



AUTHENTIC CUBAN CUISINE

APERITIVOS/APPETIZERS

COCTEL DE CAMARON -	14
Shrimp cocktail served in a tomato-based sauce with avocado, onion and cilantro	
CEVICHE -	14
Fresh seafood marinated in lemon juice with red onion and cilantro	
YUCA FRITA -	10
Fried yucca served with a side of our signature garlic sauce	
YUCA AL MOJO DE AJO -	9
Boiled yucca served in our signature garlic sauce	
CROQUETAS DE JAMON -	6.50
Ham croquettes (2) served with crispy plantain chips	
TAMALE -	6.50
Chicken or pork tamale served with crispy plantain chips	
TOSTONES -	7.50
Green plantain slices served with our signature garlic sauce	
MADUROS -	6
Sweet plantain slices	
MARIQUITAS -	7
Crispy banana chips served with our signature garlic sauce	
EMPANADAS (2) -	8
Stuffed with traditional picadillo filling of meat, olives, green pepper and tomatoes	

EL PLATO ADICIONAL/ SIDES

ARROZ BLANCO -	4
A cup of white rice	
ARROZ AMARILLO -	5
A cup of yellow rice	
ARROZ FRITO -	8
A cup of Cuban style fried rice	
FRIJOLE NEGROS -	5
A cup of our savory black beans	
MOROS -	6
White rice mixed with black beans	
PAPAS FRITAS -	6
Hand cut french fries	

ENSALADAS/SALADS

ENSALADA VERDE -	7
House green salad	
AGUACATE -	9
Sliced avocado and onion served with oil and vinegar	
ENSALADA MIXTA CON AGUACATE -	9
Green salad mixed with avocado	
ENSALADA PROHIBIDA FIDEL -	15
Grilled chicken breast salad served with tomatoes, mango, black olives, carrots and onion	
HABANA LIBRE -	16
Grilled shrimp salad served with tomatoes, pineapple, black olives, pickles and onion	

SOPAS/SOUPS

	<u>Regular</u>	<u>Large</u>
SOPA DE PESCADO -	7	14
Traditional halibut soup with onion, green pepper, celery, and cilantro		
SOPA DE POLLO -	6.50	13
Traditional chicken noodle soup with carrots, potatoes, onion and celery		
SOPA DE RES -	6.50	13
Beef soup cooked in a savory broth with seasonal vegetables		
SOPA DE FRIJOLE NEGROS -	5	10
Black bean soup		

EL EXTRA/EXTRA

MOJO DE AJO -	3.50
A cup of our signature garlic sauce	
SALSA CALIENTE -	3.50
A cup of our homemade hot sauce	

PLATOS PARA NINOS/ CHILDREN'S

CUBANITO -	9
A smaller size of our famous Cubano, served with black beans and rice or French fries	
CHICKEN TENDERS -	9
Crispy pieces of chicken served with black beans and rice or french fries	
EMPANADAS (2) -	8
Stuffed with black beans and rice	

SANDWICHES PRENSADOS EN CALIENTE/ HOT PRESSED SANDWICHES

All sandwiches served on a torta with a side of crispy banana chips or hand cut french fries

CUBANO -	17	POLLO -	17
Slices of roasted pork, ham, melted cheese and pickles, with mustard and mayo		Grilled chicken, melted cheese, grilled onions, lettuce, tomatoes, pickles and mayo	
LECHON -	17	BISTEC -	17
Roasted pulled pork with grilled onions and mayo		Grilled steak, melted cheese, grilled onions, lettuce, tomatoes, pickles and mayo	

ENTRADAS / ENTREES

All entrees served with a side of black beans and rice

MARISCOS/SEAFOOD

FILETE DE SALMON -	20
Grilled salmon marinated in our signature garlic sauce and topped with grilled onions	
FILETE DE PARGO -	19
Grilled red snapper basted in our signature garlic sauce topped with grilled onions	
PAELLA VALENCIA -	serves 1 serves 2
	26 36
A variety of fresh seafood and chicken cooked in our savory blend of yellow rice, peas and bell peppers	
CANGREJO EN SALSA CUBANA -	23
Crab cooked to perfection in our tomato based Cuban sauce and served over rice	
CAMARONES ENCHILADOS -	18
Shrimp sautéed in our house creole sauce and served over rice	
CAMARONES AL MOJO DE AJO -	18
Shrimp sautéed in our signature garlic sauce, served with rice and beans	
CAMARONES AL PINA COLADA -	18
Shrimp sautéed in a coconut rum sauce with onions and garlic, served over rice	
CAMARONES EMPANIZADOS -	18
Breaded jumbo shrimp seasoned to perfection with a blend of Cuban spices	
ARROZ CON CAMARONES -	18
Sautéed shrimp, onion and green pepper served over yellow rice	
ARROZ CON CALAMARES -	18
Squid sauteed with soy sauce and served over a mixture of rice, peas, onions and green peppers	
PARGO FRITO ENTERO -	23
Fried red snapper marinated in our signature garlic sauce and served over a bed of grilled bell peppers, onions and tomatoes	
MOJARRA FRITA ENTERA -	19
Fried tilapia with tomato, green peppers and onion	

