


MEATS & POULTRY TAPAS

MARIA HELENA BATATAS BRAVAS

Sautéed potatoes & chorizo topped with a fried egg & topped with Chef's signature creole sauce \$8.95

10 ROCKS SLIDERS


Your choice of sliders served on a fresh brioche bun & french fries \$12.95

Angus Beef 

Mango Cilantro Fried Chicken

10 ROCKS CHICKEN WINGS

Your choice of chicken wings tossed in one of the following sauces \$8.95

Mango Barbecue Sauce • Sriracha Sauce 

Sweet Thai Chili  • Lemon & Pepper

Garlic Parmesean

CHORIZO Á BOMBEIRO

Cooked, seasoned Portugues chorizo served with an open flame \$9.95

CHORIZO & PEPPERS

Sautéed chorizo with onions & peppers in red wine sauce paired with toasted bread fresh off the grille \$10.95

ROASTED PORK BELLY

Roasted pork belly with Chef's house-made barbecue sauce over fried yucca \$15.95

CHICKEN KABOB RACK

Chicken kabob served on a rack & paired with our Chef's speciality sauce and a side of rice \$15.95

COCONUT CHICKEN SKEWERS

Coconut crusted fried chicken on a skewer accompanied with a house made honey-mango cilantro sauce \$10.95

SEAFOOD TAPAS

POLVO 10 ROCKS

Grilled octopus served over fried plantain topped with garlic & fresh cilantro infused olive oil \$18.95

SHRIMP KABOB RACK

Shrimp grilled to perfection kabob served on a rack accompanied with a side of rice \$18.95

FLAMBÉ GARLIC SHRIMP

Shrimp sauteed with house made broth of olive oil, garlic & our house whiskey \$12.95

ISLAND CRAB CAKES

Pan-seared crab cakes served with a side of house-made sriracha aioli sauce \$12.95

COCONUT SHRIMP

Lightly battered shrimp coated in coconut panko mix, deep fried and served with sweet and tangy sauce \$11.95

CAMARAO TRAPICHE

Shrimp sautéed in a coconut curry sauce infused with Cape Verdean rum served over plantains \$15.95

CAMARAO MOZAMBIQUE

Shrimp sauteed in spicy saffron, garlic & lemon accompanied with garlic toast \$13.95

REPUBLICA DE MUSSELS

Steamed mussels sauteed in your choice of our house made white wine garlic sauce or red sauce \$16.95

SIDE TAPAS

MA CULUM MANDIOCA / YUCCA FRIES

Fried yucca wedges served with garlic chimichurri sauce \$7.95

SWEET POTATO FRIES

Sweet potato fries served with house-made sriracha aioli sauce \$5.95

GOURMET FRENCH FRIES

Fries tossed over house-made garlic & parmesan cheese \$6.95

QUINOA

Quinoa tossed with sautéed cole slaw & vegetables \$6.95

PASTEL DE CABO VERDE

Crisp and golden pastel with tuna & fresh peppers \$8.95

PASTEL DE BACALHAU

Served with a side of house-made sriracha aioli sauce \$9.95

SAUTÉED SPINACH

Spinach sautéed with olive oil & garlic \$6.95

QUEIJO DE CABRA FRITO / FRIED GOAT CHEESE

Goat cheese tossed in panko breading, fried & topped with honey & a side of guava paste & almonds \$9.95

Choice of flavors:

Plain • Garlic & Herbs • Cranberry Infused

TASTE OF CAPE VERDE SAMPLE

Taste some of Cape Verde's favorites! Sampler of cuscus (Cape Verde's version of corn bread) tuna pastel & white cheese \$12.95

BIG PLATES

BITOQUE

Portuguese style steak topped with fried egg and sautéed onions served over a bed of rice & hand-cut fries \$18.95

ISLAND STYLE PAELLA

A combination of meats and seafood con sofrito. Served over a bed of saffron rice & topped with half lobster (Serves 2) \$28.95

BACALHAU COM NATAS

Creamy cod with onions & potatoes served traditional style with a side of rice \$16.95

CAPE VERDEAN STYLE FISH

Catch of the day, fried whole fish topped with Cape Verdean style sautéed onion served with rice and roasted potatoes \$18.95

PAN-ROASTED SALMON

Pan-Roasted salmon served with asparagus & cilantro oil infused rice \$18.95

PORTUGUESE STYLE BACALHAU

Cod fish with onions, potatoes & chickpeas served traditional style with a side of rice \$16.95

SOUPS AND SALADS

MIXED GREEN SALAD \$6.95

Mix greens, cherry tomatoes & red onions topped with balsamic vinaigrette

Add to your salad:

Chicken \$4.95 • Shrimp \$6.95 • Salmon \$8.95

10 ROCKS QUINOA SALAD

Quinoa, basil, tomato & cucumber \$10.95

SALADA DE POLVO

Marinated braised octopus served with a mix medley of onions, parsley, black olives & garlic infused olive oil. Served cold \$12.95

SOUP OF THE DAY

\$3.95 | \$6.95

After Dinner Treats

KAMOCA CHEESECAKE

A creamy cheesecake made with roasted cornmeal & a graham cracker crust topped with a dulce de leche drizzle \$7

MANGO CHEESECAKE

House-made creamy mango infused cheesecake topped with mango puree \$7

CARAMEL FLAN

Caramel pudding topped with a layer of soft caramel sauce \$7

TRES LECHE CAKE

Sponge cake, soaked in 3 types of milk \$7

VOLCANO CHOCOLATE CAKE

Chocolate fondant cake served with our house ice cream \$8

Ask for
our specials!

