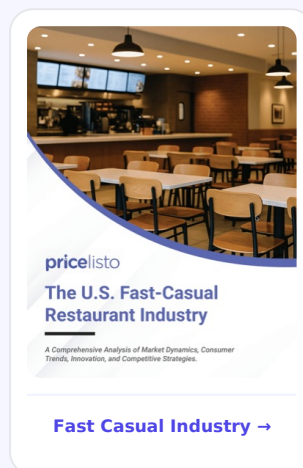




La Sirena Clandestina

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked For You

ITEM	PRICE
Cosmic Brownie Sundae Chocolate espresso brownie, gelato, milk crumble, brigadeiros hot fudge, whipped cream, and sprinkles.	\$10.00

Vegetarian

ITEM	PRICE
Roasted Delicata Squash Aji amarillo apple cider glaze, manchego, pao granola gloden raisins, and pepitas.	\$10.00
Kale Salad Roasted poblano dressing, cotija, radishes, pepitas, and jalapenos.	\$13.00
La Bomba Rice Kabocha squash, calabrian chile chimichurri, maitake, trumpet, and beecg mushrooms.	\$17.00

Empanadas

ITEM	PRICE
Potato Pierogi Mashed potatoes, fontina, parmesan, and gringa mole.	\$4.00
Carne Annatto Ground beef, achiote, and malagueta sweet heat.	\$4.00

Meatatarian

ITEM	PRICE
Grilled Chicken Hearts Tamarind-chili glaze, farofa, and chimichurri.	\$9.00
Frango a Passarinho Brazilian fried chicken, chili, lime, and garlic.	\$18.00
Sakura Pork Milanesa Pipian verde, fried egg, and jicama-carrot slaw.	\$26.00
NY Strip and Garlic Frites Green chimichurri and malagueta aioli.	\$34.00
Feijoada Lingua sausage, pork loin, crispy pig ears, black beans, rice, farofa, collards, malaguets salsa, and malaguets vinega...	\$36.00

Pescetarian

ITEM	PRICE
Bolinhos De Bacalhau Salt cod fritters and zesty tartar sauce.	\$9.00
Spanish Octopus Chayote salsa, black garlic kewpie, roasted cashews, and pickled Fresnos.	\$20.00
Moqueca Prawns, mussels, cilantro risotto, cashews, coconut broth, and dende oil.	\$38.00

Sideatarian

ITEM	PRICE
Pao De Queijo Classic Brazilian cheese bread.	\$6.00
Braised Collard Green Garlic and malagueta vinegar.	\$6.00
Coconut Rice Fried onions, serrano salsa, and cilantro.	\$6.00
Black Beans and Rice Smoked pork, malagueta salsa, and love.	\$8.00
Garlic Frites Malagueta mayonnaise.	\$6.00

Nightcaps

ITEM	PRICE
La Lorena Spiked cider cocktail made with tepache.	\$10.00
Lutstau Fino Jarana Sherry Pungent and dry, mineral, and toasted almond.	\$9.00
Lustau Oloroso Don Nuno Sherry Baked walnuts, smoked cedar, and tangy acidity.	\$9.00
Lustau Pedro Ximenez San Emilio Sherry Figs, dates, and velvet.	\$9.00
Niepoort 2013 Late Bottled Vintage Port Forest fruits, spice, dark, and chocolate.	\$9.00
Cognac Park, Pineau Dies Charentes Nectarine, baked apple, and liquid gold.	\$10.00

Desserts

ITEM	PRICE
Guayaba Empanada Guava, sweet cream cheese, and abuelita chocolate.	\$4.00
Cosmic Brownie Sundae (Desserts) Chocolate espresso brownie, gelato, milk crumble, brigadeiros hot fudge, whipped cream, and sprinkles.	\$10.00
Brigadeiros 4 housemade brazilian cocoa truffles.	\$6.00
Alfajor 1 shortbread cookie, and dulce de lechie.	\$4.00
La Colombe Espresso	\$3.50
Speciality Coffee	\$4.00