



AREA

A LATINO KITCHEN

337

EST. 2020

ORDER THROUGH



WE CATER EVENTS

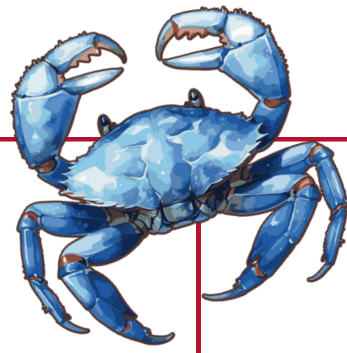
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710 Dr Michael Debakey Dr, Lake Charles, LA 70601

★ 6 dollars Happy Hour Mon - Fri 2pm to 5pm. Selected products ★

STARTERS



Empanadas (Corn or Flour) ★

Smothered chicken 3

Ground beef 3

Yucca balls 3.50

Mozzarella Cheese 

Ground beef  

Latino Fried Cheese 8

Served with guava sauce.

Caribbean Nachos 10 ★

Sliced fried green bananas, house cheese sauce and fresh pico de gallo.

Add: smothered chicken 2

Add: Ground beef 3

Shrimp Cocktail 13

Eight (8) pouched domestic shrimp dipped in house made cocktail sauce, avocado, orange served with fried green plantain slices.

Sweet Plantains 6

Served with melted mozzarella cheese.

Ceviche tostadas 14 ★

Shrimp and Cod fresh ceviche, served on corn tostada.

Soups

Chicken soup



Cup 5 / Bowl 13

Beef soup



Cup 8 / Bowl 19

Arepas

Arepas are made of precooked corn flour or ground dried corn, very common in the northern part of south america.

Roasted Pulled Pork 11

Avocado and tomato

Pabellon 13

Shredded beef, braised black beans, Sweet plantain and mozzarella.

Blondie 11 ★

Smothered chicken and cheddar cheese.

Caribbean 10 ★

Sweet plantain, braised black beans and avocado.



MAINS

Served with two sides of your choice included on the price. (some sides have an extra cost)

Beef

Stew OxTail 21

Stew beef tips 20

Grilled steak 22

Vaca frita 21

Shredded beef refried with lime juice, fresh garlic and onion.

Skirt steak \$Market price

USDA CHOICE ANGUS

Pork

Baked ribs 16

Baked pulled pork 16

Fried pork belly 18

Fried pork chops 16

Fried pork chunks 16

Grilled pork steak 17

Poultry

Stew chicken 15  

Fried chicken (dark meat) 14  

Grilled chicken breast 15

Breaded chicken breast 16 

From the sea

Whole red snapper 1-2 lbs \$Market price

Shrimp 22

Served on garlic sauce or vinaigrette salad.

Octopus 26

Served on garlic sauce or vinaigrette salad.

SIDES

Rices

Rice and beans (Red or black beans)

Dominican rice

Cuban rice

Puertorican rice

Grandma style 2

Fruits, roots, salad and veggies

Fried sliced green banana

Mofongo: Fried and mashed green 2
plantain

Fried sweet plantain

Tostones: Double fried and mashed green
plantain (Neutral on flavor)

Boiled Yucca served with garlic butter 0.50

Fried Yucca 0.50

Grilled nopal (cactus)

Fresh sauteed vegetables (broccoli and
carrot)

House salad (*add avocado*) 1

Our little friends menu

Served with white rice or potato fries.

Rice and eggs 6  

Scrambled or fried eggs

Grilled steak 13  

Grilled chicken 7  

Chicken tenderloins 9

Quesadillas 8

Add chicken 2

Add shrimp 4



LATINO DISHES



Bandeja paisa Colombia 25

Grilled steak, fried pork belly, sausage, white rice and bean, fried egg, sweet plantain and avocado.

Carne frita Puerto Rico 18

Fried pork chunks served with mofongo

Pabellon Venezuela 20

Shredded beef, white rice and black beans served with sweet plantain

Pollo con tajadas Honduras 17

Fried chicken (dark meat) served in a bed of house salad, fried sliced green banana, pickled cabbage, cotija cheese and caribbean sauce.

Ropa vieja Cuba 20

Cuban rice, cuban style shredded beef served with tostones.

La bandera Dominican Republic 20

Smothered beef served with white rice, red beans, salad and tostones.

