



Welcome to

A SENSORY JOURNEY TO THE SOUL OF CUBA AND SPAIN

Our dishes are made to awaken your senses with bold flavors, comforting textures, and timeless traditions. Whether you are here for a laid-back meal or a memorable night out, every bite at Cubata promises joy, warmth, and the taste of home, wherever that may be.

Experience flavors
LIKE NEVER BEFORE



WWW.CUBATARESTAURANT.COM

1605 SW 8 ST, Miami, FL 33135

“DONDE COMER BIEN, NUNCA SUPO TAN RICO”



“WHERE EATING WELL, HAS NEVER TASTED SO GOOD”

SMALL BITES, BIG FLAVOR

Perfect for sharing or keeping all to yourself.

PATATAS BRAVAS 8 Vegetariano

Golden, crispy potatoes topped with a bold spicy tomato sauce and a creamy aioli drizzle. A playful contrast of heat and cool.

ENSALADILLA RUSA 7 Vegetariano

Creamy, cool and comforting. A classic blend of tender potatoes, carrots, and hard-boiled eggs, wrapped in smooth mayonnaise. Like a hug from the Mediterranean.

ACEITUNAS ALIÑADAS 6 Vegano

Marinated green olives bursting with bold herbs and Spanish spice. A briny, satisfying snack that awakens your palate.

GARBANZOS FRITOS 9.50

A rustic, flavor-packed mix of fried chickpeas, jamón serrano, chorizo, onion and garlic. Finished with smoky pimentón and a splash of white wine-hearty and soulful.

PAPAS FRITAS MEDITERRÁNEAS 8.50 Vegetariano

Crispy fries kissed with aromatic truffle oil and sprinkled with nutty Parmesan. A luxurious twist on a comfort classic.

HUEVOS ROTOS 14

Crispy fries layered with serrano ham and soft-fried eggs. Break the yolk and let the richness flow-comfort food, elevated.

CROQUETAS VARIADAS 10.50

Crunchy outside, molten inside. A trio of cod, spinach and jamón croquettes-savory bites that melt in your mouth.

TORTILLA ESPAÑOLA 7.5 Vegetariano

The soul of Spain in a slice. Slow-cooked potatoes and caramelized onions folded into fluffy eggs for a golden, creamy bite.

TOSTONES CON VACA FRITA 12

Crisp plantains loaded with tender, seasoned flank steak and sautéed onions. A Cuban street-food favorite with serious flavor.

CARPACCIO DE CARNE 15.99

Paper-thin beef with peppery arugula, nutty Idiazabal cheese, capers and a splash of lemon dressing. Rich, tender and elegantly bold.



BOCATAS *Bold, Crusty, Satisfying*

BOCATA DE VACA FRITA 15.50

Cuban-style flank steak, onions, and crispy potatoes. Juicy, crunchy, crave-worthy.

SANDWICH CUBANO A LO CUBATA 14.50

Roast pork, ham, Swiss cheese, pickles, mustard on Cuban bread. Bold, tangy, and pressed to perfection.

BOCATA DE JAMÓN, QUESO Y CHORIZO 13.50

Ham, Manchego, and spicy chorizo. A bold flavor trio in every bite.

BOCATA DE JAMON Y QUESO 13

Serrano ham and Manchego cheese—savory, creamy and deliciously crunchy.

Chef's RECOMMENDATION

OLAS Y SABORES 50

A flavorful journey from land to sea on one plate. A surf-and-turf delight featuring langoustine, beef tenderloin, chicken, white fish, and sautéed vegetables.

🍷 Pinot Noir — Silky, earthy with soft berry notes.

FRESH FROM THE SEA

Bright, zesty, and kissed by the Ocean.

PIMIENTOS DE PIQUILLO RELLENOS DE BACALAO 11.99

Sweet, fire-roasted piquillo peppers filled with tender cod. Smoky, savory and oh-so-satisfying—a comforting flavor straight from Northern Spain.

CÓCTEL DE CAMARONES 11

Juicy shrimp served in a rich, tangy Russian-style sauce. Creamy, chilled and full of retro coastal flair-like summer in every bite.

