



Tinker Latin Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Arepas. Your Arepas your way 2 Corn paties fried (WE LOVED THEM FRIED) or grilled build your way	\$16.80
Bandeja Paisa A Traditional Colombian Plate Steak, White Rice, Red Beans, Fried Egg, Avocado Chicharron & Chorizo	\$33.60
Chicharron Crunchy Pork Belly Lime on the side and Sauce	\$12.00
Tequeños Queso 5 Fried Dough Cheese Fingers	\$12.00
Empanada Queso Cheese Empanada	\$6.00
Corn Cheese Bites 5 Cachapa (Corn) Cheese bites served with our cream sauce.	\$7.20
Our Classic Beef Burger Smash Beef, House Shoestring Papitas Made Fresh, House Sauce, Pink Sauce, Ham, Cheese, Lettuce or Cabbage	\$18.00
Tinker's Special Charcoal Steak, Chimichurri, Pico de Gallo & Cheese	\$18.00
Pollo A la plancha Grilled chicken with chimichurri served with two sides.	\$16.80
Pabellon Arepa Shredded Beef, Black Beans, Sweet Plantains & Cheese	\$18.00
Bistec A Caballo Steak Sautee tomatoes and onions with rice & fried egg	\$20.40
Empanada Pabellon 4in1 Shredded Beef, black beans, sweet plantains & cheese	\$7.20

Appetizers

ITEM	PRICE
Chicharron (Appetizers) Crunchy Pork Belly Lime on the side and Sauce	\$12.00
Corn Cheese Bites (Appetizers) 5 Cachapa (Corn) Cheese bites served with our cream sauce.	\$7.20
3 Green Plantain Tostones 3 Toston Cups with Green Plantain, your choice of meat, sauce & cheese	\$12.00
Guacamole Fresh, creamy avocado dip, seasoned with lime and cilantro. Perfect for sharing.	\$12.00
Churro Donut Holes x 10 Churro donut holes: Fried dough balls typically coated in cinnamon sugar.	\$7.20
Mini Cheese Arepas 3 Mini sweet arepas with cheese on top	\$7.20
Yuca Cheese Bites 5 Cassava Balls (Yuca) Cheese Bites served with our house green sauce.	\$7.20
Esquites	\$10.80
Tequeños Queso (Appetizers) 5 Fried Dough Cheese Fingers	\$12.00

ITEM	PRICE
Tinker Sampler	\$21.60
2 tequeños, 2 cachapa bites, 2 yuca bites, 2 mini sweet cheese arepas, 2 nutella tequeños.	

Empanadas

ITEM	PRICE
Empanada Queso (Empanadas)	\$6.00
Cheese Empanada	
Empanada Pabellon (Empanadas)	\$7.20
4in1 Shredded Beef, black beans, sweet plantains & cheese	
Empanada Pollo	\$6.00
Shredded Chicken Empanada	
Empanada Imposible	\$6.00
Impossible Meat (vegan) Empanada	
Empanada Cazon	\$6.00
Snapper Fish Empanada	
Empanada Domino (Black Beans and Cheese)	\$6.00
Fried corn dough filled with black beans and white cheese.	
Empanada Carne Mechada	\$6.00
Shredded Beef Empanada	
Empanada Molida	\$6.00
Ground Beef Empanada	

Entrees

ITEM	PRICE
Bandeja Paiza (Entrees)	\$33.60
A Traditional Colombian Plate Steak, White Rice, Red Beans, Fried Egg, Avocado Chicharron & Chorizo	
Bistec A Caballo (Entrees)	\$20.40
Steak Sautee tomatoes and onions with rice & fried egg	
Pollo A la plancha (Entrees)	\$16.80
Grilled chicken with chimichurri served with two sides.	
Lomo Salteado	\$21.60
Sauteed and flamed tenderloin steak with onions peppers served with white rice and fries	
Tinker Parrilla	\$42.00
Sirloin Steak, Grilled Chicken, Chicharron, Chorizo, French Fries & Arepas The meats are topped off with chimichurri s...	
Tilapia Grilled	\$18.00
Grilled tilapia with choice of sides including rice, beans, salads, tostones, yuca, cheese, arepa frita, and more.	
Caesar Salad	\$12.00
Crisp lettuce, crunchy croutons, Parmesan cheese, bacon bites, Caesar dressing. Options to add grilled chicken or steak.	
Pargo Frito	\$42.00
Fried Snapper With 2 Sides	
House Salad	\$12.00
Fresh mix of greens, with an assortment of vegetables and homemade dressing.	
Salmon	\$28.80
Salmon with a choice of sides including rice, beans, salad, tostones, yuca, fries, plantains, avocado, cheese, and more.	
Pabellon	\$19.20
A Traditional Venezuelan Plate Shredded Beef, Black Beans, Sweet Plantains & White Rice	

