



FRITA BATIDOS MENU GUIDE

We strive to source our meat, cheese and produce from Michigan or the Mid-West whenever possible. This is an ongoing quest and something personally meaningful to us, so if you have a favorite local, humane farm or purveyor, please point us in their direction. It will be greatly appreciated!

VEGETARIAN

Black Bean Frita
Kid's Grilled Cheese
Light Bright Salad
Twice Fried Ripe Plantains w/Cilantro-Garlic Butter
Loaded Plantains
Shoestring Fries
Cilantro & Garlic Fries
Black Beans
Coconut-Ginger Rice
Cilantro-Lime Salsa
Avocado Spread
Tropical Slaw
Churros
Chocolate Español
Batidos

VEGAN

Plantains fried in separate oil by request w/ or w/o Olive oil, cilantro & garlic*
Loaded Plantains, no cheese or crème fraîche
Shoestring Fries, no sweet chili mayo
Black Beans
Black Bean Cream, no crème fraîche
Avocado Spread
Cilantro-Lime Salsa
Crisped plantain chips*
Tropical slaw dressed w/extra virgin olive oil and fresh lime

* May be prepared in a vegan fryer upon request

DELICATE FLAVOR PROFILE

Beef Frita
Light Bright Salad
Fish Frita
Twice Fried Plantains w/Cilantro-Garlic Butter
Shoestring Fries
Garlic-Cilantro Fries
Tropical Slaw
Churros
Chocolate Español
Batidos

LIGHTER

Beef Frita, lighter style
Black Beans
Black Bean Cream, no crème fraîche
Light Bright Salad
'The Lighter Plate'
Cilantro-Lime Salsa
'The Lighter Batido'
Tropical slaw, dressed w/extra virgin olive oil and fresh lime

* Fish, Chicken and Black Bean Fritas are all lighter but do contain some ingredients to bind mixture which are not as light. Fish Frita (lemon-scented mayo), Black Bean Frita (cheese), Chicken Frita (egg and bread crumbs)

FISH

Fish Frita (Whitefish)
Gulf Shrimp Sandwich (when available as Seasonal Special)

NO DAIRY

Same list as Vegan PLUS
'The Lighter Plate'
Chorizo Frita Lighter (on Romaine)
Beef Frita Lighter (on Romaine)
Aromatic Pulled Pork on lettuce
Black Bean Cream, no crème fraîche
Light Bright Salad, no cheese
Loaded plantains, no cheese or crème fraîche
Shoestring fries, no sweet chili mayo
Black Beans
Cilantro-Lime Salsa
Avocado Spread
Crisped Plantains

NO GLUTEN

Beef Frita Lighter (on Romaine)
Chorizo Frita Lighter (on Romaine)
Black Bean Cream
Light Bright Salad (contains whey)
*Twice Fried Plantains w/Cilantro Garlic Butter
*Loaded Plantains (contains whey)
*Shoestring Fries
Black Beans
Coconut-Ginger Rice
Cilantro-Lime Salsa
Avocado Spread
Tropical Slaw
Chocolate Español
Batidos

* No Gluten to the best of our knowledge. Ingredients may contain or have come in contact with gluten without our knowledge/prior to arrival at Frita Batidos. (Cheese on 'BSE' contains whey)

* Chicken, Whitefish, and Black Bean Fritas are made with bread in mixture

* May be prepared in a gluten free fryer upon request

NO GARLIC

Beef Frita, no sweet chili mayo
Shoestring Fries, no sweet chili mayo
Light Bright Salad, no crumbled plantains
Churros
Chocolate Español
Batidos

SPICY FLAVOR PROFILE

Chorizo Frita
Chicken Frita
Black Bean Frita
'Inspired Cuban'
Loaded Plantains
Black Beans
Black Bean Cream



FRITA BATIDOS GLOSSARY

COMMON TERMS, PURVEYORS AND CONCEPTS
WE CARE A LOT ABOUT AT FRITA

BATIDOS

Tropical milkshakes made with fresh fruit, crushed ice & Guernsey Dairy vanilla ice cream which can be made w/ or w/o a splash of dark rum!

BATIDO DE TRIGO

A Batido of Sweetened puff wheat (trigo is Spanish for wheat) blended with Guernsey Dairy Vanilla Ice Cream, Cinnamon, cloves, nutmeg and Michigan wildflower honey - On the menu as a special at different times throughout the year - a unique, but good one!