PLATILLOS DE POLLO / CHICKEN

POLLO ASADO (1/4 OR 1/2) -	16/18
Chicken roasted in our signature garlic sauce and topped with grilled onions	
POLLO EN SALSA BARBECUE (1/4 OR 1/2) -	16/18
Cuban style roasted BBQ chicken	
ARROZ CON POLLO -	16
Classic Cuban dish of chicken and yellow rice cooked in our tomato-based sauce	
PECHUGA A LA PLANCHA -	16
Juicy boneless skinless chicken breast cooked in our signature garlic sauce and topped with grilled onions	
PECHUGA EMPANIZADA -	17
Breaded chicken breast seasoned to perfection with a blend of Cuban spices	
POLLO AL CHEF -	17
Grilled chunks of seasoned chicken breast and served with grilled bell peppers, onions and tomatoes	
POLLO FRICASSEE -	17
Braised chicken thighs in our tomato-based sauce with fresh seasonal veggies	

PLATILLOS DE PUERCA/PORK

OMELETE DE JAMON -	11
Ham, cheese and plantain omelet	
MASAS DE PUERCO -	17
Crispy chunks of pork cooked in our signature garlic sauce with grilled onions	
CHULETAS (2) -	17
Grilled pork chops marinated in our signature garlic sauce	
CHULETAS EMPANIZADAS (2) -	18
Breaded pork chops seasoned to perfection with a blend of Cuban spices	
LECHON ASADO -	18
Shredded pork, marinated and slowly cooked in our signature garlic sauce	
COMBINACION DE POLLO Y LECHON -	19
A combination plate of garlic chicken and shredded pork	

PLATILLOS DE RES/ BEEF ENTREES

RABO ENCENDIDO -	20	LENGUA GUISADA -	18	CARNE CON PAPAS -	17
Oxtail sauteed in a savory tomato-based stew		Tender slices of tongue marinated in our tomato-based stew		Tender pieces of beef and potatoes simmered in our tomato-based sauce	
BISTEC DE PALOMILLA -	19	BISTEC EMPANIZADO -	19	BISTEC A LA COLOMBIANA -	19
Juicy tender top sirloin steak marinated in our house garlic sauce and topped with grilled onions		Sirloin seasoned to perfection and breaded and fried to a crispy golden brown		Sirloin sauteed and served in our tomato based Colombian sauce	
ROPA VIEJA -	20	PASTA ROPA VIEJA -	20	LOMO SALTADO -	19
Twice braised shredded beef cooked in a tomato-based Colombian sauce and seasoned to perfection		Twice braised shredded beef cooked in a tomato-based Colombian sauce and served over spaghetti		Tender strips of sauteed sirloin mixed with grilled onions and served in a tomato-based sauce with french fries	



BEBIDAS/BEVERAGES

CERVEZA/BEER

Domestic -	5
Imported -	6

VINO/WINE glass 10 | Bottle 28

Seasonal reds, whites, and rosé

WINE-BASED COCTAILS

Margarita -	glass 10 Bottle 28
Sangria -	glass 10 Bottle 28
Mojito	10

NO ALCOHÓLICO/NON-ALCOHOLIC

Malta -	4
Cuban sodas -	3.75
American sodas -	3
Iced tea -	3
Lemonade -	3
Arnold Palmer -	3
Perrier water -	4
Hot tea -	4

JUGOS Y BATIDOS/JUICE & SHAKES

Coconut juice - (served in whole coconut)	7
Fruit shake (fruit of the day)	1 fruit - 5 2 fruit - 6

CAFÉ/COFFEE

Café con leche -	5
Cortadito -	4
Espresso -	3
American Coffee -	3
Iced cappuccino -	6

POSTRES/DESSERT

FLAN - Creamy, baked egg custard with a caramelized finish. A house specialty!.	5.50	ARROZ CON LECHE - A sweet treat of rice pudding topped with cinnamon.	5.50
FLAN TOPPED WITH SHREDDED COCONUT	6.00	CASCOS DE GUAYABA - Traditional Cuban dish of guava shells filled with cream cheese.	5.50
TRES LECHE - A light sponge layered three milk cake	8.25		