

Cuban food ★ Cuban coffee ★ Cuban energy

3% DISCOUNT When you pay CASH



El Ambia Cubano



When we opened Ambia in May 2009 it was with the dream of offering not just great authentic food and a sweet cafecito, but also a little of everything that makes Cuba so enchanting ~ the music, the energy, the culture, the art, the warmth.

Thanks for being here **(950 E Melbourne, Ave, Melbourne FL 32901 Phone 3213278389)**

**GIVE THE KITCHEN A HIGH FIVE - \$5
DOUBLE UP AND GIVE THEM - \$10
LET THEM KNOW HOW AWESOME THEY ARE - \$20**

ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Don't forget to check our souvenir stand inside, or ask your server for it.

**Cuban Coffee is like Love
Very Strong, sometimes sweet or bitter.
But never Cold.**

No WIFI available, so you can talk each other, enjoy lunch/dinner time with your family, friends or just put that phone away and look around what you were missing while you waste your time playing with the phone.

Don't forget to feed your husband/wife and order some food to go, or impress your neighbors with some Cuban Food.

***Cuban food is not spicy-hot,
The only thing spicy and hot in Cuba are The Cubans.***

PLEASE NOTE: ALL ITEMS ON MENU AS DESCRIBED. NO SUBSTITUTIONS

APPETIZER

- YUCA RELLENA** - Cassava stuffed with picadillo (ground beef) **3.99**
- YUCA FRITA** - Yuca sticks fried and drizzled with mojo/onion house sauce **5.99**
- YUCA HERVIDA** - Boiled Yuca with Ambia's delicious mojo/onion house sauce **6.79**
- PAPA RELLENA** - Mashed potato ball stuffed with ground beef **3.99.**
- HAM, CHEESE OR CHICKEN CROQUETTES** - Ground ham or chicken tubes **5.00**
- SHRIMPS CRIOLLOS** - Juice Shrimp Sauteed **9.25**
- TAMAL** - Pork Stuffed corneal wrapped in corn husk **6.75**
(add shredded beef or ground beef for 2.5)so delicious
- MADUROS** - Sweet plantains **4.00**
- TOSTONES** - Green plantains with Ambia's delicious garlic mojo **4.25**
- TOSTONES RELLENOS** - (3) with pork, shredded beef, or ground beef on top **9.7**
- EMPANADAS**- Doughy pockets filled with beef, chicken, Spanish Sausages or pork 2 per order **7.00**
- SALAD**- Fresh spring mix salad with cucumbers, tomatoes, onions **6 (chicken SALAD 13.75)**
- ARROZ BLANCO** - White Rice **2.75**
- ARROZ CONGRI** - Cuban Rice and black beans and bacon **4.5**
- ARROZ AMARILLO** - Yellow rice **3**
- BEANS** - slow-cooked, Cuban-style black beans (black bean soup) **4/6**
- LOBSTER BITES**- Cooked lobster meat tossed in a tartar sauce over a Hawaiian mini breads (4 per order) **12.5**
- CHORIZOS** - House Spanish Sausages (No Spicy-Hot) are just flavorful, Ambia's flavor secret are served on Cuban bread, garlic, and parsley **10.50**

