EL EXQUISITO
BAR & RESTAURANT
LITTLE HAVANA

APPETIZERS

Croquetas de la Casa $7
Ham croquette, creamy filling, golden crust, house sauce.

Bolitas de Aceitunas $10
Green olives, seasoned beef, delicate & juicy, crispy outside.

Tostones $7
Crispy green plantains with mojo.

Yuca Frita $7
Fried cassava, house mojo sauce.

Tostones Rellenos
Golden-fried green plantains, perfectly crisp and topped with your choice of mojo-roasted pork, beef picadillo, or fine-herb chicken. Served hot $12

Empanadas Cubanas $5.25
Crisp Cuban-style empanadas filled with a choice of beef picadillo, seasoned chicken, or roasted vegetables, mushroom & cheese.

Tamal Cubano $7.50
Traditional Cuban-style corn tamal with tender seasoned pork, wrapped, steamed and served in a corn husk & tomato sauce.

Sabores de Cuba, Cuban Sampler $15.95
Two croquetas, two bolitas de aceituna, traditional pork tamal, crispy tostones, house-made pork ham & mariquitas.

Ceviche La Pelirroja $15
Fresh fish marinated with citrus, mango & tropical flavors.

HOUSE HOT SANDWICHES

El Exquisito / Pan con Lechon $12.95
Mojo-roasted pork with citrus, garlic & herbs, served on Cuban bread or pressed panini bread.

Panini de Pollo / Grilled Chicken Pesto Panini
Grilled chicken breast with herbs, served warm in a pressed panini with pesto $13.95

Add cheese $2

Ropa Vieja Panini / Panini de Ropa Vieja $13.95
Slow-braised shredded beef with Cuban sofrito, served warm in a pressed panini.

Soft & Slow $13.95
Slow-braised beef, caramelized onions in a pressed panini, served warm.

Vegetarian Panini / Panini Vegetariano $13.95
Zucchini, portobello mushrooms, roasted pepper, sun-dried tomato & pesto.

Cuban Sandwich / Sandwich Cubano $13.95
Mojo-roasted pork, smoked ham, Swiss cheese, pickles & mustard on traditional Cuban bread, pressed until crisp and golden.

Complete Your Sandwich +$3.95
Add a cup of soup or a side salad.

CUBAN CLASSICS

Served with fried sweet plantain, white rice & black beans or congrí.

Ropa Vieja $18
Slow-braised shredded beef with Cuban sofrito & vegetables.

Bistec con Cebolla $20
Beef steak with caramelized onions, served with fried sweet plantains, white rice & beans or congrí.

Lechon Asado $19
Mojo-marinated roasted pork with garlic & Cuban spices; served with white rice & beans or congrí.

Pechuga de Pollo con Cebolla + Arroz & Frijoles
Grilled chicken breast with onions, served with fried sweet plantains, white rice & black beans or congrí. $17

Rabo Encendido $29.95
Slow-braised oxtail in a rich red wine sauce with Cuban spices, peppers & aromatics.

HOUSE SPECIALTIES

Pollo Buena Vista $18.95
Tender chicken in a fragrant Caribbean-inspired creamy curry sauce, served with basmati rice.

Milanesa de Pollo $17.95
Golden crispy breaded chicken cutlet served with house fries.

Albondigas Caseras en Salsa de Tomate & Ajo $17.95
Two large house-made meatballs, oven-baked and served in tomato-garlic sauce, with penne pasta or white rice.

Salchicha Artesanal de la Casa $19.95
Chef's handcrafted sausage, Toulouse style, grilled and served with crispy house fries and whole-grain mustard.

Pasta Cremosa Alfredo $17.95
Penne pasta in a rich, creamy Parmesan sauce.

Penne Carbonara $17.95
Penne with bacon, egg yolk & Parmesan in a silky carbonara sauce.

Guiso de Frijoles Blancos con Panceta y Salchicha de la Casa $19.95
Slow-cooked white beans with smoked pork belly, chef's artisan sausage and tomato sauce.

Black Angus Churrasco $31.95
Outside skirt steak, seasoned with Cuban spices, grilled and finished with fresh chimichurri. Served with French fries or 2 sides of your choice.

Filete de Corvina con Mantequilla Dorada y Limon $21.95
Corvina fillet finished with brown butter, lemon and parsley, meunière style, served with white rice.

SIDES

French Fries • Mariquitas de Plátano • Arroz Blanco $ 5

Frijoles Negros • Congrí • Plátanos Maduros

DESSERTS

Chocolate de La Havana $7
Velvety chocolate mousse with a rich, delicate texture.

Crema Quemada de La Casa $7
Vanilla custard finished with a crisp layer of caramelized sugar.

Tarta Vasca $7
Creamy baked Basque cake with a deeply caramelized top and a rich, smooth center.

Arroz con Leche $7
Smooth rice pudding with cinnamon & vanilla.

Flan Clásico $7
Traditional Cuban caramel custard.

Consuming raw or undercooked foods is at the guest's discretion and responsibility
An 18% service charge is automatically included in your final bill.

