

SABOR DE CUBA

CUBAN CUISINE RESTAURANT

9 E. PATRICK STREET, FREDERICK, MD, 21701

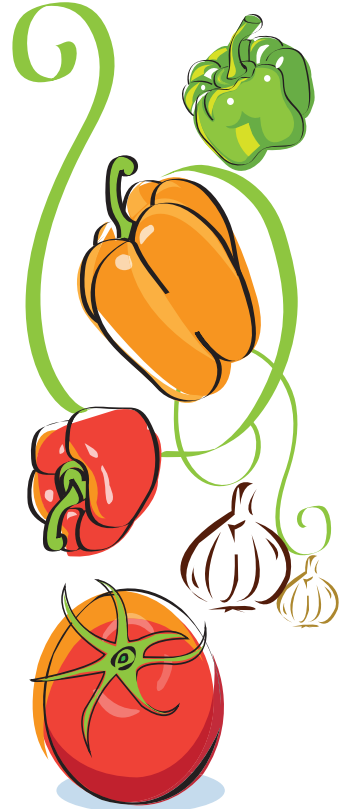
APPETIZERS

- Empanadas de carne o pollo** Cuban style ground beef or chicken patties **6**
- Tostones rellenos** 3 savory green plantains stuffed with (ground beef **8** or shrimp **10**)
- Sizzling Shrimp** 5 large shrimp, cooked in a white wine sauce, w/fresh tomatoes, garlic and lemon juice. Served in a hot skillet w/avocado & toasted Cuban bread **12**
- Pan con Mantequilla o Ajo** toasted Cuban bread with butter or garlic mojo **2**
- Papa Rellena** mashed potato stuffed with ground beef **5**
- Croquetas de Jamón** ham croquets **5**

SOUPS & SALADS

House made dressing options – garlic cilantro ranch, white wine vinaigrette w/ginger, citrus balsamic, olive oil & vinegar

- Sopa de Pollo** Grandma's homemade chicken soup **9**
- Lentil Soup** fresh herbs, white wine, Italian sausage and smoked bacon (Cup **6** or Bowl **9**)
- Ensalada de Casa** house salad **8** (add chicken **4**, steak **6**, or shrimp **7**)
- Ensalada de Avocado** tomato & avocado salad w/onions, cilantro and our white wine vinaigrette **9**
(add chicken **4**, steak **6**, or shrimp **7**)
- Ensalada Pequeña** side salad **5**



ENTREES

- Bistec de Palomilla (Cuban grilled steak) 18**
Grilled citrus marinated sirloin thinly sliced topped with sautéed onions. Served with white rice, black beans and sweet plantains.
- Vaca Frita (pan-seared pulled flank steak) 17**
Pulled flank steak marinated with lime, garlic and onions. Served with white rice, black beans and sweet plantains.
- Bistec Enchilado 18**
Marinated top sirloin sautéed with fresh tomatoes, bell peppers, onions and jalapeño. Served with white rice and green plantains.
- Ropa Vieja (pulled flank steak) 17**
Flank steak pulled and slowly cooked in a tomato based sauce with olives and capers. Served with white rice and sweet plantains.
- Picadillo (Cuban style chili) 15**
Ground beef slow cooked with potatoes and olives. Served with congri and yuca con mojo.
- Pernil (roasted pork leg) 16**
Citrus-marinated pork shank, thinly sliced with garlic and onion. Served with white rice, black beans, and sweet plantains.
- Masitas de Puerco (marinated morsels of pork) 16**
Marinated morsels of pork deep fried until golden brown. Served with white rice, black beans and sweet plantains.
- Arroz con Pollo (yellow rice with chicken) 15**
Seasoned yellow rice cooked with skinless dark meat chicken on the bone. Served with sweet plantains.
- Pollo a la Plancha (grilled chicken breast) 16**
Citrus-marinated. Served with white rice, black beans and savory green plantains.
- Milanesa de Pollo (Cuban style Milanese chicken breast) 17**
Lightly breaded chicken breast topped with home made marinara sauce, honey ham & melted swiss cheese.
Served with white rice, black beans and sweet plantains.
- Camarones Enchilados (Cuban style sautéed shrimp) 19**
Savory shrimp cooked with assorted bell peppers, onions and tomatoes. Served with white rice and savory green plantains.
- Pargo Frito (fried red snapper or grilled) 19**
Fillet of red snapper, seasoned, lightly breaded and flashed fried. Served with white rice, black beans and sweet plantains.
- Seafood Paella (**serves two**) 39**
Red snapper, shrimp, and scallops made with saffron yellow rice and fresh herbs. Served with green plantains and sweet plantains.
- Plato Vegetariano (veggie platter) 15**
Veggie black beans, white rice, yucca con mojo, sweet plantains and a side salad.