ITEM	PRICE
Vegan Pabellon Picadillo Impossible Meat (vegan), White rice, Black beans & Sweet plantains.	\$19.20
Soups	
chupe de camaron Shrimp soup with rice, fresh cheese, Peruvian corn, egg, and milk. Typically includes vegetables like peas and carrots.	\$14.40
Arepas	
ITEM	PRICE
Pabellon Arepa (Arepas) Shredded Beef, Black Beans, Sweet Plantains & Cheese	\$18.00
Tinker's Special (Arepas) Charcoal Steak, Chimichurri, Pico de Gallo & Cheese	\$18.00
The Vegetarian Black Beans, Sweet Plantains, Avocado & Cheese	\$18.00
The Vegan Impossible Meat or Pork, Pico de Gallo & Avocado	\$18.00
Arepa Bowl Your Choice of Meat and Boiled Egg, House Sauce, Pink Sauce, Ham, Cheese & Fried Cheese	\$21.60
Arepas. (Arepas) Your Arepas your way 2 Corn paties fried (WE LOVED THEM FRIED) or grilled build your way	\$16.80
The Queen (Reina Pepiada) Chicken Salad With Avocado, Cheese & House Sauce	\$18.00
Patacones	
ITEM	PRICE
Green Patacon 3 plantains tacos build your way	\$19.20
Sweet Patacon Yellow (sweet) Plantain with your choice of meat, Pico de Gallo, Garlic Sauce, Green Sauce, Pink Sauce & Queso de Mano (...)	\$19.20
House Classic Burgers	
ITEM	PRICE
Triple Burger Smash Beef, Grilled Chicken, Smocked pork, House Shoestring Papitas Made Fresh, House Sauce, Pink Sauce, Ham, Cheese, Le...	\$24.00
Impossible Burger (vegetarian or vegan) Impossible Beef Meat, House Papitas, House Sauce, Pink Sauce, Cheese, Lettuce or Cabbage served with a side of fries.	\$20.40
Our Classic Beef Burger (House Classic Burgers) Smash Beef, House Shoestring Papitas Made Fresh, House Sauce, Pink Sauce, Ham, Cheese, Lettuce or Cabbage	\$18.00
Grilled Chicken Burger Grilled Chicken, House Shoestring Papitas Made Fresh, House Sauce, Pink Sauce, Ham, Cheese, Lettuce or Cabbage	\$18.00

Special Burgers

ITEM	PRICE
Tinker Smash 2 Smash Burger patties, American Cheese, sautéed onions with the meat, bacon.	\$21.60
Teque Burger. Instead of Burger buns, it's Tequeño buns (yes filled with cheese) 3 Smashed Beef Patties, 3 American Cheese, Bacon &...	\$20.40
Puerto Rican Burger Beef, Caramelized Sweet Plantains, Cheese, Bacon & House sauce.	\$19.20

Cachapa (Sweet Corn Pancake)

ITEM	PRICE
Cachapa Sweet Corn Pancake Build your way!	\$18.00

Pepitos

ITEM	PRICE
Pepito Regular Venezuelan Sub's, House Papitas (Potato string fries), Parmesan Cheese, House sauce, Pink sauce, & Lettuce or Cabbage.	\$19.20

Special's Pepitos

ITEM	PRICE
California Steak or Grilled Chicken, Bacon, Corn, Parmesan Cheese & Melted Cheese.	\$19.20

