Mitológicamente representan la dualidad que llevamos dentro.

THE LEGEND

Our forefathers claim the Gods created two creatures to protect the people. Both are big like wolves, with red fiery eyes and the morphology of a dog. One, white like foam, is guardian of the light and protector of those who are good. The other, black like coal, is a marander in the shadows and scares misdirected souls so they will straighten out their lives. Both are dedicated to serve and to get the best out of our people. Mythologically, they represent the duality we all have inside.

CRAFT BEER

CERVEZA ARTESANAL

roja
Red Ale

Una Red Ale con un ABV 5,3% e IBU 31, que combina 4 malts que aportan su color rojo y mezcla de 3 lúpulos que le otorgan un agradable amargor.

ABV 5.3% IBUs 31, A well balanced Red Ale combining 4 malts and 3 hops. Its red color comes from its caramel and roasted malts.

WAPA
WHEAT AMERICAN PALE ALE

Nuestra American Pale Ale de Trigo con ABV 4.4% e IBUs 23. Una mezcla de lúpulos americanos y malts base que la convierte en una cerveza cítrica.

ABV 4.4% IBUs 23, Our Wheat American Pale Ale Is the first Wheat beer ever brewed in El Salvador. A blend of American hops makes it a very citrusy beer

LA NEGRA
IRISH STOUT

Irish Stout con ABV 4,8% e IBU 31. Un ejemplo La combinación de 6 malts utilizadas aportan notas de chocolate y café. Esta cerveza ha ganado medallas en múltiples concursos a lo largo de Latinoamérica.

Irish Stout, ABV 4.8%, IBUs 31, A robust example of a complex Irish stout. The 6 types of malts used in this beer give it very clear notes of chocolate and coffee. This beer has won medals in multiple competitions throughout Latin America.

mera belga
BELGIAN WHITE ALE

Este estilo de cerveza Belga filtrada contiene un ABV 4,8% e IBU 16. Con la combinación de manzanilla, semillas de cilantro, trigo, avena y cáscara de naranja agria aportan una sensación refrescante.

ABV 4.8% IBUs 16, A filtered version of a Belgian White. Local Salvadoran chamomile flowers and coriander seeds along with raw wheat and oats give this refreshing beer its character. This is the favorite Cadejo of most Salvadorans.

Hija de Pooh
HONEY BLONDE ALE

American Honey Blonde Ale, ABV 4.6%, IBU 22, una rubia tradicional con miel local de flor de campanilla.

American Honey Blonde Ale, ABV 4.6%, IBUs 22, a traditional American Blonde flavored with local Salvadoran Honey, which gives it distinct "campanilla" flower undertones.

SUEGRA
INDIA PALE ALE

Una IPA salvadoreña con ABV 5,5% e IBU de 56. La combinación de malts y lúpulos americanos tradicionales le dan a esta cerveza un equilibrio más dulce, acaramelado y afrutado

Red IPA, ABV 5.5%, IBUs 56, the use of darker crystals malts than in traditional American IPAs give this beer a slightly sweeter more caramelly and dark fruit-based balance. The hard volcanic waters of El Salvador are well suited for bringing out the hop flavors.

LA NACIONAL

Una cerveza ligera de estilo lager con ABV 4,4% e BUs de 12. Con un sabor suave.

ABV 4.4% IBUs 12, a crisp light lager with a mild hoppy flavor of ripe green grapes.



BOTELLA \$5.00

BEBIDAS

DRINKS

BEBIDAS SIN ALCOHOL / NON ALCOHOLICS

Sodas Artesanales	\$3.00
Sodas comerciales	\$2.50
Agua pura	\$2.50
Jugo de naranja	\$3.95
Limonada con fresa	\$3.95
Horchata	\$3.95
Jugos Dr. Juice (variedad)	\$3.50



CAFÉ / COFFEE

Americano (Con refill hasta las 10 a.m.)	\$3.50
Capuccino	\$4.25
Latte	\$4.25
Mocaccino	\$4.50
Té (manzanilla, negro y verde)	\$3.50
Chocolate caliente con marshmallows	\$3.50
Espresso	\$3.00
Espresso doble	\$3.50

