



## AUTHENTIC CUBAN CUISINE

### APERITIVOS/APPETIZERS

<b>COCTEL DE CAMARON -</b>	<b>14</b>
Shrimp cocktail served in a tomato-based sauce with avocado, onion and cilantro	
<b>CEVICHE -</b>	<b>14</b>
Fish of the day marinated in lemon juice with red onion and cilantro	
<b>YUCA FRITA -</b>	<b>10</b>
Fried yucca served with a side of our signature garlic sauce	
<b>YUCA AL MOJO DE AJO -</b>	<b>9</b>
Boiled yucca served in our signature garlic sauce	
<b>CROQUETAS DE JAMON -</b>	<b>6.50</b>
Ham croquettes (2) served with crispy plantain chips	
<b>TAMALE -</b>	<b>6.50</b>
Chicken or pork tamale served with crispy plantain chips	
<b>TOSTONES -</b>	<b>8</b>
Green plantain slices served with our signature garlic sauce	
<b>MADUROS -</b>	<b>8</b>
Sweet plantain slices	
<b>MARIQUITAS -</b>	<b>7</b>
Crispy banana chips served with our signature garlic sauce	
<b>EMPANADAS (2) -</b>	<b>11</b>
Stuffed with traditional picadillo filling of meat, olives, green pepper and tomatoes	

### SIDES & EXTRAS

<b>ARROZ BLANCO -</b>	<b>4</b>
A cup of white rice	
<b>ARROZ AMARILLO -</b>	<b>5</b>
A cup of yellow rice	
<b>ARROZ FRITO -</b>	<b>8</b>
A cup of Cuban style fried rice	
<b>FRIJOLE NEGROS -</b>	<b>5</b>
A cup of our savory black beans	
<b>MOROS -</b>	<b>6</b>
White rice mixed with black beans	
<b>PAPAS FRITAS -</b>	<b>6</b>
Hand cut french fries	
<b>MOJO DE AJO -</b>	<b>3.50</b>
A cup of our signature garlic sauce	
<b>SALSA CALIENTE -</b>	<b>3.50</b>
A cup of our homemade hot sauce	

### ENSALADAS/SALADS

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

### SOPAS/SOUPS

<b>SEAFOOD SOUP -</b>	<b>(Large size only) 16</b>
Fish of the day, crab and shrimp soup with onion, green pepper, celery, potatoes and cilantro	
	<b>Regular   Large</b>
<b>SOPA DE PESCADO -</b>	<b>8   15</b>
Traditional halibut soup with onion, green pepper, celery, potatoes and cilantro	
<b>SOPA DE POLLO -</b>	<b>7   13</b>
Traditional chicken noodle soup with carrots, potatoes, onion and celery	
<b>SOPA DE RES -</b>	<b>7   13</b>
Beef soup cooked in a savory broth with seasonal vegetables	
<b>SOPA DE FRIJOLE NEGROS -</b>	<b>5   10</b>
Black bean soup	

### HOT PRESSED SANDWICHES

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

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

### PLATOS PARA NINOS/ CHILDREN'S

<b>CUBANITO -</b>	<b>9</b>	<b>CHICKEN TENDERS -</b>	<b>9</b>
A smaller size of our famous Cubano, served with black beans and rice or French fries		Crispy pieces of chicken served with black beans and rice or french fries	

## ENTRADAS / ENTREES

All entrees served with a side of black beans and rice

### MARISCOS/SEAFOOD

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

### PLATILLOS DE POLLO / CHICKEN

<b>POLLO ASADO (1/4 OR 1/2) -</b>	<b>17/19</b>
Chicken roasted in our signature garlic sauce and topped with grilled onions	
<b>POLLO EN SALSA BARBECUE (1/4 OR 1/2) -</b>	<b>17/19</b>
Cuban style roasted BBQ chicken	
<b>ARROZ CON POLLO -</b>	<b>17</b>
Classic Cuban dish of chicken and yellow rice cooked in our tomato-based sauce	
<b>PECHUGA A LA PLANCHA -</b>	<b>17</b>
Juicy boneless skinless chicken breast cooked in our signature garlic sauce and topped with grilled onions	
<b>PECHUGA EMPANIZADA -</b>	<b>17</b>
Breaded chicken breast seasoned to perfection with a blend of Cuban spices	
<b>POLLO AL CHEF -</b>	<b>17</b>
Grilled chunks of seasoned chicken breast and served with grilled bell peppers, onions and tomatoes	
<b>POLLO FRICASSEE -</b>	<b>17</b>
Braised chicken thighs in our tomato-based sauce with fresh seasonal veggies	

### PLATILLOS DE PUERCO/PORK

<b>OMELETE DE JAMON -</b>	<b>12</b>
Ham, cheese and plantain omelet	
<b>MASAS DE PUERCO -</b>	<b>18</b>
Crispy chunks of pork cooked in our signature garlic sauce with grilled onions	
<b>CHULETAS (2) -</b>	<b>18</b>
Grilled pork chops marinated in our signature garlic sauce	
<b>CHULETAS EMPANIZADAS (2) -</b>	<b>18</b>
Breaded pork chops seasoned to perfection with a blend of Cuban spices	
<b>LECHON ASADO -</b>	<b>19</b>
Shredded pork, marinated and slowly cooked in our signature garlic sauce	
<b>COMBINACION DE POLLO Y LECHON -</b>	<b>20</b>
A combination plate of garlic chicken and shredded pork	

### PLATILLOS DE RES/ BEEF ENTREES

<b>RABO ENCENDIDO -</b>	<b>21</b>	<b>LENGUA GUISADA -</b>	<b>18</b>	<b>CARNE CON PAPAS -</b>	<b>18</b>
Oxtail sautéed 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	
<b>BISTEC DE PALOMILLA -</b>	<b>20</b>	<b>BISTEC EMPANIZADO -</b>	<b>19</b>	<b>BISTEC A LA COLOMBIANA -</b>	<b>19</b>
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 sautéed and served in our tomato based Colombian sauce	
<b>ROPA VIEJA -</b>	<b>20</b>	<b>PASTA ROPA VIEJA -</b>	<b>20</b>	<b>LOMO SALTADO -</b>	<b>19</b>
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 sautéed sirloin mixed with grilled onions and served in a tomato-based sauce with french fries	

\*15% gratuity will be added for parties of 6 or more\*