

BUENA VISTA

LUNCH MENU

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 \$18

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

Grilled Octopus \$18

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

Fried Calamari \$15

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

The Cuban Board \$18

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

CEVICHE*

Vuelve a La Vida \$15

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

Ceviche De Cilantro \$15

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

Ceviche Tropical \$15

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

Ceviche Bravo \$15

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

VEGETARIAN

Vegetable Platter \$16

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

Pasta Vegetariana \$14

Add: Chicken \$8, 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 \$12

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

BURGERS AND SANDWICHES

All sandwiches and burgers come with French Fries

El Cubano \$14

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

Pan Con Lechon \$14

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

Pan Con Bistec \$15

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

Pan Con Pollo \$14

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

Pan Con Ropa Vieja \$14

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

Frita Cubana \$16

Seasoned pork and beef burger topped with onions string fries and special house sauce

Buena Vista Burger \$18

Juicy beef patty topped with Swiss cheese & caramelized onions

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

BUENA VISTA

All entrees come with white rice and beans or moro rice

CUBAN CLASSICS

Ropa Vieja **\$19**

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

Vaca Frita **\$19**

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

Afro-Cuban Pork **\$19**

Slow roasted pork shoulder paired with sautéed vegetables and yuca mash

Masitas De Puerco **\$18**

Mojo marinated pork chunks fried until crispy served with sautéed onions

Arroz Con Pollo **\$18**

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

MEAT

Pechuga De Pollo **\$18**

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

Grilled Bone-In Pork Chop **\$19**

Marinated and grilled served with and yuca mash

Gaucha* **\$25**

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

Rib-Eye* **\$36**

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

Filet Mignon* **\$ 39**

Tender 8 oz filet mignon served with sautéed vegetables

FISH AND SEAFOOD

Camarones Enchilados **\$19**

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

Camarones Al Ajillo **\$19**

Shrimp sautéed in a savory garlic and olive oil sauce

Paella De Mariscos **\$36**

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

Corvina **\$24**

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

Pargo **\$22**

Grilled Red snapper fillet, roasted potatoes, sautéed vegetables

Grouper **\$23**

Steamed grouper roasted potatoes and steamed vegetables

Salmon **\$22**

Grilled salmon with creamy Cajun sauce, asparagus and yuca mash

Sopa De Mariscos **\$14**

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

SIDES

Platanos Maduros **\$6**

Fried sweet plantains

Yuca Con Mojo **\$6**

Tender cassava root topped with citrus garlic mojo

Tostones **\$6**

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

Yuca Fries **\$6**

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

Garlic Yuca Mash **\$6**

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

White Rice **\$3**

Black Beans **\$3**

Moros **\$4**

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

Avocado Slices **\$4**

Papitas Fritas **\$4**

French Fries

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