AMBIA-STYLE ENTREES

- MASAS DE PUERCO FRITA** **18.5**
Succulent Tender pork chunks dunked, fried, marinated and drizzled with our mojo onion house sauce includes white rice, black beans and sweet plantains.
- CUBAN STYLE ROASTED PORK** **19**
Our "melts in your mouth" roasted pork is slowly roasted to perfection with Cuban love. Includes white rice, black beans, and sweet plantains.
- TRADITIONAL CUBAN DISH PORK** **20**
Delicious Roasted Pork with Congri Rice and Boiled Yuca with onion mojo house sauce
- CONTRA FIDEL (SURF & TURF)** **26.50**
Sautéed steak and shrimp (4) in our secret house sauce served with a fresh spring salad, yellow rice, and sweet plantains.
- PALOMILLA STEAK** **21.75**
Thin beefsteak sautéed with the freshest onions and served with black beans, white rice, and sweet plantains
- ROPA VIEJA** **20**
Tender shredded beef in a tomato-based sauce, garlic, onions and peppers, with white rice, red or black beans, and sweet plantains.
- PICADILLO** **17.5**
Cuban style seasoned ground beef with olives, served with black beans, white rice & sweet plantains
- CHURRASCO** **25.75**
Our Churrasco is a juicy "certified Angus cut skirt steak" topped with our green tangy chimichurri sauce that will satisfy every taste-bud and served with white rice and black beans and sweet plantains.
Kick start your cravings while you read it.
- ROASTED CHICKEN CUBAN STYLE (Pollo Asado)** **18**
Our tender mojo-marinated leg 1/4 roasted chicken, served with white rice, black beans, and sweet plantains.
- CHICKEN BREAST** **18.5**
Sautéed chicken breast with white rice, black beans and sweet plantains.
- CUBAN CHICKEN FRICASSE** **20**
Delicious chicken dark meat stew with, from Alfredo's Recipe, served with white rice and sweet plantains.
- VEGGIE PLATE** **15.5**
Ask any day for the veggie platter (known as the Communist Platter) Hard to get meet in Cuba. Includes our black beans, rice, 2 sweet plantains, One tostone green salad and a cheese croquette
- RIBEYE STEAK** **MARKET PRICE**
Melts in your mouth, our succulent ribeye, served with black beans, white rice & sweet plantains.

HEMINGWAY RICE 27 Owner’s favorite dish.

Our version Seafood paella with lobster tail on top, fish, and shrimp cooked together with yellow Rice in our secret house broth recipe. With sweet plantains and a salad.

FISH PLATE (mahi or snapper) 25

Sautéed fish with mango, cilantro, tomatoes, onion sauce and served with white rice sweet plantains and black beans

SALMON & SHRIMP 28.90

Sautéed Salmon, Juice Jumbo shrimps, served with yellow rice, and maduros.

WHOLE SNAPPER 35 Owner’s favorite fish.

Lightly deep fried whole Snapper served with yellow rice, black beans, tostones and salad

CAMARON EXILIADO (EXILED SHRIMP) 21.99

Wonderful flavor combination, garlic, extra virgin oil, oregano and..... I will not give you my recipe. Served with white rice and sweet plantains

SANDWICHES

All Sandwiches served with sweet plantains.

THE CUBAN 14.6 So much controversy, so much flavor. This is Alfredo’s Cuban sandwich version. Cuban Roasted pork, ham, Swiss, mustard/mayo, and pickles pressed to flat perfection.

MEDIANOCHE 14.6

Just like a Cuban, isn’t it? But on sweeter bread.

PAN CON LECHON 14.6

Shredded roasted pork wearing nothing but mojo and onions on Cuban bread.

PAN CON BISTEK 15.7 (please allow up to 10 minutes)

Mojo-marinated steak sandwich, mayonnaise w/tomato, lettuce, onion, & shoestring potatoes.

TE LO DIJE 12.6

Ham or chicken croquetas, Swiss, ham & mustard/mayo on Cuban bread. Because everyone enjoys a good “I told you so.”

CHICKEN BREAST SANDWICH 14.6

Sautéed Chicken with mustard/mayo, tomatoes and lettuce.

FISH SANDWICH 21

Fish Fillet breaded or Sautéed with mustard/mayo, tomatoes, spring lettuce.

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DESSERTS ~ POSTRES

AMBIA’S FLAN (Ambia’s Custard dessert with a layer of soft caramel on top) **5**

RUM BREAD PUDDING (With rum Sauce, whipped cream and cherry) **5**

TRES LECHES (Moist spongy cake) **5**

PINEAPPLE UPSIDE-DOWN CAKE **5**

CASCO GUAVA (Whit cheese) **5**

CASCO ORANGE (Whit cheese) **5**

FRUTA BOMBA (Papaya with cheese) **5**

BESAME CON FRUTA Bowl of fruit. **4**

DRINKS

BATIDO (Cuban milkshake) 4.90

Mango, pineapple, Strawberry, Mamey,Guava, Maracuya or chocolate. Our shakes have no ice cream; they have actual fruit in milk or water

ORANGE JUICE 3.6

LEMONADE 3.6

LEMONADE & MINT (FROZEN) 5.60

ICED TEA 2.6

HOT TEA / HERBAL TEA 2.35

SODA 2.30 (Coke, Diet Coke, Sprite, Root Beer, Jupina, Materva, Iron beer.)