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SANDWICHES

All sandwiches served on a toasted Cuban bread.

Cubano roast pork, honey ham, Swiss cheese, pickles and mustard **9**

Sandwich de Pollo grilled chicken, Provolone cheese, lettuces, tomato, and mayo **9**

Pan con Lechón roast pork, onions and mayo **9**

Pan con Bistec grilled thin sliced sirloin with onions **9**

MOJOS

Garlic Mojo – **.75**

Spicy Mojo – **.75**

Habanero Mojo – **.75**

SIDES

Maduros: sweet plantains **4**

Tostones: savory green plantains **4**

Papas Fritas: French fries **3.5**

Yuca con Mojo: boiled cassava topped in a mojo garlic sauce. **4.5**

Yuca Frita: fried cassava served with a mojo garlic sauce. **4.5**

Arroz Blanco: white rice **3**

Congrí: white rice and black beans cooked together w/ham hock and applewood bacon **3.5**

Frijoles Negro: seasoned black beans w/ham hock and applewood bacon **3**

Frijoles Rojo: red beans cooked w/ham hock, applewood bacon & spanish cured sausage **4**

BEVERAGES

Soft Drinks: Coke, Diet Coke, Sprite ginger ale, brewed ice tea **2.5**

Sparkling Water: Perrier **3**

Jugo: mango, guava, pineapple, apple, strawberry banana or orange juice **3.5**

Agua de Coco: Coconut water with coconut shavings **3.5**

Jupiña: Pineapple soda **3**

Materva: Soda made of mate **3**

Malta: Malt soda **3**

Cuban Coffee: Cuban espresso (served sweet) **3**

Colada: Double shot of cuban espresso **4.5**

Cortadito: Espresso topped with an equal amount of steamed milk **3.5**

Café con Leche: steamed milk with Cuban coffee (served sweet) **4**

Regular Coffee, Hot Tea: **2**

COCKTAILS

Mojito fresh mint leaves, lime, sugar, and rum topped with club soda **8**

Cuba Libre rum, coke & lime **6**

Cojito strained mojito served up in a martini glass **9**

Paradise our twist on Long Island ice tea with fruit juices **9**

Margarita house special margaritas **8**

Spicy Margarita Jalapeño or Habanero infused tequila, cilantro, and our house margarita mix. **8**

Sangria (red or white) wine punch made with fruits, wine and brandy
glass 6 | carafe 25

DESSERTS

Flan de Leche:

Milk vanilla custard topped with a caramel glaze. **6**

Flan de Coco:

Milk vanilla custard with, coconut, topped with caramel glaze. **6**

Tres Leche:

Yellow sponge cake deluged in three milks topped with sugar meringue. **6**

Guava & Cheese Empanadas:

Guava and cheese turnovers stuffed with cream cheese and guava paste. **6**



BEER

Imported 4.5

Presidente

Corona,

Dos Equis

Dos Equis Amber

Modelo

Negra Modelo

Stella

Domestic 4

Miller Lite

Yuengling

Numero Uno

RED WINE

• Cabernet Sauvignon **5.5 | 23**
Montes

• Merlot **6 | 24**
Frontera

• Pinot Noir **5.5 | 23**
Mirassou

• Malbec **6 | 24**
Frontera

• Zinfandel **6 | 24**
OZV

WHITE WINE

• Pinot Grigio **5.5 | 23**
Campanile

• Riesling **5.5 | 23**
Chateau Ste Michelle

• Chardonnay **5.5 | 23**
Casillero Del Diablo - Chile

• White Zinfandel **5.5 | 23**
Beringer

• Sauvignon Blanc **6 | 24**
Frontera

* For your convenience 18% gratuity will be added to party of 6 or more.