

EMPANADAS \$6

BEEF

Hand Cut Prime Beef, Onions, Hard Boiled Egg, Scallions

HAM & CHEESE

BBQ PIGGY

Slow Cooked Pulled Pork, Col Coleslaw

CHICKEN

Organic Chicken & Red Peppers

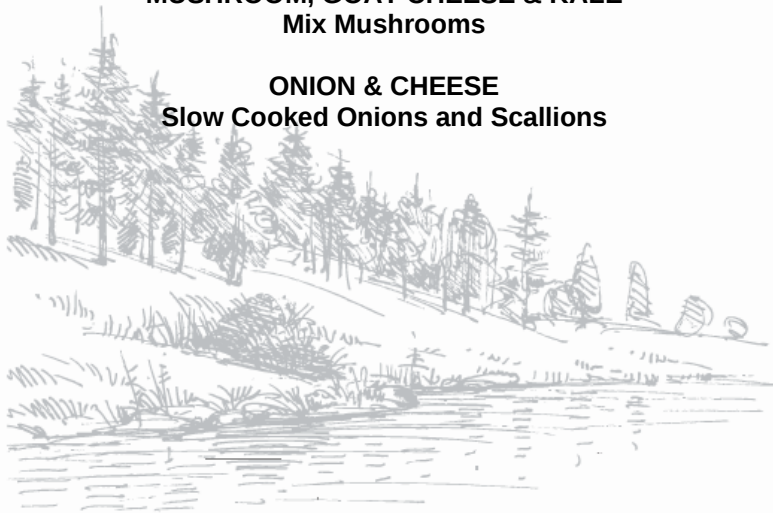
HUMITA

Sweet Corn Empanada

MUSHROOM, GOAT CHEESE & KALE
Mix Mushrooms

ONION & CHEESE

Slow Cooked Onions and Scallions



#SHELTERPIZZA

PIZZAS

MARGHERITA \$16

Tomato Sauce, Mozzarella & Basil

BURRATA & PROSCIUTTO \$22

Arugula, Burrata, Parmesan

FUGAZZA \$17

Mozzarella, Spanish Onions, Olive Oil, Parmesan & Oregano.

TRUFFLE PIZZA \$24

Tartufo Mozzarella, Parmesan & Fontina

HAM & PEPPERS \$18

Tomato Sauce, Mozzarella, Prosciutto Cotto, Roasted Red Peppers

SOPRESSATA PICANTE \$18

Mozzarella, Tomato Sauce, Spicy Sopressata

QUATTRO FORMAGGI \$18

Fior di Latte, Parmesan, Smoked Mozzarella, Gorgonzola

QUATTRO STAGIONI \$18

Mushrooms, Artichokes, Olives, Mozzarella, Prosciutto Cotto

BRUSSELS SPROUTS \$19

Smoked Mozzarella, Fontina, Pancetta



GRILLED*

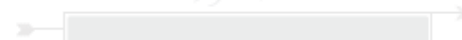
ENTRAÑA ASADA \$30

10 Oz Grilled Skirt Steak

RIBEYE \$34

14 OZ Ribeye Steak

*All our Grilled items are served with a green salad



MAINS

BRANZINO FILLET \$32
Roasted Whole Fish, Tomato, Olives,
Capers Provençal

SHELTER BURGER \$18
8 Oz Angus with Swiss Cheese,
Lettuce, Tomato, Onion & Fries

BABY PORK RIBS \$26
Slow braised ½ Rack Double Rub
w/Col Slaw and Corn on the Cob

VEAL CHOP 'MILANESA' \$32
15 Oz breaded Veal chop with Green Salad

OCTOPUS HOT DOG \$19
Wrapped in Bacon Served in A Brioche Bun
with Home Made Col Slaw

SIDES \$8

FRENCH FRIES

SHISHITO PEPPERS
With Sea Salt

BRUSSEL SPROUTS
With Shaved Parmesan

POTATO WEDGES

CORN ON THE COB
With Cotija cheese

TABLE SNACKS

CURED MEAT AND CHEESE BOARD \$30
Spicy Salami, Prosciutto di Parma, Mortadella with Pistachio
Prosciutto Cotto, Capocollo, Manchego, Tallegio,
Parmegiano,
Focaccia

CITRUS MARINATED OLIVES. \$ 6

STARTERS

SHRIMP COCKTAIL \$16
Cocktail Sauce and Lemon wedges

CRISPY ARTICHOKE \$15
Tuscan Artichokes with Lemon Zest

COD CROQUETTES \$14
Salted Cod, Bechamel & Garlic Aioli

BURRATA SALAD \$15
Arugula, Red Peppers, Focaccia
-- Add Prosciutto \$5 --

RED ENDIVES \$14
Pears, Chardonnay Vinegar, Pecans, Crouton

TRUFFLE MAC N' CHEESE \$15

OCTOPUS AND SHRIMP CEVICHE \$17
Tomato, peppers and onions 

DESSERTS \$9

PINEAPPLE BREAD PUDDING
With Salted Caramel Pistachios (N)

PANQUEQUE
Crepe Filled with Dulce De Leche, Burned Sugar

CHOCOLATE EMPANADA
Dark Chocolate, Hazelnuts and Dulce de Leche Sauce (N)

ICE CREAM SCOOP \$5
Vanilla or Chocolate



For Your Convenience An 18% Gratuity will be A
added to Your Check

20% gratuity will be added to parties of 10 and more

www.shelterbrooklyn.com

PHONE: 305 603 8970

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