CEVICHE DE CORVINA 13.50

Fresh Sea bass cured in bright lime juice with cilantro, onion and a zing of ginger. Zesty, juicy and full of refreshing crunch—a sun-soaked flavor explosion.

TARTAR DE ATÚN CON MANGO 16

Velvety tuna cubes are layered with creamy avocado, nutty sesame and sweet mango mayo. Every bite is a buttery, tropical indulgence—with a hint of umami and a smooth finish.

CAMARONES AL AJILLO 15

Sizzling shrimp in aromatic garlic, guindilla chili, smoked paprika and olive oil. Bold, spicy, and unforgettable, it's the tapa that bites back.

TOSTA DE SALMÓN AHUMADO 9

Crispy toasted bread topped with melted mozzarella and silky smoked salmon. A warm, savory bite with a luxurious finish.

PULPO A LA GALLEGA 18.99

Galician-style Octopus over soft potatoes, sprinkled with smoky pimentón and drizzled with golden olive oil. Tender, rich and deeply flavorful—Spain on a plate.

BOCATA VEGANO 10 Vegano

Avocado, arugula, tomato, and onion. Crunchy, creamy, plant-based perfection.

BOCATA DE ATÚN 10.99

Tuna, tomato, red onion, and arugula. Bright, savory and refreshing.

BOCATA CAPRESE 10.50 Vegetariano

Tomato, mozzarella, pesto, and arugula. Fresh, creamy and herbaceous.

BOCATA CUBATA ESPECIAL 16.50

Iberian pork shoulder, loin, chorizo, and Manchego. Savory, smoky, and unforgettable.

CHARCUTERÍA

Crafted to Savor, Meant to Share

An elegant assortment of Spain's finest cured meats and artisan cheeses—perfect for grazing, pairing with wine, or indulging in bold bites with friends.

CHORIZO CANTIMPALO 9.50

Bold and smoky, this traditional cured sausage brings a perfect balance of spice, garlic and paprika. A punch of flavor in every bite.

JAMÓN SERRANO 10

Dry-aged and delicately sliced. This rich, nutty ham offers a buttery texture and timeless flavor—perfect for any gathering.

SALCHICHÓN IBÉRICO 11.99

Mild and savory, this dry-cured sausage offers a smooth texture with a refined, meaty richness.

LOMO IBÉRICO 12.50

A premium delicacy—dry-cured pork loin that's rich, tender and silky smooth. Subtle spices enhance their naturally deep flavor.

PALETA IBÉRICA 15.50

Succulent shoulder cut from free-range Iberian pigs. Intensely flavorful, melt-in-your-mouth slices with a luxurious finish.



EL QUE EN
QUESO
PIENSA
VINO
QUIERE

FROMAGE ESPAÑOL

Artisan Cheeses from the Heart of Spain

TETILLA 9.99

Mild and buttery with a semi-soft texture. This Galician favorite is smooth, approachable and delightfully creamy.

MAHÓN 10.50

A cow's milk cheese from Menorca with a tangy, lemony zing and a slightly salty finish. Firm yet creamy, bright yet earthy.

MURCIA AL VINO 13

Goat's milk cheese with a distinctive wine-cured rind. Tangy and smooth with a beautiful balance of creaminess and complexity.

IDIAZABAL 12.99

A bold Basque cheese with a smoky hint and a tangy, lingering finish. Creamy yet robust—perfect for flavor seekers.

MANCHEGO (Aged 6 Months) 13.50

Spain's most beloved cheese. Nutty and buttery with a firm bite—made from sheep's milk and aged for depth and character.

EST - 2021

"DONDE COMER BIEN, NUNCA SUPO TAN RICO"

Cubata

TAPAS Y VINOS

M E N U

"WHERE EATING WELL, HAS NEVER TASTED SO GOOD"

TABLAS

Curated Boards for Every Mood

TABLA CUBATA – A Journey of Flavor 36

A bold sampler of Cuban and Spanish favorites-corn tamal, tostones with vaca frita, croquettes, ceviche, fried pork and Spanish tortilla. A vibrant mix of textures and flavors, perfect for sharing.