Hot Dog

ITEM	PRICE
Colombian Perro Pineapple Sauce, Pink Sauce, House Sauce, House Papitas	\$8.40
Classic Perro Our Classic Hot Dog Builed Your Way	\$8.40
Mexican Perro Orale Wey This is not your regular dog!!! 12 Inch Beef Franks Spicy Sauce, Sauteed Corn, Mexican Spices, Cilantro & Chee...	\$9.60

Loaded Fries

ITEM	PRICE
Colombian Salchi Papas Beef Franks Bites, Pineapple Sauce, Pink Sauce & Fried Cheese	\$16.80
Vegetarian Cuban Yuca Fries (no meat) Fried Yuca, Black Beans, House sauce, Pink sauce, Nata & Fried cheese.	\$15.60
Plato Yuca fries vegano con carne impossible Fried yuca, impossible meat, pico de gallo, black beans, avocado & cilantro.	\$18.00
Loaded Fries Loaded Fries Build your way!	\$18.00

ITEM	PRICE
Cuban Yuca Fries Fried Yuca, Ropa Vieja, Black Beans, Fried Cheese & Sauces	\$18.00
Breakfast	
ITEM	PRICE
Vegetarian Breakfast Pico de Gallo Scrambled Eggs, Black Beans, Arepa & Cheese.	\$14.40
Classic Breakfast Eggs: Fried or scrambled. Crispy potatoes or French baguette with butter. Choice of bacon or ham.	\$12.00
Vegan Breakfast Impossible Meat, black beans, crispy potatoes, pico de gallo.	\$18.00
Hash a lo Cubano Puerco Frito, Papas Breakfast, New Salsa Verde, cilantro, fried egg.	\$18.00
Latin Breakfast 2 Fried Eggs, Chicharron, Black Beans, Arepa & Cheese.	\$16.80
Venezuelan Breakfast Pico de Gallo scrambled eggs, Black Beans, Shredded Beef, Arepa & Cheese.	\$18.00
Tortas	
ITEM	PRICE
Tres Leches Dulce de Leche Moist sponge cake soaked in three types of milk, topped with a layer of whipped cream, garnished with a slice of orange...	\$12.00
Passion Fruit Key Lime Pie Creamy key lime pie topped with passion fruit glaze, garnished with whipped cream, mint leaves, and seeds.	\$7.20
Churro Donut Holes x 10 (Tortas) Fried dough balls typically dusted with cinnamon sugar.	\$7.20
Whole Flan (Flan Completo) A rich Latin American custard dessert topped with caramelized sugar.	\$30.00
Torta Nutella (CAKE) Sponge cake soaked with three variations of sweetened milk, topped with whipped cream and creamy Nutella.	\$12.00
Flan (Quesillo) Creamy caramel custard topped with a light syrup, garnished with a mint leaf and a slice of dried orange.	\$7.20
Sides	
ITEM	PRICE
French Fries (SIDE) Potatoes deep-fried until golden, typically sprinkled with salt.	\$6.00
Sweet Plantains (SIDE) Ripe plantains, sliced and fried until they achieve a tender interior and a lightly crisped exterior.	\$4.80
White Rice (Side) Steamed white rice, a staple side in Latin-American cuisine.	\$3.60
Side De Chorizo(1) Typically includes seasoned pork sausage, grilled to enhance its rich, smoky flavors.	\$4.80
Yuca hervida con chimichurri Boiled cassava typically served with a chimichurri sauce made from parsley, oregano, garlic, olive oil, vinegar, and red...	\$6.00

