



BREAKFAST MENU

START YOUR FLAVOR JOURNEY
EXPLORE OUR MENU!

PROVENZARESTAURANTSNJ.COM



BREAKFAST MENU



Omelettes

- Custom Omelette** **\$15**
*4 ingredient limits with 2 meats served with home fries and toast of choice.
Substitute Egg Whites. +\$2*
- Western Omelette** **\$14**
Bell pepper, onion, ham and cheddar cheese served with home fries and toast.
- Greek Omelette** **\$15**
Onions, tomato, spinach, black olives and feta cheese served with home fries and toast.

Classic Breakfast

- Two Egg Breakfast** **\$9**
Two eggs cooked to your liking served with home fries. Add meat of choice. +\$4
- French Toast** **\$10**
*Full Stack of French toast.
Add fruit. +\$3*
- Pancakes** **\$10**
*3 buttermilk pancakes.
Add fruit +\$3*
- Waffles** **\$9**
*1 waffle.
Add fruits. +\$3
Waffle Sundae Style. +\$4*

Benedicts

- Traditional Eggs Benedict** **\$15**
Two poached eggs on an English muffin, Canadian bacon topped with hollandaise sauce, served with home fries.
- Florentine Benedict** **\$15**
Two poached eggs on an English muffin, turkey sausage, and spinach topped with hollandaise sauce, served with home fries.
- Rancheros Benedict** **\$17**
Two eggs poached on a crispy corn tortilla with chorizo topped with hollandaise sauce and light salsa roja, served with avocado and home fries.

Gluten-Free Options Available

Ask your server about our delicious gluten-free dishes — we'll be happy to accommodate your preferences!



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Platters

Chilaquiles	\$15
<i>Corn tortilla chips, mild salsa verde topped with queso fresco, onion, sour crema and two eggs cooked your way.</i>	
Rancheros	\$16
<i>Corn tortilla chips, mild salsa roja, black beans, topped with queso fresco, sour crema, avocado pico, two eggs cooked your way.</i>	
Lox Platter	\$24
<i>Tomato, cucumber, red onion, cream cheese and capers served with choice of bagel.</i>	
Steak & Eggs	\$20
<i>8oz NY strip served with two eggs cooked your way, served with home fries and toast.</i>	

Colombian Breakfast

Chorizo con arepa	\$12
<i>pork sausage and corn tortilla.</i>	
Chicharrón Con Arepa	\$14
<i>Crispy pork belly and corn tortilla.</i>	
Calentado	\$18
<i>Rice, beans, pork sausage, pork belly, and two eggs.</i>	
Arepa de choco	\$12
<i>Sweet corn pancake with queso fresco.</i>	
Colombian style empanadas 5 units.	\$12
<i>Chicken or beef party served with aji.</i>	
Pandebono	\$15
<i>Gluten free cheese bread. 5 units</i>	

Sides

Short Stack French Toast	\$6
Short Stack Pancakes	\$7
Oatmeal	\$6
Fruit Cup	\$10
Yogurt With Berries	\$13
Home Fries	\$5
Single Egg	\$2
English Muffin	\$2
Bagel	\$3
Lox Side	\$9
Half Avocado	\$4
Ripened Tomato	\$3



BREAKFAST MENU



Breakfast Protein

Ham	\$4
Bacon	\$4
Sausage	\$4
Turkey Bacon	\$4
Spicy Or Sweet Sausage	\$4
Turkey Sausage	\$4
Canadian Bacon	\$4
Pork Roll	\$4

Homemade Juices

Fresh Squeezed Orange Juice	\$9
Fresh Squeezed Lemonade	\$9
Strawberry	\$9
Guava	\$9
Passion Fruit	\$9
Mango	\$9
Pineapple	\$9
Coconut Lemonade	\$10

Coffee Specialties

Coffee	\$4
Single Espresso	\$3
Double Espresso	\$4
Americano	\$4
Cappuccino	\$5
Latte	\$6
Macchiato	\$6
Iced Macchiato	\$8
Iced Latte	\$8
Hot Chocolate	\$4
Chocolate Milk	\$4
Sodas	\$4
Juices	\$4



LUNCH MENU

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LUNCH MENU



Sandwiches

Cuban Panini \$19

Roast pork, ham, Swiss cheese, pickles, mustard, and garlic aioli spread on panini bread, served with chips.

Mediterranean Panini \$19

Grilled chicken breast, caramelized onions, smoked gouda cheese, pesto sauce, and sundried tomatoes on panini bread, served with chips.

Caprese Panini \$15

Ripe tomatoes, fresh mozzarella, basil, olive oil, and balsamic reduction. Served with chips.

