

SABOR DE CUBA

CUBAN CUISINE RESTAURANT

9 E. PATRICK STREET, FREDERICK, MD, 21701

APPETIZERS

Empanadas de carne, pollo o vegetales Cuban style ground beef, chicken or veggie patties **8**

Tostones rellenos 3 savory green plantains stuffed with (ground beef **11** or shrimp **13**)

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 **15**

Pan con Mantequilla o Ajo toasted cuban bread with butter or Garlic mojo **3**

Papa Rellena mashed potato stuffed with ground beef, drizzled with homemade ranch **7**

Croquetas de Jamón o Pollo ham or chicken croquettes **7**

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 **12**

Lentil Soup fresh herbs, white wine, Italian sausage and smoked bacon (Cup **9** or Bowl **12**)

Ensalada de Casa house salad **9** (add chicken **6**, steak **7**, or shrimp **8**)

Ensalada de Avocado tomato & avocado salad w/onions, cilantro and our white wine ginger vinaigrette **10**
(add chicken **6**, steak **7**, or shrimp **8**)

Ensalada Pequeña Side Salad **6**

ENTREES

Bistec de Palomilla (Cuban grilled steak) 20

Grilled citrus marinated top sirloin thinly sliced topped with sautéed onions.

Served with white rice, black beans and sweet plantains.

Vaca Frita (Pan-Seared pulled flank steak) 19

Pulled flank steak marinated with lime, garlic and onions.

Served with white rice, black beans and sweet plantains.

Bistec Enchilado 20

Marinated top sirloin sautéed with fresh tomatoes, bell peppers, onions and jalapeño.

Served with white rice and green plantains.

Ropa Vieja (pulled flank steak) 19

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) 17

Ground beef slow cooked with potatoes and olives. Served with congri and yuca con mojo.

Pernil (roasted pork leg) 18

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) 18

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) 17

Saffron yellow rice cooked with skinless dark meat chicken. Served with sweet plantains.

Pollo a la Plancha (grilled chicken breast) 18

Citrus-marinated. Served with white rice, black beans and savory green plantains.

Milanesa de Pollo (Cuban style Milanese chicken breast) 19

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) 22

Savory shrimp cooked with assorted bell peppers, onions and tomatoes.

Served with white rice and savory green plantains.

Pargo Frito (fried or grilled red snapper) 26

Fillet of red snapper, seasoned, lightly breaded and flashed fried.

Served with white rice, black beans and sweet plantains.

Seafood Paella (*serves two*) 45

Red snapper, Shrimp, mussels and scallops made with saffron yellow rice and fresh herbs.

Served with green plantains and sweet plantains.

Plato Vegetariano (Veggie Platter) 17

Veggie black beans, white rice, yuca con mojo, sweet plantains and a side salad.

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SANDWICHES

All sandwiches served on toasted cuban bread.

Cubano roast pork, honey ham, swiss cheese, pickles and mustard **11**

Sandwich de Pollo grilled chicken, provolone cheese, lettuces, tomato, and mayo **11**

Pan con Lechón roast pork, onions and mayo **11**

Pan con Bistec grilled thin sliced sirloin with onions **11**

MOJOS

Garlic Mojo - .75

Spicy Mojo - .75

Habanero Mojo - .75

SIDES

Maduros: sweet plantains **5**

Tostones: Savory green plantains. **5**

Papas Fritas: French fries **4**

Yuca con Mojo: Boiled cassava topped in a mojo garlic sauce **5**

Yuca Frita: Fried cassava served with a mojo garlic **5**

Arroz Blanco: White rice **4**

Congrí: White rice and black beans cooked together / ham hock and applewood bacon **4**

Frijoles Negro: Seasoned black beans **4**

Frijoles Rojo: red beans cooked w/ham hock, applewood bacon & spanish cured sausage **5**

BEVERAGES

Soft Drinks: Coke, Diet Coke, Sprite
Ginger ale, Brewed ice tea **3**

Sparkling Water: Perrier **3**

Jugo mango, guava, pineapple, apple, strawberry banana, passion fruit or orange juice **4**

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

Jupiaña: 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 **4.5**

Café con Leche: steamed milk with Cuban coffee (served sweet) **4.5**

Regular Coffee, Hot Tea: 2.5

COCKTAILS

Mojito Fresh mint leaves, lime, sugar, and rum topped with club soda **glass 9**

Cuba Libre Rum, coke & lime **7**

Cojito strained mojito served up in a martini glass **10**

Paradise Our twist on Long Island ice tea with fruit juices **glass 10**

Margarita House special margaritas **glass 9 | carafe 33**

Spicy Margarita Jalapeño or Habanero infused tequila, cilantro, and our house margarita mix. **glass 9 | carafe 33**

Sangria (red or white) wine punch made with fruits, wine and brandy **glass 8 | carafe 29**

DESSERTS

Flan de Leche: Milk vanilla custard topped with a caramel glaze. **6.5**

Flan de Coco: Milk vanilla custard with coconut, topped with caramel glaze **6.5**

Tres Leche: Yellow sponge cake deluged in three milks topped with sugar meringue **6.5**

Guava & Cheese Empanada: Guava and cheese turnovers stuffed with cream cheese and guava paste **6.5**

BEER

Imported 4.5

Presidente, Corona, Dos Equis, Dos EquisAmber, Modelo, Negra Modelo, Stella

Domestic 4

Miller Lite, Yuengling, Numero Uno

Red Wine

. Cabernet Sauvignon **6 | 24**
Alamos

. Merlot **6.5 | 25**
Frontera

. Pinot Noir **6 | 24**
Mirassou

. Malbec **6.5 | 25**
Frontera

. Zinfandel **6.5 | 25**
OZV

White Wine

. Pinot Grigio **6 | 24**
Campanile

. Riesling **6 | 24**
Chateau Ste Michelle

. Chardonnay **6 | 24**
Casillero Del Diablo - Chile

. White Zinfandel **6 | 24**
Beringer

. Sauvignon Blanc **6.5 | 25**
Frontera

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