MALTA 2.6

BOTTLED WATER 2.05

MILK 2.55

HOT CHOCOLATE 4.10

COFFEE (The only Energy Castro did not take away from Cubans)

CAFECITO (Cuban Coffee) 2.5

Tiny and enduring like the Island itself, strong and sweet like its people

COLADA 3.75

3 cafecitos in one so you can share with your friends. They'll love you for it!

CORTADITO 3 (Don't forget to order a flan too, it is just a deliciouuuuuuuuuuuus combination.)

Cafecito with a drop of evaporated milk, tastes like a dream and has less caffeine.

CAFÉ CON LECHE 4.5

Cafecito with steamed milk. So good! Impress your guest ordering it for her/him. Order it with decaf and even your children will love it.

ICED COFFE 4.5

ALCHOLIC BREVERAGES

MOJITO 8 Refreshing and Delicious our famous Mojito (We love our Mojitos as we love you in here).

PIÑA COLADA 8

CUBA LIBRE (LITTLE LIE) (rum/coke) 8

MARGARITA FROZEN OR ROCK 8

MIMOSA 7

BLOODY MARY 8

SANGRIA (RED or WHITE) 7/glass 22/pitcher

WINE (Pinot Grigio, Chardonnay, Moscato, Merlot, Cabernet, Pinot Noir, Malbec)

Why the Gods lived so many years? Because they drank wine and had no cell phones. Drink wine with your food and extend your life time. TURN OFF YOUR PHONE

BEERS

Note: The world's biggest beer drinkers hail from the birthplace of pilsner: The Czech Republic, they drank 37.6 gallons of beer per person, they never had kidneys problem, so give life to your kidneys you have only 2 of those... drink beer, and drink beer.

BEER ~ Domestic 4 (Yuengling, Samuel Adams, Miller Lite, Coors Light.)

BEER ~ Imported 5 (Alhambra (spain), Corona, Corona Light, Negra Modelo, Modelo Especial, Heinek- en, Red Stripe, Presidente, Presidente Light), Dos XX, Aguila (Colombian)

CHILDREN MENU

(ONLY FOR CHILDREN). Stop eating fast junk food and try Cuban Food (Adults will be charged double)
Not a joke **It is a actually a joke.**

HAM AND CHEESE SANDWICH 7

Top quality ham and Swiss cheese in a Cuban bread pressed.

CUBAN CHEESE STICKS (2 croquetas) 2.50

BLACK BEANS AND RICE 4.50

CHICKEN NUGGETS accompanied With French Fries 6.95

LITTLE HOT DOG accompanied With French. 3.00

SAUSAGE AND FRENCH FRIES -SALCHIPAPAS 5.95

LITTLE SNEAKY PLATE (It is free for children) 0.00

Ask for a set of Silverware and when your parents are not looking or get distracted; you will take whatever you like from their plate, very Sneaky

LUNCH FEATURES OF THE DAY LOS ESPECIALES DE ALMUERZO 15.1

11am-2.30pm or until finish

MONDAY ~ PICADILLO

Seasoned ground beef, red beans, white rice & sweet plantains

TUESDAY ~ POLLO ASADO

Mojo-marinated roasted chicken, white rice, black beans, sweet plantains

WEDNESDAY ~ ARROZ CON POLLO

Chicken & yellow rice, black beans, sweet plantains

THURSDAY ~ ROPA VIEJA

Tender shredded beef in a tomato-based sauce, white rice, red beans, sweet plantains