BRIOCHE

Soft, traditional French egg bun - The foundation of all of our Fritas (we think ours are particularly supple, if we do say so ourselves).

CAJETA

House made goat's milk caramel.

CHILI MÉLANGE

Signature spice mixture made with a plethora of dried chilies and herbs including, but not limited to, ancho, habanero, cayenne, urfa Isot, cumin, coriander, Mexican oregano.

CHOCOLATE ESPAÑOL

Thick, dark hot chocolate infused w/ aromatic cinnamon.

CHURROS

Latino fried pastry dough - ours are very much their own thing - super-sized, decadent and scented with freshly grated nutmeg & orange zest - rolled in cinnamon & sugar (perfect for dunking in Chocolate Español).

CONCH FRITTERS

You know the big shell that you find on the beach that you hold to your ear to hear the ocean?? That's conch - it is technically a mollusk - It has a delicate natural sweetness - We make a tender fritter batter by folding the conch together with capers, chilies, Spanish onions, fresh herbs, eggs, flour and a little buttermilk - We flash fry and serve with lime wedges and an assortment of dipping sauces - Cilantro Lime Salsa, Lemon Scented Mayo and creme fraiche.

CONVIVIALITY

We want to foster a spirit of warmth and conviviality around cooking, dining and eating together! (tied w/ wanting to create delicious food for you to enjoy).

FRITA COQUITO

Warm, coconut egg cream spiked with dark rum and dusted w/ cinnamon - Available by the cup or by the fishbowl to share with friends - a decadent dessert cocktail!

CUBAN BREAD

like the traditional, ours is made with lard (feel free to substitute brioche as you wish!) & served w/ our 'Inspired Cuban'.

FRITAS

Traditionally, Cuban burgers made from spicy chorizo served with shoestring fries - Our interpretations include beef, chicken, fish and black bean as well as our house-made chorizo!

GUERNSEY FARMS DAIRY

Located in Northville, Michigan, The Maguire Family's 75+ year old farm - focused on happy cows to yield the most delicious dairy - Guernsey vanilla bean ice cream is the foundation of all of our Batidos at Frita Batidos!

MEXICO CITY CORN

Our interpretation of the delicious corn sold on the streets of Mexico - Steamed Corn brushed with mayo, dried chilies, house made chili mélange and aged, sharp cheeses - Available as a special during peak Michigan corn season.

MINI BAR

We offer a concise selection food-friendly beer, sangria and lush, seasonal cocktails made w/ a variety of spirits & fresh/tropical juices - We welcome you to create your own tropical tumblers or have an ultra-refreshing mojito - our specialty!

ON THE TABLE

Ketchup, mustard, chili-garlic sauce & fresh limes, pick your favorite accompaniments!

PICADILLO

Cuban Inspired beef hash - sautéed ground beef with a sofrito of fresh garlic, onions, bell peppers, capers, golden raisins and finished with chilies and a pinch of brown sugar - Sweet, savory and spicy - Really captures Eve's style of cooking. Served on brioche and finished with shoestring fries and Sweet Chili Mayo

SEASONALITY

Because our menu is always in flux w/ the seasons, availability of some menu items may fluctuate.

SLOW FOOD MOVEMENT

A movement started in 1986 by Carlo Petrini as a reaction against fast food and the trend towards homogenous food - Tenets of the Slow Food Movement include following the seasons in the kitchen, making food from scratch in small batches, working w/ local farmers and purveyors and fostering a spirit of conviviality around cooking and dining together - all of which we celebrate sharing with you!

SNACK BAR

The ever under-utilized pick up Window at Frita - Possibly due to being the home of the 2nd most brutal Winters in the country - but feel free to ring the bell to order or pick up your order to go. When our blue light is on outside the Snack Bar window, we're open!

SOFRITO

The combining together of aromatic ingredients to create the flavorful base of many culture's traditional dishes - Throughout Latin, South and Central America and all the way to India, the sofrito is the foundation for some of the world's most flavorful dishes! We start many of our slow cooked dishes with our own sofrito at Frita every day

ZINGERMAN'S FAMILY OF BUSINESSES BAKEHOUSE

The Bakehouse was kind enough to take on the brioche recipe we developed as the foundation for our fritas and bakes our brioche for us daily! Also working on a Frita Cold Brew collaboration with the Coffee Company coming soon after working hand-in-hand to develop our coffee blend together. Grateful for ZCOB'S friendship and collaboration in so many areas