BEBIDAS ALCOHÓLICAS / LICUEURS

RON

Zacapa	\$6.50
Botran 12 años	\$4.50

WHISKY

Johnnie Walker	\$7.00
Jack Daniels	\$6.00

TEQUILA

Herradura	\$7.00
Jimador	\$5.50

VODKA

Finlandia	\$5.00
Grey Goose	\$7.00

GIN

Bombay	\$5.50
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COCTELERÍA / COCKTAILS

Margarita preparada	\$7.00
Copa de vino de la casa (tinto, blanco, rosado)	\$5.00
Belgosa (cerveza Mera Belga y jugo de naranja)	\$4.95

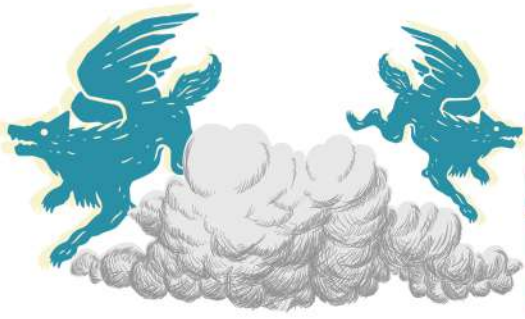


TO GO



Six pack cerveza variada	\$14.00
Six pack agua dura	\$14.00
Cerveza botella variada	\$3.00
Agua dura botella variada	\$3.00





ALL DAY BREAKFAST



Típico Salvadoreño / Salvadoran Breakfast* \$9.95

Huevos revueltos, plátanos fritos, frijoles refritos, salsa ranchera, queso y crema.
Scrambled eggs, fried plantains, beans, fresh tomato sauce, cheese and cream.

Omelette Veggie* \$10.95

Pimientos, queso mozzarella y salsa de queso, frijoles y tater tots.
Pimiento peppers, mozzarella cheese and cheese sauce, beans and tater tots.

Omelette de la Casa / House Omelette* \$10.95

Jamón de pavo, queso mozzarella y salsa de queso, frijoles y tater tots.
Turkey ham, mozzarella cheese and cheese sauce, beans and tater tots.

American Breakfast* \$12.95

Huevos revueltos, tiras de tocino, dos chorizos, salsa de queso, 2 pancakes con mantequilla y miel de abeja o maple, acompañado de tater tots.
Scrambled eggs, bacon strips, two sausages, cheese sauce, 2 pancakes with butter and natural honey or maple syrup. Served with tater tots.

Desayuno Tamalero / Tamale Breakfast* \$9.95

2 tamales de gallina, frijoles fritos, plátanos fritos, salsa ranchera, queso o crema.
2 chicken tamales, fried beans, fried plantains, ranchera sauce, cheese or cream.

Pupusas y Plátano / Pupusas and fried plantains \$9.00

2 pupusas (revueltas, queso o frijol con queso), curtido de repollo, salsa roja, plátanos fritos y crema nacional.

2 pupusas (revueltas, cheese or beans with cheese) pickled cabbage, red tomato sauce, fried plantains and fresh heavy cream.

Bacon English Muffin \$7.95

Muffin con tocino, huevo y queso servido con tater tots.
Muffin with bacon, eggs and cheese served with tater tots.

Veggie English Muffin \$6.95

Muffin con pimientos, queso mozzarella y huevo servido con tater tots.
Muffin with egg, pimiento peppers and mozzarella served with tater tots.

Ham English Muffin \$7.95

Muffin con tocino, huevo y queso, servido con tater tots.
Muffin egg, bacon and cheese, served with tater tots.

PBB&J Sandwich \$7.95

Sándwich con mermelada de tomate, mantequilla de maní y tocino, servido con tater tots. Salsa de queso en los tater tots por \$1.00
Sandwich with tomato jam, peanut butter and bacon, served with tater tots.
Cheese sauce on tater tots for \$1.00

Pancakes Tradicionales / Traditional Pancakes \$7.95

Pancakes de vainilla con mantequilla y miel de abeja o maple
Vanilla pancakes served with natural honey or maple syrup.

