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La Sirena Clandestina

Menu Prices — October 24, 2026

La Sirena Clandestina menu with prices in United States, updated March 2020: 31 items across 8 categories, prices from $3.50 to $38.00.

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La Sirena Clandestina Menu with Prices (United States)

La Sirena Clandestina menu with prices in United States, updated March 2020: 31 items across 8 categories, prices from $3.50 to $38.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-sirena-clandestina

Menu categories: Picked For You · Vegetarian · Empanadas · Meatatarian · Pescetarian · Sideatarian · Nightcaps · Desserts

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 Linguica 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**

ITEM	PRICE
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**