TABLA MIXTA – QUESOS Y EMBUTIDOS 28.50

The best of both worlds. Serrano ham, Paleta Ibérica, Chorizo, Lomo Ibérico, Salchichón, Manchego, Idiazabal, Mahón, Tetilla and Murcia al Vino. Served with breadsticks for texture and balance. A luxurious platter meant for lingering over.

TABLA DE QUESOS 23

Manchego, Idiazabal, Mahón, Tetilla, Murcia al Vino, served with crisp breadsticks and sweet fig jam. A flavor journey of creaminess, tang and rich tradition-ideal for sharing or savoring solo.

TABLA DE EMBUTIDOS 27

A handpicked selection of Serrano ham, Paleta Ibérica, Chorizo Cantimpalo, Lomo Ibérico, and Salchichón Ibérico, with a crunchy breadstick. A bold celebration of Iberian cured meats.

SALADS

Fresh. Flavorful. Comforting.

ENSALADA CAPRESE 10

Vegetariano

Tomato, fresh mozzarella, and basil pesto. A creamy, classic Italian favorite bursting with flavor.

ENSALADA MEDITERRÁNEA 11

Vegano

Arugula, tomatoes, red onion, olives and vinaigrette. Crisp, tangy and full of Mediterranean sunshine.

ENSALADA BURRATA 17

Creamy burrata, cherry tomatoes, arugula, serrano ham and fig jam. Sweet, salty and satisfyingly rich.

NUESTRA CÉSAR 12

Arugula, serrano ham, manchego, croutons, and house Caesar. A bold twist on the classic-crunchy, creamy and deeply savory.

ENSALADA DE SALMÓN Y NARANJA 14

Smoked salmon, sweet orange, arugula, and mozzarella with citrus vinaigrette. Smoky, juicy and refreshingly bold.

SOUPS

FRIJOLES NEGROS 5.99

Vegano

Cuban-style black beans with sweet peppers, garlic and cilantro. Earthy, vibrant and deeply satisfying.

GASPACHO 7.50

Vegano

Cold tomato and pepper soup with olive oil and garlic. Cool, tangy and revitalizing.

VICHYSOISE 12

Velvety leek and potato soup—served hot or chilled. Silky, comforting and refined.

PURE DE SAN GERMAN 7

Green peas, serrano ham, chorizo, onion, and garlic. Hearty, smoky and full of flavor.

ENTREES

Savory. Satisfying. Soulful.

All dishes with your choice one side

DELICIAS DE CERDO FRITA 16.99

Crispy pork bites with oregano, cumin, and garlic. Crunchy, savory and packed with bold flavor.

🍷 Off-Dry Riesling

Crisp, lightly sweet with refreshing acidity

LUBINA AL ROMERO 32.50

Fresh sea bass with rosemary and lime. Light, fragrant and refreshingly zesty.

🍷 Sauvignon Blanc

Bright, zesty and minerally

ROPA VIEJA 15.99

Shredded beef in tomato sauce with peppers and onions. Comforting, savory and deeply flavorful.

🍷 Malbec

Juicy black fruit, smooth and savory.

POLLO ASADO A LA NARANJA 17.99

Marinated roast chicken with thyme, garlic and citrusy orange sauce. Bright, juicy and irresistibly fragrant.

🍷 Chardonnay

Smooth and buttery with bright citrus and vanilla notes.

CHULETILLAS DE CORDERO 33.50

Grilled lamb chops with rosemary and olive oil. Tender, juicy, and herb-infused perfection.

🍷 Syrah

Peppery, deep, with rich dark berry flavors.

LOMO DE BACALAO GRATINADO 22.50

Baked cod loin topped with creamy aioli. Flaky, garlicky, and satisfyingly rich.

🍷 Albariño

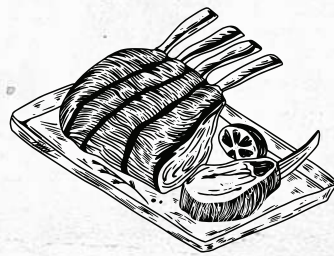
Crisp, bright, with notes of citrus and sea breeze.

SOLOMILLO DE RES AL VINO TINTO 30.50

Juicy beef tenderloin with rich red wine sauce. Tender, elegant, and full of depth.