*DESAYUNOS ACOMPAÑADOS DE PAN BOLLO / *OUR BREAKFASTS ARE ACCOMPANIED BY COMPLIMENTARY BREAD ROLLS





OMELETTE VEGGIE



AMERICAN BREAKFAST



**PUPUSAS
Y PLÁTANO**

ENTRADAS

APPETIZERS



Dados de Queso / Cheese Cubes

\$9.95

Cubos de queso tempurizados y salsa de toronja.

Tempura cheese cubes served with grapefruit sauce. A Cadejo Bestseller! Great with an IPA or a Belgian style Ale.

El Choricero

\$12.95

Chorizo gaucho, frijoles refritos, guacamole, chirmol, cebolla encurtida y tortilla frita.

Gauche sausage, refried beans, guacamole, pico de gallo, pickled red onions and fried tortilla.

Papas Cadejo

\$5.95

Papitas fritas sazonadas.

Seasoned French fries.

Bacon Cheddar Fries

\$7.95

Papas fritas con queso cheddar y tocino.

Bacon cheddar cheese fries.

Chicharrones

\$13.95

Servidos con frijoles refritos, guacamole, chirmol, cebolla encurtida y tortilla frita.

Fried Pork cubes served with refried beans, guacamole, chirmol, pickled onion and fried tortilla. A true Salvadoran delicacy.

Chili- Nachos

\$9.95

Nachos de tortilla de maiz hecha en casa, chili casero, guacamole, chirmol, salsa de queso y cebolla encurtida.

Nachos made with home-made corn tortillas, house chili, guacamole, pico de gallo, cheese sauce and pickled red onions.

Chili- Fries

\$8.95

Chirmol y salsa de queso con papas fritas.

Pico de Gallo and cheese sauce over french fries.

CHILI-NACHOS





CHICHARRONES



DADOS DE QUESO



CHILI-FRIES

PLATO FUERTE



Pop-Corn Shrimp

\$14.95

Camarones empanizados acompañados de salsa ranch y papas fritas.
Fried shrimp served with ranch sauce and French fries.

Chicken Tenders

\$12.95

Tiras de pollo empanizadas al panko con tu elección de salsa búfalo, BBQ o ajo parmesano, servidas con papas fritas y salsa ranch.

Panko-breaded chicken strips with your selection of buffalo, BBQ or garlic parmesan sauce, served with french fries and ranch sauce.

Chicken Wings (8 unidades)

\$9.95

Servidas con tu opción de salsa búfalo, BBQ o ajo parmesano, acompañadas de zanahoria y apio con salsa ranch.

Served with your selection of Buffalo, BBQ or garlic parmesan sauce with a side of carrot and celery sticks with ranch sauce.

Costillas St. Louis

\$14.95

Costillas con salsa BBQ, servidas con papas fritas, ensalada fresca y onion rings.

Ribs with BBQ sauce, served with fries, garden salad and onion rings.

CONVIERTE TUS PAPAS A CAMOTE FRIES POR \$1.50 | SWITCH TO SWEET POTATO FRIES FOR \$1.50

Típico a la Plancha

POLLO / CHICKEN

\$17.95

LOMO DE AGUJA / BEEF TENDERLOIN

\$24.95

Servido con 2 chorizos, frijoles refritos, guacamole, chirmol, queso y tortilla frita.

Served with 2 chorizos, refried beans, guacamole, pico de gallo, cheese and fried tortilla.

Mar y Tierra / Surf & Turf

\$27.95

Lomo de aguja y camarones, servidos con papas fritas, ensalada fresca y onion rings.

Beef tenderloin and shrimp, served with french fries, garden salad and onion rings.

CONVIERTE TUS PAPAS A CAMOTE FRIES POR \$1.50 | SWITCH TO SWEET POTATO FRIES FOR \$1.50

Mac & Cheese

POLLO Y TOCINO/ CHICKEN AND BACON

\$10.95

CAMARÓN / SHRIMP

\$12.95

Pasta con quesos y topping de panko crujiente.

Pasta with cheese and crispy panko topping.



MAR Y TIERRA



COSTILLAS ST. LOUIS



CHICKEN TENDERS

BURGERS & SANDWICHES



Burger Clásica / Classic Cheeseburger

\$11.95

Pattie de res, queso mozzarella, queso cheddar, lechuga romana, tomate, cebolla morada y pepinillos.