1510 SW 8 th street, Miami FL 33155 . 305 200 3397

EL EXQUISITO

CALLE 8

BAR MENU

WINES

BUBBLES

	GLASS	BOTTLE
Frankie e Grazi Prosecco de Treviso DOC Brut	$11	$45
Frankie e Grazi Prosecco de Treviso DOC Rosé	$11	$45

WHITE

	GLASS	BOTTLE
Chardonnay, Domaine De La Denante, Bourgogne	$14	$62
Chablis (Grintamy) 2023, Henry de Bareuil, Bourgogne	$15	$68
Chablis 1er Cru 2021, Vogros	—	$95
Sauvignon Blanc 2024, Domaine de la Villaudière, Loire Valley	$12	$56
Sancerre White 2024, Domaine de la Villaudière, Loire Valley	$18	$79
Albariño, Lucía Cordeiro	$14	$59
Alvaredos-Hobbs	$12	$52

ROSÉ

	GLASS	BOTTLE
Rosé 83 Côtes de Provence 2025, Provence	$12	$40

RED

	GLASS	BOTTLE
Che Castelor 2018 Saint Emilion	—	$110
Chat Picaure 2022, Pomerol	—	$110
Pinot Noir 2023, Domaine de la Denante, Bourgogne	$14	$62
Finca Resalso 2025, Emilio Moro, Ribera del Duero	$12	$53
Zuccardi Malbec 2024, Valle de Uco, Mendoza	$11	$47

BEER

DRAFT — $5.00
Hatuey, Stella

BOTTLE — $6.00
Modelo, Corona, Heineken, IPA Lagunita, Michelob Ultra

NON-ALCOHOLIC

MOCKTAILS

Mojito Virgen — $5.00
Fresh lime, mint, soda

Piña Colada Virgen — $11.00
Coconut cream, pineapple juice

SOFT DRINKS

Coca-Cola	$3.50
Coca-Cola Zero	$3.50
Coca-Cola Diet	$3.50
Sprite	$3.50
Bottled Water (Can)	$4.00
Fresh Lemonade *Fresh lemon*	$6.75

COFFEE

HOT COFFEE

Espresso	$3.50
Cortadito	$4.00
Colada	$5.00
Café con Leche	$5.50
Cappuccino	$6.00

ICED COFFEE DRINKS

Iced Latte — $8.50
Double espresso, milk, served over ice

Flavored Iced Latte — $7.50
Vanilla • Mocha • Caramel

Iced Café con Leche	$9.50
Iced Americano	$6.50

EL EXQUISITO

CALLE 8

BAR MENU

HAPPY HOUR MOJITO — $5
Rum, fresh lime, mint & soda
Flavors: Coconut, Passion Fruit, Strawberry, Pineapple
+ $2 to select a flavor

HAPPY HOUR MARGARITA — $5
House Tequila, triple sec, fresh lime
Flavors: Coconut, Passion Fruit, Strawberry, Pineapple
+ $2 to select a flavor

CLASSIC HOUSE MOJITO — $14
Bacardi Rum, fresh lime, mint & soda
Flavors: Coconut, Passion Fruit, Strawberry, Pineapple

MARGARITA — $14
House Tequila, triple sec, fresh lime
Flavors: Coconut, Passion Fruit, Strawberry, Pineapple

APEROL SPRITZ — $14
Aperol, Prosecco, club soda, orange slice

NEGRONI — $14
Gin, Campari, sweet vermouth, orange peel

OLD FASHIONED — $16
Bourbon, Angostura bitters, simple syrup, orange peel

MOSCOW MULE — $14
Vodka, ginger beer, fresh lime, mint

COSMOPOLITAN — $14
Vodka, triple sec, cranberry juice, fresh lime

CUBA LIBRE — $14
Bacardi Rum, Coca-Cola & fresh lime

CARAJILLO — $14
Licor 43, espresso, ice

ESPRESSO MARTINI — $14
Vodka, Kahlúa, espresso, simple syrup

HOUSE SANGRÍA — $12
Red / White

MIMOSA — $14
Prosecco, fresh orange juice

PIÑA COLADA — $13
Bacardi Rum, coconut cream, pineapple juice

PIÑA COLADA VIRGEN — $11
Coconut cream, pineapple juice

RUM
Bacardi
Diplomatico
Zacapa

GIN
Hendrick's
Bombay Sapphire
Gordon's London Dry Gin

TEQUILA BLANCO
Don Julio
Casamigos

TEQUILA REPOSADO
Don Julio
Casamigos

VODKA
Tito's
Grey Goose
Smirnoff
Belvedere

WHISKY
Jack Daniel's
Johnnie Walker Black Label

BOURBON
Jim Beam
Maker's Mark
Woodford Reserve

COGNAC
Hennessy

CORDIALS
Aperol
Campari
Amaretto Disaronno
Baileys
Frangelico
Grand Marnier
Kahlúa
Sambuca Romana
St. Germain
Licor 43
Blue Curaçao