APPETIZERS
APERITIVOS



Shrimp Cocktail (Cóctel de Camarones) 15.95
Served with tostones.

Salchipapa Simón 14.95

Beef Patty (Empanadas) (4) 11.95
Colombian Style.

Mozzarella Sticks (Tequeños) (6) 10.95

Soups (Sopas) 8.95
Chicken Soup, Beef Soup. (12oz)

French Fries & Beef Sausages (Salchipapa) 10.95

Fried Pork Skin Rinds (Chicharrón) 10.95

Colombian Sausage (Chorizo) 5.95

Black Sausage (Morcilla) 5.95

295 S Ronald Reagan Blvd,
Longwood, FL 32750

INFO: (407) 260-6672

Simon Parrilla Longwood

@Simonparrillalongwood

SIMON PICADA



PICADA DE LA CASA 41.95
Grilled steak, grilled chicken, colombian sausage, fried pork rinds, black sausage, corn bread, fried cassava, fried green plantains, potatoes, tomatoes.

MEATS
Carnes



Surf & Turf (Mar y Tierra) 38.95
Grilled skirt steak with shrimp in garlic, served with rice and beans, green plantains (10oz skirt).

Simon's Parrilla (Simon Parrilla) 44.95
A special in-house combination of sirloin steak, pork chop (2), chicken breast and Colombian sausage.
Sirloin (12oz), Pork Chop (8oz), Chicken Breast (10oz).

Grilled Skirt Steak (Churrasco) 27.95
Hot and juicy, tender and flavor. Served with rice, green plantains and beans. (10oz).

Picanha (Punta de Anca) 26.95
Served with white rice, pico de gallo and green plantains. (12oz)

Bandeja Paisa 22.95
Grilled steak, colombian sausage, fried pork rinds, fried eggs, sweet plantains, corn bread, red beans, white rice and avocado. Steak (7oz).

Steak with Colombian Sauce (Bistec a Caballo) 21.95
Steak with Colombian sauce and fried eggs on top, served with sweet plantain, rice and beans.

Grilled Steak (Carne Asada) 21.95
Grilled steak served with rice, sweet plantain and beans (10oz).
Add: Onions $2.00 - Colombian Sauce $2.00

Chuleta Valluna 18.95
Breaded pork loin served with rice, sweet plantains, tomatoes and red onions.

Grilled Pork Chops (Chuleta de Cerdo) 18.95
Served with rice, beans and sweet plantains.

Red Beans Casserole (Cazuela de Frijol) 18.95
Red Beans Casserole, white rice, red beans, eggs, fried pork rinds, potato sticks, sweet plantains and 6oz steak.

Calentado Paisa 18.95

SEAFOOD
Mariscos



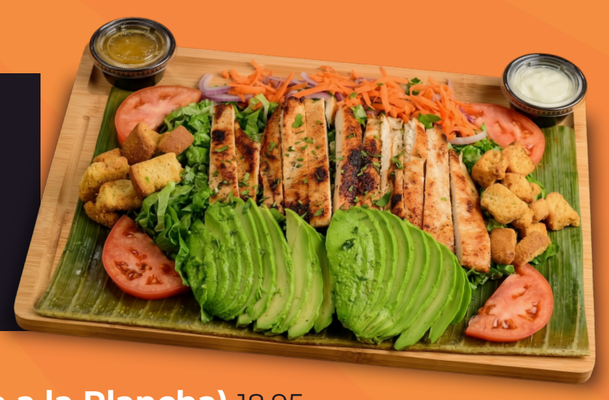
Seafood Casserole (Cazuela de Mariscos) 30.95
Shrimp, calamar, mussels, clams, fish fillet and scallops with a light taste of coconut. Accompanied with green plantains.

Fried Whole Fish (Mojarra Frita) 25.95
Served with rice, green plantains and salad.

Grilled Salmon (Salmón a la Plancha) 24.95
Grilled Salmon Served with rice, green plantains and salad. (10oz).

Fish Filet with Garlic Shrimp (Filete de Pescado con Camarones al Ajillo) 23.95
Breaded swai filet & shrimp (6) on garlic sauce served with rice, salad and green plantains.

