

EL EXQUISITO

CUBAN BAR & RESTAURANT · LITTLE HAVANA

Classic Cuban Cuisine Rooted in Tradition

1510 SW 8 Street Miami FL 33135



OUR MENU

SMALL BITES

Croquetas de la casa * Cuban Ham **\$9**
Croquette creamy filling, golden crust,
house sauce

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

Platanos Exquisitos * Golden Fried **\$11**
plantain empanadas filled with black
beans, fresh cheese

Empanadas Cubanas — Crisp Cuban-style **\$5.25**
empanadas, generously filled and served hot.

Choice of beef picadillo, seasoned chicken,
roasted vegetables, mushroom & cheese***

Tamal Cubano* Traditional Cuban-style **\$8,50**
corn tamal with tender seasoned pork,

wrapped, steamed and served in a corn husk

Sabores de Cuba, Cuban Sampler* Two **\$19.75**

croquetas, two Bolitas de Aceituna,
traditional pork tamal, crispy tostones,
house-made pork ham & mariquitas

CEVICHES

Ceviche Mojito * Fresh local catch fish marinated with flavors inspired by Cuba's iconic mojito. **\$17**

Ceviche La Pellirosa * Fresh local catch fish marinated with citrus, mango, vibrant tropical flavors **\$18**

SOUP & SALAD

Roasted Garden Soup * Blended roasted vegetables, olive oil, fresh herbs **\$6**

Calle Ocho Salad * Crisp Cabbage, lime, cilantro, house dressing, beans **\$8**

HOUSE HOT SANDWICHES

A unique El Exquisito creation : our exclusive golden bread filled with unforgettable Cuban flavors.

El Exquisito * Mojo Pork (slow roasted), citrus, garlic, herbs **\$14.95**

Marry Me...Maybe * Creamy fine herbs chicken **\$14.95**

La Cubana * Ropa Vieja, slow braised Cuban sofrito **\$15.95**

Soft & Slow * Slow-braised beef, caramelized onions **\$15.95**

Huerto Cubano * Zucchini, portobello **\$14.95**
mushrooms, fresh greens & herbs ***

El Cubano* — House-made mojo-roasted pork **\$15.65**
ham, Smoked ham, Swiss cheese, pickles &
mustard, pressed until crisp and golden on
traditional Cuban bread

Complete Your Sandwich — Add a cup of **+\$4.95**
Soup or a Side Salad

CLASICOS CUBANOS

Served with white rice, black beans and plantain

Ropa Vieja * Slow-braised shredded beef with Cuban Sofrito & vegetables **\$20**

Lechon Asado * Mojo marinated, roasted pork with garlic & Cuban spices **\$21**

Pollo a Finas Hierbas * Grilled chicken with fine herbs creamy sauce **\$20**

Albondigas de la Casa * House-made Cuban meatballs with tomato sauce **\$20**

Bistec con Cebolla * Beef steak with caramelized onions **\$22**

Rabo Encendido* — Slow-braised oxtail in a rich red wine sauce with Cuban spices, peppers &
aromatics. Served with your choice of two sides. **\$29.75**



SIDES

Golden Weakness Fries * Crisp house fries	\$6
Mariquitas de Platano * Plantain Chips	\$6
Arroz Blanco — White Rice	\$4
Frijoles Negros — Black Beans	\$4.50
Tostones - Crispy Green Plantains Congri	\$5.
Congri Cuban Rice &Black Beans	\$4.95
Platanos Maduros Sweet Fried Plantain	\$5.
Yuca Frita — Crispy fried cassava, served with house mojo	\$5.50

SIGNATURE PLATES

Pollo Buena Vista: Tender chicken in a fragrant Caribbean-inspired creamy curry sauce, served with basmati rice.	\$24.95
Milanesa de Pollo: Golden crispy breaded chicken cutlet served with house fries.	\$23.95
Salchicha Artisanal de la Casa: Chef's handcrafted sausage , Toulouse style, grilled and served with crispy house fries and whole-grain mustard.	\$21.95
Pasta Cremosa Alfredo: Penne pasta in a rich, creamy Parmesan sauce.	\$19.95
Guiso Campesino (La Cassoulet): Slow-cooked white beans with smoked pork belly, Chef's artisan sausage and tomato sauce.	\$22.95
Black Angus Churrasco: Outside Skirt Steak, seasoned with Cuban spices, grilled and finished with fresh chimichurri. Served with your choice of two sides.	\$35.95
Corvina al Limón y Mantequilla: Fresh Corvina finished with brown butter, lemon and parsley, meunière style, served with rice	\$26.95

SWEET CRAVINGS

Chocolate de La Havana * Velvety chocolate mousse with a rich, delicate texture	\$9
Crema Quemada de La Casa * Silky vanilla custard finished with a perfectly caramelized sugar	\$9
Tarta Vasca * A creamy baked cake with a caramelized top and a rich , smooth center	\$9
Arroz con Leche * Smooth rice pudding with cinnamon & citrus	\$9
Flan Clásico* Traditional Cuban caramel custard	\$9

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



WINE LIST

BUBLES

	Glass	Bottle
Frankie e Cratzi Prosecco de Treviso DOC Brut	\$11	\$45
Frankie e Cratzi Prosecco de Treviso DOC Rose	\$11	\$45

WHITE

	Glass	Bottle
Chardonnay. Domaine De La Denante .Bourgogne	\$14	\$62
Chablis (Chardonnay) 2023 . Henry de Barreuil. Bourgogne	\$16	\$69
Chablis 1 er Cru 2023 . Vosgros	—	\$95
Sauvignon Blanc 2024.Domaine de la Vilaudiere.Loire Valley	\$12	\$45
Sancerre White 2024. Domaine de la Vilaudiere.Loire Valley	\$18	\$79

ROSE

Rose 83 Cotes de Provence 2025 Provence	\$12	\$40
---	------	------

RED

Cht Castelot 2018 Saint Emilion	—	\$110
Chat Prieure 2022. Pomerol	—	\$110
Pinot Noire 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



COFFEE

Espresso	\$3.5
Cortadito	\$4
Colada	\$5
Cafe con Leche	\$5.5
Cappuccino	\$6

ICED COFFEE DRINKS

Iced Latte double espresso, milk, served over ice	\$8.5
Flavored Iced latte Vanilla - Mocha - Caramel	\$7.5
Iced Cafe con Leche	\$9.5
Iced Americano	\$6.5

SOFT DRINKS

Soda	\$3.95
Bottle (Can) Water	\$3.95
Iced-tea (home made)	\$4.95
Fresh lemonade * mint and lemon	\$5.95

BEER

Draft	\$7
Bottle	\$8

COCKTAILS

Crafted in-house with fresh fruits, herbs and premium ingredients

Mimosa	\$14
House Sangria	\$12
El Exquisito Spritz	\$12
Mojito	\$12
Pina Colada	\$13