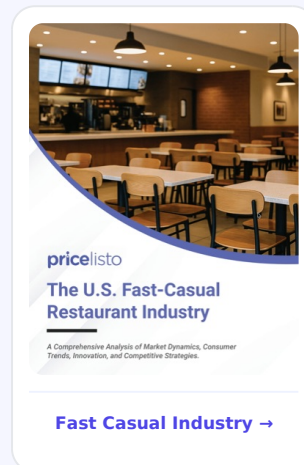




Sajoma Latin Fusion

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

CHOWLY Appetizers

ITEM	PRICE
Grilled Octopus wine braised octopus, plantain puree, kale/mirepoix slaw.	\$18.70
Grilled Shrimp Tossed in coconut chili glaze, herbs, on a bed of farofa.	\$16.50
Hummus Pigeon pea hummus, corn slaw, artisan crackers.	\$9.90
Burrata Brazilian nut butter, compressed dragon fruit, crispy bacon, burrata, mixed herbs, cilantro oil. Served with sourdough t...	\$13.20
Yuca Nest braised goat stuffed in yucca cups topped with spicy pico de gallo.	\$20.90

CHOWLY Desserts

ITEM	PRICE
Vanilla Ice Cream	\$5.50
Flan	\$8.80

CHOWLY Entrees

ITEM	PRICE
Churrasco	\$33.00
La Loma Burger	\$19.80
Mofongo	\$28.60
Fried Chicken Sandwich	\$16.50
Cajita Criollo	\$24.20
Gulf Shrimp	\$19.80

CHOWLY Kids

ITEM	PRICE
Cheeseburger	\$11.00
Riggy n Cheese	\$8.80
Chicken Strips	\$8.80
Kids Grilled Cheese	\$6.60

CHOWLY Sides

ITEM	PRICE
Beans	\$3.30
White Rice	\$3.30
Tostones	\$5.50

ITEM	PRICE
Yuca Fries	\$5.50
Maduros	\$5.50
Moro	\$5.50
SideToast	\$3.30
Extra Crackers	\$3.30

CHOWLY Soups/Salads

ITEM	PRICE
Cesar Salad Artisan greens, cotija cesar, citrus zest, crushed croutons	\$11.00
Sopa de Auyama Roasted kabucha pureed with coconut milk and Veggie broth.	\$11.00
Sajoma Salad grapefruit vinaigrette, cabbage blend, artisan greens, mirepoix, cherry tomatoes, fennel, sweet aji, avocado, cucumber,...	\$13.20

CHOWLY Water

ITEM	PRICE
Sm Perrier	\$3.85
Lg Perrier	\$8.25
Sm San Pellegrino	\$3.85
Lg San Pellegrino	\$8.25
Sm Aqua Panna	\$3.85
Lg Aqua Panna	\$8.25