



Appetizers

Pinchos 11.50

Two marinated pollo/chicken or cerdo/pork grilled skewers served with choice of honey barbeque or criolla sauce.

Pastelillo 4

Thin dough turnover stuffed with mozzarella and your choice of savory seasoned pollo/chicken or carne/beef.

Queso frito with Salsa de Guayaba 8

Hand-cut fried cheese served with our house-made sweet guava sauce.

Sorullos de Maiz 9

Sweet corn fritters stuffed with cheese. Served with our garlic-mayo-ketchup dipping sauce.

Alcapurria 4.50

Fried green banana dough stuffed with your choice of savory carne molina/beef or spanish jueyes/crab filling for 0.50 more.

Surtido Latino 23

Assortment of our savory appetizers.

Ensalada de Pulpo 22

Chilled octopus salad with Spanish green olives, diced peppers and onions. Tossed in a light house-made vinaigrette. *Limited Supply

Tostones de Platano

Twice fried smashed plantain topped with your choice of pollo/chicken \$13, camarones/shrimp \$16, or marisco mixtos/seafood mix \$22. Sauteed with savory garlic, peppers, and garlic sauce.

Sandwiches

Served with papa fritas or rice and beans for \$3.

Media Noche 13

Sweet bread with thinly sliced smoked honey ham, roasted pork, swiss cheese, bread and butter pickles, mustard, and mayo.

De Cuban 14

Traditional Cuban sandwich with smoked ham, roasted pork, swiss cheese, pickles and mustard.

Pan Con Lechon Asado 12

Roasted pulled pork with caramelized onions served on cuban bread.

Pan con Bistec 15

Grilled steak with caramelized onions, tomato, swiss cheese, potato sticks, and mayo-ketchup.

Tripleta 17

Three meat sandwich, caramalized onions, potato sticks, mayo-ketchup, swiss cheese.

Mofongos Rellenos

Mashed green plaintain stuffed with garlic, chicharrones, and topped with choice of protein
Semi-sweet .75 extra

Pollo al Ajillo 19

Chicken breast tossed in garlic sauce.

Masitas de Cerdo 20

Fried pork chunks.

Churrasco en Salsa Criolla 29

8oz skirt steak sautéed with peppers and onions in salsa criolla.

Camarones Al Ajillo 24

Shrimp sautéed in garlic sauce.

Pulpo al Ajillo 27

Octopus in garlic sauce. Chilled or Hot

Mariscos Mixtos 29

Chilled seafood mix. Chilled or Hot

Mar y Tierra Mofongo 38

Choice of criolla or al ajillo sauce

Sopas y Ensaladas

House Salad 8

Chicken +6 Shrimp +8

Black Bean Soup 8

Sancocho 13

Bowl of traditional stew with proteins, roots, and vegetables.

Cesar Salad 9

Chicken +6 Shrimp +8



Platos Principales

Served with white rice and red or black beans. Substitutes additional charge

Pechuga de Pollo 15 a la Parrilla

Grilled chicken breast seasoned with our home-made seasoning topped with sauteed onions and criolla sauce.

Chuleta Frita 15

Fried center-cut pork chop.

Carne Guisada 16

Slowly simmered angus beef stewed in our home-made sofrito.

Masitas de Cerdo 18

Well-seasoned deep-fried pork topped with caramelized onions.

Chillo Frito MP

Fried whole snapper topped with garlic sauce, pepper, and onions

Mar y Tierra 37

10 oz grilled Churrasco skirt steak paired with jumbo garlic shrimp.

Shrimp Scampi 22

Grilled shrimp topped with a creamy garlic sauce and pico de gallo.

Bistec de Palomilla 17 Encebollado

Pan seared steak marinated in a garlic, oil, and vinegar topped with caramelized onions.

Chicharron de Pollo 15

Well-seasoned fried, bone-in chicken chunks.

Grilled Churrasco 29

10 oz grilled skirt steak topped with chimichurri sauce.

Mojo Pork 16

Mojo pork shoulder topped with caramelized onions.

