

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 **10** or shrimp **12**)
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 **14**
Pan con Mantequilla o Ajo toasted cuban bread with butter or Garlic mojo **3**
Papa Rellena mashed potato stuffed with ground beef **6**
Croquetas de Jamón o Pollo ham or chicken croquettes **6**

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 **11**
Lentil Soup fresh herbs, white wine, Italian sausage and smoked bacon (Cup **8** or Bowl **11**)
Ensalada de Casa house salad **9** (add chicken **5**, steak **6**, or shrimp **7**)
Ensalada de Avocado tomato & Avocado salad w/onions, cilantro and our white wine vinaigrette **10**
(add chicken **5**, steak **6**, or shrimp **7**)
Ensalada Pequeña Side Salad **6**

ENTREES

- Bistec de Palomilla (Cuban grilled steak) 19**
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) 18**
Pulled flank steak marinated with lime, garlic and onions. Served with white rice, black beans and sweet plantains.
- Bistec Enchilado 19**
Marinated top sirloin sautéed with fresh tomatoes, bell peppers, onions and jalapeño. Served with white rice and green plantains.
- Ropa Vieja (pulled flank steak) 18**
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) 16**
Ground beef slow cooked with potatoes and olives. Served with congri and yuca con mojo.
- Pernil (roasted pork leg) 17**
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) 17**
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) 16**
Seasoned yellow rice cooked with skinless dark meat chicken on the bone. Served with sweet plantains.
- Pollo a la Plancha (grilled chicken breast) 17**
Citrus-marinated. Served with white rice, black beans and savory green plantains.
- Milanesa de Pollo (Cuban style Milanese chicken breast) 18**
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) 20**
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) 20**
Fillet of red snapper, seasoned, lightly breaded and flashed fried. Served with white rice, black beans and sweet plantains.
- Seafood Paella (*serves two*) 40**
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) 16**
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 **10**
- Sandwich de Pollo** grilled chicken, provolone cheese, lettuces, tomato, and mayo **10**
- Pan con Lechón** roast pork, onions and mayo **10**
- Pan con Bistec** grilled thin sliced sirloin with onions **10**

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 sauce. **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 **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:** **2.5**

COCKTAILS

- Mojito** Fresh mint leaves, lime, sugar, and rum topped with club soda **glass 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 **glass 9**
- Margarita** House special margaritas **glass 8 | carafe 32**
- Spicy Margarita** Jalapeño or Habanero infused tequila, cilantro, and our house margarita mix. **glass 8 | carafe 32**
- Sangria (red or white)** wine punch made with fruits, wine and brandy **glass 7 | carafe 28**

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**

Imported 4.5

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

BEER

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