ITEM	PRICE
Tostones (SIDE) Green plantains, pressed and twice-fried until golden, often served with a side of garlic or mojo sauce.	\$4.80
Fried Arepa (SIDE) x 1 Fried arepa typically includes a golden, crispy exterior with a soft, tender inside, made from corn flour.	\$4.80
House Sauce (SIDE) A Latin-American inspired blend, typically including cilantro and other regional herbs, creating a versatile sauce ideal...	\$1.20
Chimichurri (SIDE) Chimichurri typically includes parsley, garlic, oregano, vinegar, olive oil, and a hint of red pepper flakes, served as...	\$2.40
Pico de Gallo (SIDE) A fresh mix of diced tomatoes, onions, cilantro, and jalapeños, seasoned with lime juice and salt.	\$3.60
Frijoles Negros (SIDE) A side of black beans typically simmered with a blend of onions, garlic, and traditional spices, offering a rich and sat...	\$3.60
Pink Sauce (SIDE) A blend of mayonnaise and ketchup, often served as a condiment.	\$1.20
Garlic Sauce (SIDE) Garlic sauce typically includes garlic, red peppers, sweet pepper, cilantro, and mayo.	\$1.20
Pineapple Sauce Caramelized pineapple sauce with hints of cinnamon and cloves, offering a sweet and aromatic complement to your meal.	\$1.20
House Salad (SIDE) Mixed greens, tomatoes, cucumbers, and onions, dressed with a house vinaigrette.	\$7.20
Spicy Sauce (SIDE) Spicy.	\$1.20
Frijoles Rojos (SIDE) Red beans typically cooked with ham hock, bacon, and Spanish cured sausage.	\$3.60
Queso Rallado (Side) Shredded traditional hard and slightly salty white cheese.	\$3.60
Huevo Frito Typically includes a single egg fried in oil, often enjoyed as a side dish.	\$3.60
Queso De Mano Handmade Venezuelan cheese, known for its soft and elastic texture, typically served as a quarter portion.	\$4.80
Caesar Salad SIDE Romaine lettuce, croutons, parmesan cheese, and caesar dressing.	\$6.00
Avocado (SIDE) Served as a side, typically includes seasoned slices of ripe avocado.	\$4.80
Fried Cheese (SIDE) Latin-American cheese, fried until golden, typically includes a blend of traditional cheeses.	\$3.60

Kids Menu

ITEM	PRICE
Kids Arepas Meat Arepas filled with choice of Chicken, Pulled Beef, Steak, Pork, or Egg.	\$10.80
Kids Pabellon Mini Pabellon: White rice, Black Beans, Shredded Beef, Sweet Plantains	\$9.60
Kids Arepas Ham and Cheese Butter, Ham & Shredded Cheese.	\$8.40
Kids Plate Your choice of meat served with two sides.	\$9.60

ITEM	PRICE
Kids Cheese Burger with fries Mini Cheese Burger served with fries.	\$8.40
Kids Fried chicken with fries 3 Chicken tenders served with fries.	\$8.40
Kids Hot Dog Plain Hotdog served with fries.	\$7.20

Drinks

ITEM	PRICE
CHICHA Chicha	\$9.60
House Chocolate Milkshake TODDY Toddy Milkshake	\$9.60
Limonada Latin American lemonade with margarita variations including frozen, on the rocks, premium, and double.	\$6.00
Limonada fresa Freshly squeezed lemonade typically includes strawberries for a fruity twist.	\$7.20
Limonada De Coco Freshly squeezed lemonade blended with coconut milk, creating a smoothie-style drink.	\$7.20
Water Aquapanna Imported flat mineral water from Italy.	\$8.40
Te Durazno Sweet peach tea garnished with a dried citrus slice, offering a refreshing blend of fruity and tangy flavors.	\$4.80
Te Limon Refreshing tea infused with lemon slices, served over ice.	\$4.80

Classic Sodas

ITEM	PRICE
Coca Zero Carbonated beverage with caramel color and natural flavors. Zero calories and no sugar.	\$3.60
Coca Cola The cold, refreshing, sparkling classic that America loves.	\$3.60
Sprite The cold, refreshing flavors of lemon and lime, perfectly blended.	\$3.60

Latin Sodas

ITEM	PRICE
Malta Polar A non-alcoholic, carbonated malt beverage brewed from barley and hops, typically including sugar and caramel color. Popu...	\$4.20
Postobon Manzana Apple-flavored soda, typically featuring a pink hue, offering a refreshing taste.	\$4.20
Malta Pony Non-alcoholic malt beverage from Colombia, brewed from barley and hops, with a sweet, molasses-like flavor profile.	\$4.20
Postobon Uva (Grape Soda) Traditional Colombian grape soda, typically featuring a crisp and pure grape flavor.	\$4.80