Breaded Beef Steak 18

Breaded palomilla bistec garnished with balsamic marinated onions and tomatoes

Sides

- Arroz Mampostiado 7
- Arroz Blanco 4
- Habichuelas Rojas 4
- Frijoles Negros 4
- Truffle Yuca Frita 7
- Tostones 6
- Amarillos 6
- Mofongo 7
- Bifongo 7.75
- Papa Fritas 5
- Avocado 4
- Ensalada Acompañante 6

Kid Menu

12 years and under
Served with fries or rice and beans.

Tiras de Pollo Empanizadas 9

Chicken Strips

Hamburguesa de Niño 10

add cheese for .50

Drinks

Refills not included

Sodas y Malta 2.75

Coke, Diet Coke, Sprite, Orange Fanta, Kola Champagne, Coco Rico, Malta India, Pineapple and Grape Soda

Natural Juices 4.75

Guanabana, Passion Fruit, Tamarind, Lemonade, Acerola, Guayaba

Snapple Sweet Lemon Tea 3.50

Bottled Water 2.50

San Pelgrino 4

Desserts & Cafe

Tres Leches 5

Vanilla Flan 5

Flan de Queso 5

Add Guava +1

Tres Leches Nutella 6

Coconut Flan 5

Cafe con Leche 3.50

Espresso 2.50

Cortadito 3



Lunch Menu

Served Wed - Fri 11:30a - 3:00p

Alcapurria 4

Fried green banana dough stuffed with your choice of savory carne molina/beef or spanish jueyes/crab filling for 0.50.

Pinchos 9

Two marinated pollo/chicken or cerdo/pork grilled skewer served with honey barbeque or criolla sauce.

Pastelillos 4

Thin dough turnover stuffed with mozzarella and your choice of savory seasoned pollo/chicken, carne/beef.

Sorullos de Maiz 6

Sweet corn fritters stuffed with cheese. Served with our garlic-mayo-ketchup dipping sauce.

Sandwiches

11.50

Served with papa fritas/fries.

Media Noche

Sweet bread with thinly sliced smoked honey ham, roasted pork, swiss cheese, bread and butter pickles, mustard, and mayo.

De Cuban

Traditional Cuban sandwich with smoked ham, roasted pork, swiss cheese, pickles and mustard.

Pan Con Lechon Asado

Roasted pulled pork with grilled onions served on cuban bread.

Pan con Bistec

Grilled steak with caramelized onions, tomato, swiss cheese, potato sticks, and mayo-ketchup.

Tripleta \$13

Three meat sandwich, caramalized onions, potato sticks, mayo-ketchup, swiss cheese.

Platos

12.50

Served with white rice and red beans.

Pechuga de Pollo a la Parrilla

Grilled chicken breast seasoned with our home-made seasoning topped with sauteed onions, garlic, and criolla sauce.

Carne Guisada

Slowly simmered angus beef stewed in our home-made sofrito.

Chicharron de Pollo

Well-seasoned fried, bone-in chicken chunks.

Mojo Pork Shoulder

Mojo pork shoulder topped with caramelized onions

Bistec de Palomilla Encebollado

Pan seared steak marinated in a garlic, oil, and vinegar topped with caramelized onions.

Chuleta Frita

Fried pork chops.

Sides

Arroz Mampostiado 7 Arroz Blanco 4 Habichuelas Rojas 4 Frijoles Negros 4
ruffle Yuca Frita 7 Tostones 6 Amarillos 6 Mofongo 7 Bifongo 7.75 Papa Fritas 5
Avocado 4 Ensalada Acompanante 6

Sopas y Ensaladas

Chicken House Salad
10.99

Black Bean Soup 7

Chicken Cesar Salad
10.99

Drinks & Cafe

Refills not included

Soda y Malta 2.75

Coke, Diet Coke, Sprite, Orange Fanta, Kola
Champagne, Coco Rico, Malta India, Pineapple
and Grape Soda

Natural Juices 4.75

Guanabana, Passion Fruit, Tamarind,
Lemonade, Acerola, Guayaba

Bottled Water 2.50

Snapple Lemon Sweet Tea
3.50

Cafe con Leche 3.50

San Pelgrino 4

Cortadito 3