Taínos Contractor de la	
 spicy content vegan friendly Appetizers 	
Yucador yuca cups, avocado, grilled pineapple, fried onions	10
Casava Chips yuca chips with shrimp dip 12 or mojo dip 🥔	8
Guanime cornmeal stuffed with your choice of bleack beans 🥏 8 or chicken	10

Casava F	latbread
Plain	5
Garlic	6
Peanuts	6
Pepper 🤳	6

Entrees

Catch of the Day grilled saltwater fish, mashed crookneck pumpkin, sauté pineapples, spinach	30
Yaguasa fried duck, grilled potatoes, broccoli, papaya purée, plain casava 🌙	20
Chili black and kidney beans, steamed yuca, corn, avocado, pineapple 🌙 🥏 (Add pork +5)	15
Jaiba freshwater crabs, mashed taro, broccoli, papaya, salsa, plain casava 🌙	30
Olla taro, chickpeas, mushrooms, peanuts, mango, spinach, sweet peppers 🌙 🧔 (Add pork +5)	15

Specialty Drinks	
Chicha fermented corn, white vermouth, pisco, pineapple chunck	10
Bili spanish lime and rum	12
Taîno guava, passionfruit, lime juice, tequila, syrup	10

Desserts

Marjarete corn pudding	6
Jalea sweet potato, coconut, pineapple	8
Sweet Beans	8
Mamey Ice Cream	6
Coconut & Papaya Mousse	10

Evening at the Chef's Table 100 per person

Our Story

Taînos were the indigenous people from the Carribean Islands that is now Dominican Republic, Haiti, Puerto Rico, Cuba, and Jamaica. Due to the genocide that happened on these islands, majority of the Taînos culture has gone extinct. With this restaurant I want to revive the Taînos and cater to their memory.



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