Molcajete Mexico 39

Grilled domestic shrimp, steak, chicken, sausage, banana pepper green onion fried cheese, cactus. Served with white rice, black beans and tortillas.

Enchiladas Mexico 18

Three (3) enchiladas stuffed with smothered chicken, topped with pico de gallo, queso fresco, cilantro mayo and avocado.
Sub chicken for shredded beef +\$2

DESSERTS

Three milk cake (tres leche) 10 ★

Our cake recipe combine with three milk

Vanilla custard 7 ★

Silky creamy texture dessert topped with caramel

Passion fruit cheesecake 11

Creamy infused with passion fruit non-baked cheesecake.

Cuban espresso coffee 5



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DRINKS

NON-ALCOHOLIC BEVERAGES

Fresh juices

Mango, Passion fruit or Pineapple 3.75

Fresh lemonade

Hibiscus, Strawberry 3.25

Imported Sodas (3.75)

Mexican bottle coke

Apple soda

Colombian soda

Banana soda

Gape soda

Topo chico

BEERS

Domestics (3) Mexicans (4)

Budlight

Michelob ultra

Miller lite

Dos equis

Corona

Modelo special

Pacifico

Victoria

Draft Beers 2 off

Corona Premier, Pacifico, Dos Equis, 4.5

Modelo, Michelob. 4.5

Sips 8

WINES

WHITE WINES

	GL	BLT
Conundrum. White Blend. <i>Rutherford, California</i>	7	26
Santa Margherita. Pinot. <i>Grigio, Val d'Adige, Italia</i>	9	36
Kendall-Jackson. Chardonnay. <i>Santa Rosa, California</i>	7	28
Duckhorn. Sauvignon Blanc. <i>Napa Valley, California</i>	10	40
Matua. Sauvignon Blanc. <i>Marlborough, New Zealand</i>	7	28
Fritz DE Katz. Riesling. <i>Hechtsheim, Germany</i>	7	28

RED WINES

	GL	BLT
<i>All except Caymus & Austin Hope</i>		
Achaval-Ferrer. Malbec <i>Mendoza, Argentina</i>	8	32
La Crema. Pinot noir <i>Sonoma Coast, California</i>	9	36
Decoy. Pinot Noir. <i>American Canyon, California</i>	8	32
Campo Viejo. Rioja <i>Logrono, Espana</i>	7	28
Austin Hope 1LT. Cabernet Sauvignon. <i>Paso Robles, California</i>	17	88
Caymus. 1LT. Cabernet Sauvignon. <i>Napa Valley, California</i>	n/a	110



5 O'CLOCK COCKTAILS

Mojitos 10 ★

Traditional, Pineapple, Coconut, Tamarind, Mango or Passion Fruit.
(As a mocktail 7)

Caipirinha 10

Cachaça, lime and simple syrup.

Dominican Rum Punch 9 ★

Brugal rum, orange juice, pineapple juice, bitters and nutmeg.
(As a mocktail 7)

Rum Old Fashioned 13

Bayou Reserve old fashioned.
(As a mocktail 7)

Palomino 10

A frozen mojito and piña colada together.

Sunset at the bayou 12 ★

Bayou Spiced, pineapple juice and orange bitters.

Pisco Sour 11

Pisco, fresh lime, egg white and simple syrup.

Lemon drop martini 13 ★

Blueberry, Mango, Passion fruit, Hibiscus or Pineapple.
(As a mocktail 7)

Pink Martini 12

Bayou Pink, elderflower liqueur and lime juice.

Mangonada Martini 13

Mango rum, cointreu, lime and mango puree. (As a mocktail 7)

Passion mule 13

Vodka, lime, passion fruit juice, ginger beer. (As a mocktail 7)

Sex under I-10 10

passion fruit liqueur, cranberry and orange juice.

Gatorita 13 ★

House margarita topped with Bayou Satsuma.

Desert flower 13

Mezcal, lime and prickly pear.
(As a mocktail 7)

Top shelf Margarita 18

Don Julio reposado, Grand Marnier, lime and orange juice with agave nectar. (As a mocktail 9)

Ranch water 12 ★

Cenote tequila, lime juice, and Topo Chico.

Paloma 13 ★

Cenote tequila, lime juice, and a grapefruit-flavored soda.