ITEM	PRICE
Malta India Non-alcoholic, lightly carbonated malt beverage from Puerto Rico, typically brewed from barley, hops, and water.	\$4.20
Guarana A traditional Latin-American soda made from the guarana fruit, known for its unique and slightly sweet flavor.	\$4.20
Frescolita A Venezuelan red cola soft drink with a sweet, tropical fruit flavor.	\$4.20
Colombiana Sparkling Colombian-flavored soda with a unique, tropical fruity taste.	\$4.20

Juices

ITEM	PRICE
Strawberry Strawberry juice with your choice of frozen or ice options.	\$7.20
Guava Guava juice. Choice of frozen or with ice.	\$7.20
Tamarind Tangy tamarind juice. Served frozen or over ice.	\$7.20
Blackberry Blackberry juice. Frozen or ice option available.	\$7.20
Pineapple Pineapple juice, served frozen or with ice.	\$7.20
Passion Fruit Passion fruit juice. Choose frozen or with ice.	\$7.20
Mango Mango Juice: Frozen or ice options.	\$7.20

Bar

ITEM	PRICE
Patron tower Patron Tower Margaritas: Frozen, Hielo, Premium, Double. Patron options: Silver, Reposado.	\$48.00
Amapola(Virgin Pina Colada Virgen) Creamy blend of coconut and pineapple, garnished with a vibrant orchid flower and a sprinkle of toasted coconut flakes.	\$9.60
Casa amigos A selection of house-special beverages, often featuring regional Latin-American spirits and mixers.	\$14.40

Cocktails

ITEM	PRICE
Jack and coke	\$14.40

Pitchers

ITEM	PRICE
Pitcher Mojito	\$72.00
Bucket evento colombia X 5 A selection of five Colombian beverages, typically including popular sodas like Colombiana and Manzana, perfect for shar...	\$21.60

Beers

ITEM	PRICE
PILSEN A classic Latin American pilsner, typically featuring a light, crisp taste with a balanced malt profile and subtle hop b...	\$7.20

Togo Meats

ITEM	PRICE
CACHAPAS (5 UNI) Sweet corn pancakes typically filled with hand cheese.	\$19.20
Chimichurri 8OZ Olive oil, parsley, cilantro, red onion, tomatillos, and garlic, typically used as a flavorful sauce for meats.	\$9.60
SHREDDED BEEF (1.5 LB) Slow-cooked shredded beef typically seasoned with bell peppers, onions, garlic, and spices.	\$31.20
SHREDDED Chicken (1.5 LB) Shredded chicken typically includes slow-cooked chicken breast seasoned with sweet bell pepper, onion, garlic, salt, pep...	\$26.40
SHREDDED Pork Ham (Pernil) (1.5 LB) Slow-roasted pork shoulder, typically marinated in mojo sauce, hand-shredded for a tender and flavorful experience.	\$26.40
Reina Pepiada (1.5 LB) Chicken mixed with avocado, mayonnaise, onion, and red pepper, typically seasoned with spices.	\$22.80
BLACK BEANS (1.5 LB) Black beans typically seasoned with Cuban spices and slow-cooked to tenderness.	\$15.60
House Green Sauce 8OZ Cilantro and jalapeño-based green sauce, typically includes garlic, onion, and parsley.	\$8.40
Pink Sauce 8OZ Mayo and ketchup-based sauce, commonly used for dipping or drizzling.	\$7.20
Suero Picante 8OZ A spicy, creamy sauce typically made from fermented milk, often used as a condiment for meats.	\$8.40
Our Famous Shredded Cheese 12 OZ Shredded cheese, typically featuring a blend of Latin American varieties, commonly used to enhance tacos, nachos, and ot...	\$18.00
Garlic Sauce 8OZ Garlic sauce typically includes garlic, red peppers, sweet pepper, cilantro, and mayo.	\$8.40