CHICKEN
Pollo



Grilled Chicken Breast (Pechuga a la Plancha) 18.95
Grilled chicken breast served with rice, green plantain and salad.

Chicken Salad (Ensalada de Pollo) 18.95
A universal classic with fresh lettuce, tomatoes, carrots, red onions, croutons, avocado, choice ranch or Italian dressing.

Breaded Chicken Breast (Pechuga Empanizada) 18.95
Traditional breaded chicken breast served with rice, fries and salad.

MASHED GREEN PLANTAIN / MOFONGO

Skirt Steak (Churrasco) 28.95

Grilled Pork Chops (Chuleta de Cerdo) 19.95

Grilled Chicken Breast (Pechuga a la Plancha) 19.95
Served with salad (Servido con ensalada).

Picanha (Punta de Anca) 28.95



SIDES

Tostones with Shrimps	13.95
Tostones with Guacamole	13.95
Shrimp (Camarones) x8	12.00
Guacamole	9.50
Salad with Guacamole	7.95
Green Plantains with Colombian Sauce (Tostones with Hogao)	7.95
Creole Potato (Papa Criolla)	6.95
Corn Bread with Cheese (Arepa con queso)	6.50
Avocado (Aguacate)	5.99
Sweet Plantain (Plátano Maduro)	4.95
Green Plantains (Tostones)	4.95
Fried Cassava (Yuca Frita)	4.95
Fries (Papas Fritas)	4.95
Red Beans (Frijol)	4.95
Colombian Sauce (Hogao)	4.95
Pico de Gallo	4.95
Cheese (Queso Mozarella)	4.95
Green Salad (Ensalada Verde)	4.25
White Rice (Arroz)	3.95
Corn Bread (Arepas)	3.95
Eggs (Huevos)	3.50
Tomato (Tomate)	3.00
Creole Sauce (Salsa Criolla)	2.50
Sautéed Onions (Cebolla Saltada)	2.00

Only one side can be changed on the main courses.
Solo es posible el cambio de un solo side en los platos principales.

BURGERS AND TACOS
Hamburguesas y Tacos



Simon Burger 14.95
1/2 pound angus beef topped with bacon, mozzarella cheese, tomatoes, green leaf and our exclusive house made sauces, honey mustard, BBQ sauce, pineapple & cilantro sauces.

Tacos 11.95
3 corn tortillas, grilled steak tacos with grilled onions and cilantro served with rice and beans.

KIDS MENU /MENU INFANTIL

Chicken Tenders with Fries 11.95
Filetes de pollo con papas fritas.

Chicken or Steak with Rice & Beans 11.95
Pollo o Steak con arroz y frijoles.

Menú de niños aplica hasta 12 años - Kids menu applies up to 12 years old.

SPECIALS
ESPECIALES

Monday thru Thursday 13.95
Lunes a Jueves

Friday thru Sunday 15.95
Viernes a Domingo

DESSERTS
POSTRES



Vanilla Flan (Flan de Vainilla) 5.95

Cheesecake (Tarta de Queso) 6.95

Milk Cake (Tres Leches) 7.95

DRINKS
BEBIDAS

Bottled Water (Agua) 2.95

Sugar Cane Juice (Aguapanela) 5.95

Kids Juice (Jugo de Niños) 3.95

Soft Drinks (Gaseosas) 3.95

Lemonade (Limonada) 6.95
House made lemonade.

Coconut Lemonade (Limonada de coco) 7.95

Natural Juices (Jugos Naturales) 6.45
Mango, Soursop, Passion Fruit, Blackberry, Tree tomato, guava, lulo.

Milk Juices (Jugos en Leche) 7.95
Mango, Soursop, Passion Fruit, Blackberry, Tree tomato, guava, lulo.

Flavored Soda (Sodas Saborizadas) 5.95
Passion Fruit, Mango, Red Fruits, Piña Colada.

Ice Tea 3.95

Redbull 6.95

Perrier 5.95

Espresso 2.95

Americano 3.95

Latte 4.95

Mountain Coffee 5.95

Capuchino 5.95

Mocacchino 6.25

Irish Coffee 9.95

Espresso Martini 12.95

Cortadito 5.95

MARGARITAS

CALEÑA 16.95
Patron Silver Tequila, Fresh Limes. Organic Agave Nectar and Passion Fruit.

