

EMBARGO GRILL

APPETIZERS TAPAS

Chicken Wings 7.25
Served coated with Caribbean BBQ and 🍴Jamaican jerk sauce

Camarónes Brazilian GF 8.50
Sautéed shrimp, lime juice, garlic, white wine, cilantro & butter served with tostones

Empanadas (3) 4.95
Deep fried dough - choose **Beef** seasoned picadillo **Veggie** peppers & cream cheese

Yuca Frita V GF 4.50
Crispy cassava root served with mojo criollo sauce

Calamari 7.25
Buttermilk marinated calamari, crispy with 🍴Thai chili sauce

Croquetas 4.50
Potato croquettes with ham & Swiss cheese, panko breaded, with spicy sauce créole

SALADS ENSALADAS

Side of Salad available 3.75

Ensalada Caribe 5.95
Chopped leaf greens, cilantro, green onions, pineapple, toasted coconut, Caribbean dressing
Add Churrasco Steak 5.95

Ocean Beach 6.95
Romaine and baby spinach, blue cheese, red onions, red bell peppers and candied walnuts, house dressing

Caesar Salad 6.25
Romaine lettuce, Caesar dressing, parmesan cheese and croutons
Add Grilled Chicken 3.99

SANDWICHES PLANCHA

Pressed with our Panini Grill - Cuban Style

Cubano / * Medianoche 7.95

The Original Cuban Sandwich – roasted pulled pork, ham, Swiss cheese and pickles, on toasted Cuban bread with mayo mustard spread * **Medianoche** with yellow brioche bread

Jerk Chicken Sandwich 8.50
Grilled marinated chicken, Swiss cheese, grilled onions, red bell peppers, spinach greens, with garlic aioli spread and 🍴Jamaican jerk sauce

Ropa Vieja Dip 9.25
Our slow roasted beef, Swiss cheese, beef chorizo, red bell peppers and au jus sauce spiked with Jamaican jerk for dipping

Steak Sandwich 12.50 -or- Chicken 8.35
Grilled marinated Argentinian style flap steak, lettuce, tomatoes, grilled red onions on toasted Cuban bread with garlic aioli spread and chimichurri sauce

Elena Ruz 7.25
Roasted turkey, guava shell and cream cheese on toasted Cuban sweet bread & powdered sugar

SIDE DISHES GUARNICIONES

Tostones GF 3.25
Double cooked green plantains with ketchup mayo

Mofongo GF 3.25
Green plantains, chicharrón, garlic and olive oil, smashed together, with mojo criollo

Maduros VGF 3.95
Caramelized sweet overripe black plantains

Canasta de Fritas GF 4.25
Duo of seasoned fries and sweet potato fries served with our garlic mayo and curry sauce

Mariquitas VGF 2.95
Seasoned fried plantain chips

Sopa de Frijol Negro VGF 2.95

Side of Salad 3.75
O.B. V or Caesar or Salad Caribe V

Yellow Corn/Black Beans VGF 3.25
Succotash with red bell pepper, grilled onions, cilantro

Cucumber Salad VGF 2.95
Chilled with red onions and sesame vinaigrette

Rice & Beans GF 2.95
White V or yellow rice & pink or black beans V

Arroz Congri / Moros 3.25
White rice cooked w/black beans

ADD ON EXTRAS

Serving added on your favorite Salad, Sandwich or Dish

Mushroom 4.50
Portabella

Avocado 2.95

Eggplant 3.95
Berenjena

Sautéed Red Onions 1.50

Chicharrón 2.75

ALL TAKE OUT ORDERS WILL BE SUBJECT TO A 3 % PACKAGING FEE

CLASSIC & TRADICIONAL

Bistec de Palomilla GF 15.95

Grilled marinated flap steak, smothered with sautéed onions, white rice, black beans & maduros

/// Caribbean Curry Stew 14.50

Braised slow cooked, with coconut cream, lime juice, grated fresh ginger, hot peppers, served over white rice with succotash & maduros

Vaca Frita GF 12.75

Crispy beef roast, sautéed onions, white rice, black beans lime wedges & maduros

La Isla Bonita GF 11.95

Ropa vieja beef & lechon pork, with arroz congri and tostones ajilimójili sauce side

/// Jamaican Jerk Chicken 12.50

Boneless chicken thigh served with white rice and pink beans, chilled cucumber salad, & tostones

Pescado Dorado * Mahi Mahi GF 15.75

Grilled Mahi Mahi, tomatoes, white wine, onion and garlic, with white rice & succotash

EMBARGO GRILL DISH

Choose Rice and Beans - Chopped Leaf Greens & Diced Tomatoes – Choose Protein & Sauce

SUGGESTED COMBINATIONS

Key West GF 9.95

Grilled marinated chicken, yellow rice, black beans, curry sauce, topped with rum soaked cranberries

Hurricane VGF 15.95

Sautéed shrimp, citrus chili sauce, white rice, and Cuban black beans

Vegan Island VGF 10.25

Portobello mushrooms and eggplant, succotash, white rice, red pepper and chimichurri sauce

Boricua 10.25

Slow roasted pulled pork served Puerto Rican style pink beans and yellow rice, Caribbean BBQ sauce and cilantro

CREATE YOUR OWN

Choose Rice and Beans - Chopped Leaf Greens & Diced Tomatoes – Choose Protein and Sauce

Pulled Pork 10.25
Lechon Asado

Grilled Chicken 9.95
Pollo a la Parrilla

Churrasco 14.95
Argentinean Steak

Mahi Mahi 14.25
Dorado

Jamaican Jerk Chicken 11.25

Ropa Vieja 11.25
Slow Roasted Beef

Shrimp 15.95
Camarón

Picadillo 9.50
Ground Beef Stew

Vaca Frita 12.75
Crispy Beef with Onions

CHOOSE NEXT

White Rice VGF
Yellow Rice GF

Mofongo GF
Succotash VGF
Additional .75¢

Black Beans VGF
Pink Beans GF

CHOOSE ONE SAUCE

/// Chimichurri VGF
/// Jamaican Jerk V
/// Créole VGF
/// Ajilimójili VGF

Mojo Criollo VGF
Sweet Citrus Chili VGF
Caribbean BBQ V

Garlic Mayo GF
Ketchup Mayo GF
Curry Mayo GF
Teriyaki V

Additional Sauces .60¢

DRAFT BEER 16OZ *MOJITO *PISCO SOUR *WHITE *RED SANGRIA \$ 5.25



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