Chori-Pan \$19

Colombian chorizo, mayo, chimichurri, pepper jack cheese, and roasted red peppers on panini bread, served with chips.

Cheesesteak \$19

Provolone cheese, fried onions, lettuce, and tomatoes. Served with french fries.

Chicken Cheesesteak \$15

Provolone cheese, fried onions, lettuce, and tomatoes. Served with french fries.

Burgers

Classic Burger \$16

8 oz beef patty, cheese, lettuce, tomato, and onions. Served with french fries.

Provenza Burger \$18

8 oz beef patty, roasted tomatoes, provolone cheese, bacon, garlic aioli, and fried shallots. Served with french fries.

Melt Wraps

Tuna Wrap \$15

Tuna, red onions, dried cranberries, pineapple chunks, crispy bacon, and provolone cheese. Served with chips.

Chicken Salad Wrap \$14

Homemade chicken salad, dried cranberries, lettuce, and cheddar cheese on a wrap. Served with chips.

Chicken Avocado Wrap \$18

Grilled chicken, avocado, bacon, sweet chipotle mayo, and cheese on a wrap. Served with chips.



LUNCH MENU



Tacos

- Steak Tacos** **\$18**
Marinated skirt steak, cilantro, and onions. Served on corn tortilla.
- Chicken Tacos** **\$16**
Grilled chicken, cilantro, and onions. Served on corn tortilla.
- Shrimp Tacos** **\$23**
Marinated grilled shrimp, tropical salsa, and sweet chipotle mayo. Served on corn tortilla.
- Chicharrón Tacos** **\$18**
Baked pork belly topped with pickled onions and cilantro. Served on corn tortilla.
- Vegetarean Tacos** **\$15**
Charbroiled grilled red and green peppers, onions, squash, zucchini, pineapple, and homemade chimichurri on corn tortilla.

Off Fryer

- Wings (6 Count)** **\$12**
*Served with celery & blue cheese, sauce of your choice:
Traditional Buffalo, Provenza BBQ, Passion fruit habanero, Honey Roasted Pepper.*
- French Fries** **\$6**
Golden, crispy, and perfectly seasoned — our classic French fries are the perfect sidekick to any meal.

Salads

- Caesar Salad** **\$13**
Romaine lettuce, homemade croutons, and parmesan cheese.
- Cobb Salad** **\$17**
Iceberg and romaine lettuce, grilled chicken, bacon, ham, hard-boiled egg, tomatoes, and blue cheese crumble. Dressing of choice.
- Strawberry + Arugula Salad** **\$18**
Toasted almonds, raisins & goat cheese tossed together in a sherry vinaigrette.
- Wedge Salad** **\$19**
Baby Iceberg, slab bacon, tomatoes, crumbled blue cheese & crispy onions.



LUNCH MENU



Add-Ons

Chicken	\$6
8 Oz Steak	\$14
Salmon	\$14
Shrimp	\$14

Specialties

Homemade Soup of the Day	\$6
<i>Ask your server</i>	
Lunch Special	\$14.99
<i>Monday to Friday</i>	

Make your midday delicious — join us for a
flavorful lunch at Provenza!



DINNER MENU

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DINNER MENU



Appetizers

Bang Bang Shrimp **\$18**

Deep-fried shrimp tossed in our homemade bang bang sauce, served on a bed of shredded lettuce, with plantain chips.

Ceviche De Chicharrón **\$12 / \$23**

Crispy pork belly on a bed of guacamole, topped with red onions, cilantro, jalapeño bits, and lime juice, served with tostones.

Shrimp Mango Cocktail **\$19**

Mango salsa, shrimp, mango chunks, and sweet siracha sauce, served with plantain chips.

Surf & Turf Sliders (x2) **\$14**

Beef patties with bacon, bang bang shrimp, provolone cheese, and caramelized red onion.

Sticky Plums Ribs **\$17**

Crispy fried pork coated in plum BBQ with scallions.

Crispy Calamari **\$16**

Crispy fried calamari served with pineapple-chili sauce.

Tropical Chicken Pinchos **\$15**

Marinated chicken breast seared and topped with a fresh mango -pineapple cranberries, provolone cheese, bacon, pico, served with plantain chips.

Guacamole Chips **\$18**

Served with plantain chips.

Wings **\$12**

Six counts served with sauce of choice, celery, and blue cheese or ranch.