PAISA 16.95
Patron Silver, Organic Agave Nectar, Fresh Limes and Grand Marnier.

GOMELA 15.95
Tequila Cazadores, Fresh Limes, Organic Agave Nectar and Strawberry.

COSTEÑA 15.95
Tequila Cazadores, Fresh Limes and Organic Agave Nectar.

PASTUSA 15.95
Tequila Cazadores, Fresh Limes. Organic Agave, Nectar and Mango.

GUARO PASION 14.95
Aguardiente Amarillo, Fresh Limes and Passion Fruit.

HOUSE MARGARITA 11.95

COCTELES

COLOMBIA LIBRE 14.95
(Rum) Ron Viejo de Caldas, fresh limes and coke.

MEDALLO MULE 14.95
Tito's Vodka, ginger beer and fresh limes.

UN MOJITO BIEN BACANO 14.95
Choose from Lemon, Coconut, Mango, Passion Fruit.

CARTAGENA BEACH 14.95
Tito's Vodka, peach schnapps, cranberry juice and orange juice.

MALIBU PIÑA COLADA 14.95

COGNAC

HENNESY 160.00
(750ML)

GRAND MARNIER 160.00
(750ML)

TEQUILA

PATRON SILVER 90.00
(375ML)

PATRON SILVER 160.00
(750ML)

DON JULIO SILVER 160.00
(750ML)

DON JULIO REPOSADO 180.00
(750ML)

VINOS

COPA 9.00

BOTELLA 30.00
Chardonay, Moscato, Merlot White Zinfandel

COPA SANGRIA 12.00

JARRA SANGRIA 32.00

CERVEZA

BOTELLA	7.00
BUCKET X 5	30.00
JARRA REFAJO	18.00



Corona · HEINEKEN · BUD LIGHT · Michelob ULTRA · Club Colombia · AGUILA · STELLA ARTOIS · Modelo Especial

HAPPY HOUR
MON-FRI (LUN-VIE) 4-6 PM
2X1 ON SELECTED BEERS AND DRINKS
2X1 EN BEBIDAS SELECTAS Y CERVEZAS

AGUARDIENTE

SHOT	7.00
ANTIOQUEÑO (375ML)	60.00
ANTIOQUEÑO (750ML)	90.00
AMARILLO MANZANARES (375ML)	60.00
AMARILLO MANZANARES (750ML)	95.00
CRISTAL (SIN AZÚCAR) (750ML)	90.00
BLANCO DEL VALLE (750ML)	90.00

WHISKY

BUCHANAN'S DELUXE (375ML)	95.00
BUCHANAN'S DELUXE (750ML)	160.00
BUCHANAN'S 18 AÑOS (750ML)	290.00
OLD PARR (750ML)	150.00
CHIVAS REAGAL 12 AÑOS (375ML)	95.00
CHIVAS REAGAL 12 AÑOS (750ML)	160.00
BLACK LABEL (375ML)	100.00
BLACK LABEL (750ML)	160.00

RON

RON VIEJO DE CALDAS 3 AÑOS (375ML)	60.00
RON VIEJO DE CALDAS 3 AÑOS (750ML)	100.00
RON VIEJO DE CALDAS 5 AÑOS (750ML)	120.00
RON VIEJO DE CALDAS 8 AÑOS (750ML)	150.00
RON SANTA TERESA (750ML)	130.00
BACARDI (750ML)	110.00

VODKA

TITOS (750ML)	120.00
GREY GOOSE (375ML)	90.00
GREY GOOSE (750ML)	150.00
ABSOLUT (750ML)	120.00

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BAR & GRILL SIMON PARRILLA LONGWOOD FL

A 18% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE, SPECIAL EVENTS AND PARTY NIGHTS- SE INCLUIRÁ UN 18% DE PROPINA PARA GRUPOS DE 6 O MÁS PERSONAS, EVENTOS ESPECIALES Y NOCHES DE RUMBA.

If you are alergic to any food please let us know • Si eres alérgico a cualquier comida por favor déjanos saber.

NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. • AVISO: El consumo de huevos, carne, aves, mariscos o crustáceos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.