Beef pattie, mozzarella cheese, cheddar cheese, romaine lettuce, tomato, red onion and pickles.

Mañanera Burger

\$13.95

Pattie de res, queso cheddar, tocino y huevo estrellado.

Beef pattie, cheddar cheese, bacon and fried egg.

BBQ Bacon Burger

\$13.95

Pattie de res, queso cheddar, tocino, onion rings y salsa BBQ.

Beef pattie, cheddar cheese, bacon, onion rings and BBQ sauce.

Chicken Burger

\$12.95

Pollo empanizado o a la plancha, queso mozzarella, lechuga romana, pepinillos, cebolla morada con salsa búfalo, BBQ o ajo parmesano.

Breaded or grilled chicken, mozzarella cheese, romaine lettuce, pickles, red onion with buffalo, barbecue or garlic parmesan sauce.

Burger Mar y Tierra

\$14.95

Pattie de res, camarones salteados al ajo, queso mozzarella, lechuga romana, cebolla morada y mayo cajún.

Beef pattie, sautéed garlic shrimp, mozzarella cheese, romaine lettuce, red onion and cajun mayo.

Chicken Bacon Ciabatta

\$11.95

Pechuga de pollo a la plancha, tocino, queso mozzarella, pimientos y salsa ranch.

Grilled chicken breast, bacon, mozzarella cheese, pimiento peppers and ranch sauce.

Ciabatta Jamón y Queso / Ham and Cheese Ciabatta

\$10.50

Jamón de pavo ahumado, queso mozzarella, queso cheddar, cebolla morada, tomate, lechuga romana y mayonesa.

Smoked turkey ham, mozzarella cheese, cheddar cheese, red onion, tomato, romaine lettuce and mayo.

Captain's Special Club Sandwich

\$12.95

Pechuga de pollo a la plancha, jamón, tocino, queso mozzarella, lechuga romana, tomate, cebolla morada, pepinillos y mayonesa.

Grilled chicken breast, ham, bacon, mozzarella cheese, romaine lettuce, tomato, red onion, pickles and mayo.

