



STARTERS

Chorizo Al Vino Tinto \$12

Spanish chorizo sausage simmered in red wine with onions, peppers, and parsley

Tostones Rellones 3 Per Order \$12

Crispy, fried green plantains filled with savory meat. Choice of marinated pork, shredded beef, sautéed shrimp

Crab Cake \$22

Fresh jumbo lump crab meat paired with cilantro aioli and a refreshing mango-radish salad

Grilled Octopus \$22

Served with quinoa, sautéed onions, peppers and topped with cilantro

Fried Calamari \$18

Tender squid rings, lightly breaded and deep fried until golden brown

The Cuban Board \$24

Includes mariquitas, croquetas, empanadas ,yuca fries, tostones served with a side of garlic mojo and cilantro aioli

CEVICHES*

Vuelve a La Vida \$19.00

Fish, octopus, clams, crab marinated in citrus juices with onions, bell peppers, mango, avocado, toasted corn

Ceviche De Cilantro \$18.00

Fish, shrimp, onions, cilantro, avocado, toasted corn marinated in citrus juice in a creamy cilantro sauce

Ceviche Tropical \$18.00

Fish, shrimp, grilled pineapple, mango, mandarin, cilantro, onions, avocado, toasted corn marinated in citrus juices

Ceviche Bravo \$18.00

Fish, shrimp, cucumbers, onions, cilantro, avocado, toasted corn marinated in citrus juices in a spicy chili sauce

VEGETARIAN

Vegetable Platter \$16.00

White rice, black beans, sautéed vegetables, sweet plantains & yuca mash

Pasta Vegetariana \$18.00

Add Chicken \$8 Add Shrimp \$8

Fettuccini made with bell peppers, yellow squash, spinach broccoli and parmesan cheese.

SALADS

Add Chicken \$8, Skirt Steak \$12, Shrimp \$8, Fish \$8

Tropical Salad \$12

Mixed greens, green apple, berries, mandarin house dressing

Caesar Salad \$12

Romain lettuce, croutons, Parmesan cheese, Caesar dressing

Cuban Cobb \$12

Mixed greens, ham, chopped hard boiled egg, avocado, tomato, cucumber, corn, black beans and Manchego cheese

The Cuban Beet \$13

Oven roasted golden and red beets, arugula, pine nuts, green apple and goat cheese

BURGERS AND SANDWICHES

Served every day except Friday and Saturday evenings

El Cubano \$14.00

Roasted pork, sliced ham, Swiss cheese, pickles and mustard on pressed Cuban bread

Pan Con Lechon \$14.00

Shredded roast pork marinated in mojo sauteed onions on pressed Cuban bread

Pan Con Bistec \$15.00

Thinly sliced sirloin steak marinated in mojo, sautéed onions, lettuce, tomato, shoestring potatoes on pressed Cuban bread

Pan Con Pollo \$14.00

Grilled chicken breast marinated in mojo, sautéed onions, lettuce, tomato, on pressed Cuban bread

Pan Con Ropa Vieja \$14.00

Tender shredded beef cooked in tomato based sauce with garlic, bell peppers and onions pressed on Cuban bread

Buena Vista Burger \$18.00

Juicy beef patty topped with Swiss cheese & caramelized onions



All entrees come with white rice and beans or moro rice

CUBAN CLASSICS

Ropa Vieja \$24.00

Tender shredded beef cooked in a tomato-based sauce with garlic, bell peppers, onions, bay leaves and spices

Vaca Frita \$24.00

Seasoned shredded beef, pan fried until crispy on the outside, served with sautéed onions

Afro-Cuban Pork \$24.00

Slow roasted pork shoulder paired with sautéed vegetables and yuca mash

Masitas De Puerco \$22.00

Mojo marinated pork chunks fried until crispy served with sautéed onions

Arroz Con Pollo \$24.00

Seasoned chicken drums and thighs over yellow rice with bell peppers, carrots, onions, garlic

MEAT

Pechuga De Pollo \$22.00

Grilled chicken breast marinated with citrus juices and garlic topped with sautéed onions. Served with sautéed vegetables

Grilled Bone-In Pork Chop \$28.00

Marinated and grilled served with and yuca mash

Gaucha* \$32.00

Tender 8 oz skirt steak grilled to your liking. Served with sautéed vegetables and chimichurri sauce

Rib-Eye* \$36.00

Tender 12 oz rib-eye steak grilled to your liking. Served mashed green plantains

FISH AND SEAFOOD

Camarones Enchilados \$24.00

Creole shrimp simmered in a mix of tomato sauce, onions, peppers garlic, and spices

Camarones Al Ajillo \$24.00

Shrimp sautéed in a savory garlic and olive oil sauce

Paella De Mariscos \$38.00

Seafood paella made with shrimp, mussels, calamari, and fish served over bomba rice. Add Lobster tail \$20

Corvina \$32.00

Mild flaky, slightly sweet fish sourced from Caribbean and South American seas. Served with roasted potatoes and sautéed vegetables

Pargo \$28.00

Grilled Red snapper fillet, roasted potatoes, sautéed vegetables

Mahi Mahi \$30.00

Tender, flaky, grilled mahi mahi fillet, roasted potatoes and sautéed vegetables

Salmon \$28.00

Grilled salmon with creamy Cajun sauce, asparagus and yuca mash

Sopa De Mariscos \$18.00

Flavorful seafood soup brimming with shrimp, fish, mussels all simmered in a savory broth. Comes with white rice toasted bread.

SIDES

Platanos Maduros \$7.00

Fried sweet plantains

Yuca Con Mojo \$7.00

Tender cassava root topped with citrus garlic mojo

Tostones \$7.00

Crispy, thinly flattened, fried green plantains served with garlic mojo and cilantro aioli

Yuca Fries \$7.00

Cut cassava root fried until crisp and golden, served with garlic mojo and cilantro aioli

Garlic Yuca Mash \$7.00

Cassava root whipped into a creamy puree topped with garlic butter and parsley

White Rice \$3.00

Black Beans \$3.00

Moros \$4.00

Rice cooked with black beans, pork, bay leaves, and other spices

Avocado Slices \$5.00

Papitas Fritas \$5.00

French Fries

*Consuming raw or undercooked meats and seafood may increase risk of foodborne illness