🍷 Cabernet Sauvignon

Full-bodied, rich with blackcurrant and a hint of spice.



Raw, undercooked, and barley animal foods, such as beef, eggs, fish, lamb, milk, poultry or shellfish, increase the risk of foodborne illness. People with certain health conditions may be at higher risk if these foods are eaten raw or undercooked.

SIDE DISHES

The perfect partners to every plate.

ARROZ BLANCO 3.50

Vegano

Fluffy white rice-simple, soft and perfect for soaking up flavor.

FRIJOLES NEGROS 4.50

Cuban black beans-earthy, rich and slow-cooked to perfection.

MOROS Y CRISTIANOS 4.99

Vegano

Signature rice and black beans-savory, hearty and full of Cuban soul.

PURE DE PAPAS 4

Creamy mashed potatoes-smooth, buttery and comforting.

PATATAS FRITAS 3.50

Vegano

Golden French fries-crispy, salty and always satisfying.

PLÁTANOS MADUROS 4.50

Vegano

Sweet ripe plantains caramelized to perfection. Soft, golden and naturally sweeten irresistible side dish or snack with rich tropical flavor.

ENSALADA DE LA CASA 4.50

Peppery arugula, cherry tomatoes and red onion, finished with extra virgin olive oil. Fresh, crunchy and full of flavor.

VEGETALES SALTEADOS 4.50

Vegano

Sautéed broccoli, carrots, green beans, snap peas and bell pepper. Vibrant, crisp and naturally sweet.

TOSTONES 5

Vegano

Twice-fried green plantains, crispy on the outside and tender inside. A perfect savory snack or side, golden and satisfying with every bite.

DESSERTS

Sweet endings you will crave again.

TARTA SANTIAGO 7.99

Moist almond cake with a delicate nutty flavor. Light, rich and authentically Spanish.

TRES LECHES 8.50

Soaked sponge cake with rich cream. Ultra-moist, milky and decadently sweet.

FLAN 9

Silky custard is topped with golden caramel. Velvety, creamy, and melt-in-your-mouth smooth.

TARTA DE QUESO Y FRUTA DE LA PASIÓN 9.99

Creamy cheesecake with a tangy passion fruit glaze. Lush, tropical and irresistibly smooth.

ARROZ CON LECHE 9.50

Creamy rice pudding with cinnamon and vanilla. Warm, nostalgic and comfortable in every spoonful.

BEVERAGES COFFEE CREATIONS

Bold. Smooth. Perfectly brewed.

CAFÉ CUBATA 3.99

Our signature house blend, rich and unforgettable.

CAFÉ BOMBÓN 3.99

Espresso with sweet, condensed milk-decadent and velvety.

CORTADITO 2.75

A bold Cuban classic with a smooth finish.

ESPRESSO 2.50

Pure intensity in a single shot.

CAFÉ CON LECHE 3.50

Comforting blend of coffee and steamed milk.

AMERICAN COFFEE 3.00

Smooth and familiar—your classic cup.

CAPPUCCINO 3.75

Frothy, creamy, and indulgently rich.

REFRESHING SIPS

NATURAL WATER (Panna) 3.50

SPARKLING WATER (San Pellegrino) 3.50

GINGER BEER 3.50

LIMONADA 4.99

Fresh, zesty, and revitalizing.

VIRGIN DRINK 4.99

Crafted mocktail full of flavor, no alcohol needed.

RED BULL 5.50

For an energizing boost.

HOT TEA 3.00

NATURAL JUICES

Straight from the fruit, full of flavor.

MANGO JUICE 3.50

GUAVA JUICE 3.50

PINEAPPLE JUICE 3.50

ORANGE JUICE 3.50

SODAS & MORE

COKE / DIET COKE / FANTA / SPRITE 3.50

NON-ALCOHOLIC BEER (0.0%) 6.50

JAMON
IBERICO
Spanish
Ham



VINOS
SELECTOS
Selected
Wines



COCINA
CASERA
Home
Cooking



FINAS
TAPAS
Spanish
Tapas



MUSICA
EN VIVO
Live
Music