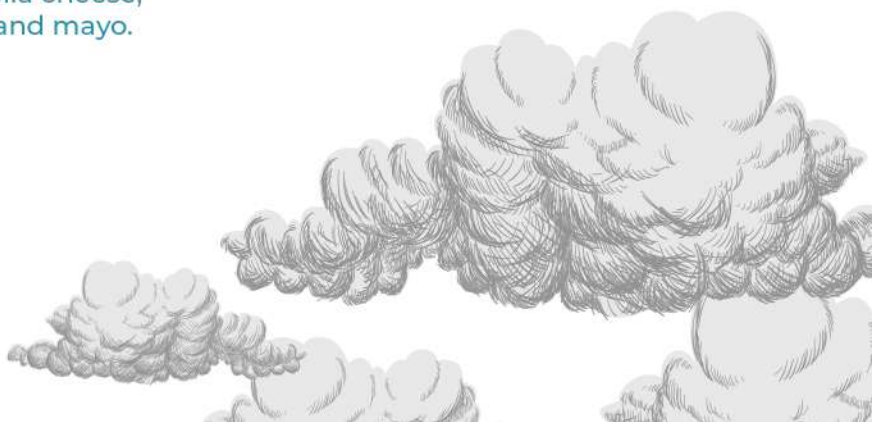
EXTRAS \$3.00

ONION RINGS

CAMOTE FRIES

PAPAS FRITAS | FRIES

ENSALADA DE LA CASA | HOUSE SALAD



**CAPTAIN'S SPECIAL
CLUB SANDWICH**



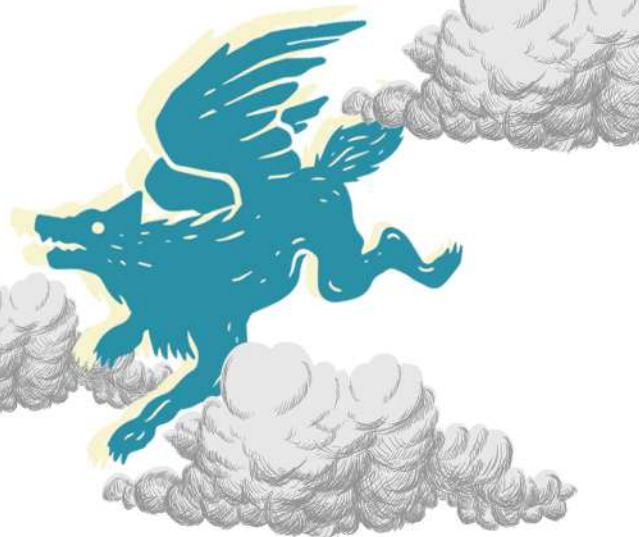
BURGER MAR Y TIERRA



**CHICKEN BACON
CIABATTA**



TACOS & BURRITOS



Tacos

Camarón / Shrimp	\$9.95
Asada / Beef	\$8.95
Pollo / Chicken	\$8.50

Con repollo morado, aguacate, chirmol, mayo cajún y cebollín.
With purple cabbage, avocado, pico de gallo, cajun mayo and chives.

Burritos

Camarón / Shrimp	\$10.95
Mar y Tierra / Beef & Shrimp	\$11.95
Asada / Beef	\$9.95
Pollo / Chicken	\$9.50

Con arroz rojo, frijoles refritos, chirmol, queso mozzarella, crema fresca, repollo morado, cebolla morada curtida y mayo cajún.
With red rice, refried beans, pico de gallo, mozzarella cheese, fresh cream, purple cabbage, pickled red onion and cajun mayo.

ENSALADAS SALADS



La de la Casa / House Salad	\$7.95
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AGREGALE POLLO POR \$3 / **ADD CHICKEN FOR \$3**

Mix de lechugas, zanahoria, repollo morado, tomate, cebolla morada, queso rallado, crunch de tortilla de maíz y aderezo ranch.
Lettuce Mix, carrots, purple cabbage, tomato, red onion, grated cheese, corn tortilla crunch and ranch dressing.





SHRIMP TACO



PULLED PORK TACO



SHRIMP BURRITO

POSTRES

DESSERTS

TODOS LOS POSTRES INCLUYEN 1 CAFÉ AMERICANO | ALL DESSERTS INCLUDE 1 AMERICAN COFFEE

Quesabroso con mermelada de fresa
Spanish Cheesecake with Strawberry Jam \$5.95

Quesadilla con helado y mermelada de fresa
Quesadilla with ice cream and Strawberry Jam \$5.95

Brownie con helado y mermelada de fresa
Brownie with ice cream and Strawberry Jam \$5.95

Chicotes con helado y salsa de chocolate
Tempura Oreos with ice cream and chocolate sauce \$5.95



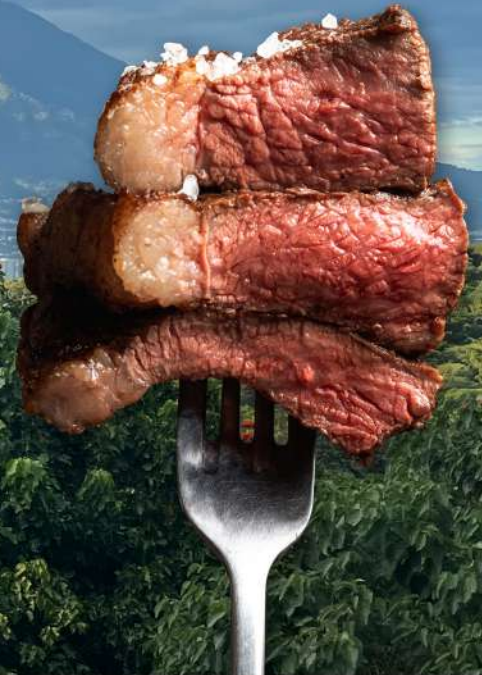
QUESABROSO



MONTAÑA
BEER & STEAKHOUSE

VISITANOS EN LA MONTAÑA

BLVD. LUIS POMA DESVÍO CALLE A HUÍZUCAR



VISITANOS EN PLAYA EL SUNZAL

KM. 45 1/2





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