

# EMBARGO GRILL

## APPETIZERS TAPAS

**Chicken Wings**  
Covered with Caribbean BBQ and  
✓Jamaican jerk sauce side 7.25

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

**Empanadas (3)**  
Beef = seasoned picadillo  
Veggie = peppers & cream cheese  
4.95

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

**Calamari**  
Flour dusted marinated calamari  
crispy with ✓Thai chili sauce 7.25

**Croquetas de Jamon**  
Ham & Swiss cheese, ✓créole 4.50  
**Pescado de Croquetas**  
✓ajilimójili & ketchup mayo 5.50

## SALADS ENSALADAS

Side of Salad available 3.75

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

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

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

## SANDWICHES PLANCHA

Pressed with our Panini Grill - Cuban Style

**Cubano / \* Medianoche**  
*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 7.95

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

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

**Steak Sandwich 12.50 -or- Chicken 8.35**  
Grilled marinated Churrasco steak or Chicken,  
lettuce, tomatoes, grilled onions with  
garlic aioli spread and chimichurri sauce

## JIBARITO / PATACÓN

House made Tostones Sandwich with, Avocado, Onion, Lettuce & Tomatoes  
Jibarito = churrasco & chimichurri 12.50 / Patacón = grilled chicken and chimichurri 8.35

## SIDE DISHES GUARNICIONES

**Tostones** GF  
Double cooked green plantains  
with ketchup mayo 3.25

**Mariquitas** V GF  
Seasoned fried plantain chips  
2.95

**Maduros** V GF  
Caramelized sweet overripe  
black plantains 3.95

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

**Sopa de Frijol Negro** V GF  
Cup of Black Bean Soup 2.95

**Side of Salad**  
O.B. V / Caesar / Salad Caribe V  
3.75

**Cucumber Salad** V GF  
Chilled with red onions and  
sesame vinaigrette 2.95

**Canasta de Fritas** GF  
Combo of russet fries and sweet  
potato fries served with our  
garlic mayo and curry sauce 4.25

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

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

**Yellow Corn & Black Beans** V  
Succotash with red bell pepper,  
grilled onions, cilantro 3.25

## ADD ON EXTRAS

Serving added on your favorite Salad, Sandwich or Dish

**Portabella  
Mushroom**  
4.50

**Avocado**  
2.95

**Eggplant**  
3.95

**Chicharrón**  
2.75

**Sautéed Red  
Onions**  
1.50

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

# CLASSIC & TRADICIONAL

## Bistec de Palomilla GF

Grilled marinated flap steak, smothered with sautéed onions, white rice, black beans & maduros 15.95

## /// Caribbean Curry Stew

Braised slow cooked, with coconut cream, lime juice, hot peppers, served over white rice with succotash & maduros 14.50

## Vaca Frita GF

Crispy beef roast, sautéed onions, arroz congri, lime wedges & maduros 12.75

## La Isla Bonita GF

Ropa vieja beef & lechon pork, with yellow rice & pink beans, tostones, ajilimójili sauce side 11.95

## /// Jamaican Jerk Chicken

Boneless chicken thigh served with white rice and pink beans, chilled cucumber salad, & tostones 12.50

## Pescado Dorado \* Mahi Mahi GF

Mahi Mahi, tomatoes, white wine, onion and garlic, with white rice & succotash 15.75

## EMBARGO GRILL CHOP

UNIQUELY LAYERED WITH RICE & BEANS  
CHOPPED LEAF GREENS & DICED TOMATOES

### Key West GF

Grilled marinated chicken, yellow rice, black beans, curry sauce, topped with rum soaked cranberries 9.95

### Vegan Island VGF

Portobello mushrooms and eggplant, succotash, white rice, red bell pepper, chimichurri 10.25

### Churrasco Chop GF

Thinly sliced Argentinian style steak, yellow rice and Cuban black beans, Chimichurri sauce 14.95

### Montego Bay GF

Ropa Vieja slow cooked beef with mofongo and pink beans, Jamaican jerk sauce 11.25

### Hurricane VGF

Sautéed shrimp, citrus chili sauce, white rice, and Cuban black beans 15.95

### Boricua

Slow roasted pulled pork, Caribbean BBQ sauce Puerto Rican style pink beans and yellow rice, and cilantro 10.25

### Picadillo Chop

Ground beef stew with cumin & oregano, tomatoes, with arroz congri & créole sauce 9.50

### El Dorado / Mahi Mahi VGF

Grilled Mahi Mahi with white rice and succotash and ajilimójili sauce 14.25

/// Chimichurri VGF

/// Jamaican Jerk V

/// Créole VGF

/// Ajilimójili VGF

Mojo Criollo VGF

Sweet Citrus Chili VGF

Caribbean BBQ V

Additional Sauces .60¢

Garlic Mayo GF

Ketchup Mayo GF

Curry Mayo GF

Teriyaki V

\*DRAFT BEER 16oz \*MOJITO \*PISCO SOUR \*WHITE \*RED SANGRIA \$ 5.75\*



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