- Traditional Buffalo
- Provenza BBQ
- Passion Fruit Habanero
- Honey Roasted Pepper

UP ON REQUEST

Vegan and vegetarian option available



DINNER MENU



Sides

All regular sides listed below are **\$7**

- Red / Black Beans
- Yucca Fries
- Homemade Coleslaw
- French Fries
- Spanish Rice
- Tostones
- Mashed Potatoes
- Sweet Plantains
- Street Corn
- Broccoli
- Veggie Linguini

Entrée side can be switched for \$2 each

Signature Sides

Listed below are items priced at **\$9**

- Asparagus
- Sautéed Mushrooms
- Loaded Mash Potato
- Al Fuego Vegetables
- Loaded Sweet Potato

Entrée side can be switched for \$4 each

Salads

Caesar Salad **\$13**

Romaine lettuce, homemade croutons, and parmesan cheese.

Cobb Salad **\$17**

Iceberg and romaine lettuce, grilled chicken, bacon, ham, hard-boiled egg, tomatoes, and blue cheese crumble. Dressing of choice.

Strawberry + Arugula Salad **\$18**

Toasted almonds, raisins & goat cheese tossed together in a sherry vinaigrette.

Wedge Salad **\$19**

Baby Iceberg, slab bacon, tomatoes, crumbled blue cheese & crispy onions.



DINNER MENU



Prime Steak Cuts

Mar Y Tierra \$49

Grilled ribeye steak (10 oz.), topped with shrimp scampi butter, served with mashed potatoes and vegetables.

Churrasco \$45

Skirt steak (10 oz.), served with chimichurri, Spanish rice and sweet plantains.

Picanha Brazilian Steak \$41

Grilled top sirloin steak (10 oz.), served with homemade chimichurri, mashed potatoes and vegetables.

From The Sea

Shrimp & Crab Linguine \$38

Sautéed garlic, shallots, and spinach with white wine sauce, topped with shaved parm.

Everything Crusted Tuna \$42

Crusted and seared rare Saku Block Ahi Tuna, served with coconut rice, grilled veggies and cilantro cream.

Grilled Salmon \$38

Served with a tomato-cilantro sauce, sautéed vegetables and Spanish rice. Topped with crispy plantain crumble.

Entrée

Smoked Ribs \$32

House smoked Applewood ribs, coated in PROVENZA BBQ, served with French Fries and homemade coleslaw.

Beef Short Ribs \$43

Braised beef ribs with demi-glace over scalloped potatoes and topped with celery root noodles. Served with carrots, onions and mushrooms.

Surf & Turf Burger \$23

8 oz. patty topped with bacon, Bang Bang shrimp, provolone cheese, garlic aioli and caramelized red onions.

French Cut Pork Chop \$32

Bone-in pork chop, grilled to perfection, topped with herb compound butter and served with garlic mashed potatoes and scampi style veggies medley.



DINNER MENU



Entrée

Veal Porterhouse **\$48**

Tender Veal (14 oz.) coated in a mushroom crust and served over mushroom risotto with blistered tomatoes and asparagus.

Chicken Paradise **\$28**

Grilled chicken breast with light passionfruit sauce, served over veggie linguini and mashed potatoes.

Desserts

Homemade Flan **\$9**

Silky caramel custard, made in-house.

Banana Foster **\$12**

Warm bananas in rum sauce over ice cream.

Passion Fruit Cheesecake **\$9**

Creamy cheesecake with a tropical twist.

Brownie Sundae **\$12**

Fudgy brownie topped with ice cream & chocolate.

Tres Leches **\$9**

Moist sponge cake soaked in three milks.

Affogato **\$9**

Vanilla gelato drowned in hot espresso.

Flourless Chocolate Cake **\$12**

Rich, gluten-free chocolate indulgence.

Gelato (Assorted Flavors) **\$8**

Creamy Italian-style frozen delight.

**Save room for dessert – the sweetest part of
your Provenza experience awaits!**



DINNER MENU



Cold Coffee Drinks

Iced Macchiato	\$8
Iced Caramel Macchiato	\$8
Iced Cappuccino	\$8
Iced Vanilla Latte	\$8

Hot Drinks

Cappuccino	\$5
Latte	\$6
Macchiato	\$6
Hot Chocolate	\$4
Hot Tea	\$3
Regular Coffee	\$4
Single Espresso	\$3
Double Espresso	\$4
Americano	\$4

Homemade Juices

Passion Fruit	\$9
Mango	\$9
Pineapple	\$9
Guava	\$9
Fresh Squeezed Orange Juice	\$9
Coconut Lemonade	\$10
Fresh Squeezed Lemonade	\$9
Strawberry	\$9



DINNER MENU



Soft Drinks

Pepsi	\$4
Diet Pepsi	\$4
Lemonade	\$4
Raspberry Iced Tea	\$4
Unsweetened Iced Tea	\$4
Ginger Ale	\$4
Orange Crush	\$4
S. Pellegrino Water	\$8
Starry	\$4
Fiji Water	\$5

Thank you for choosing Provenza – it's an honor to be part of your table and your moments.