

CEVICHE DE PARGO *

lime infused raw fish, cilantro and chili served with heart of palm, avocado, sweet potato & chips

MASITAS & CHICHARRON

braised and seared pork belly and crispy pork skins served with a chili guava sauce

TAMAL CON LECHON

sweet corn cuban style tamal topped with lechon and chicharron

TROPICAL CHIPS & DIPS

tropical chips served with guacamole, black bean hummus and garlic mojo

PAPA RELLENA

potato stuffed with picadillo ground beef stew, served with cilantro aioli

MEDIANOCHE CROQUETAS

jamon, pork and swiss croquetes served with mustard dipping sauce and house pickles

ENSALADA TROPICAL

greens, mango, cucumber, radish, onions, tomatoes, avocado, heart of palm & pepitas served with a sherry vinaigrette

CUBAN SAMPLER

A nice assortment of cuban snacks masitas, croquetas, chips & dips, tamal con lechon, papa rellena. Perfect to share or as entree.

7 SANGUICHES

SERVED WITH GREENS OR CHIPS SUB SIDE FOR \$2

SUB SIDE FOR \$2

pulled pork, ham, salami, house pickles, mustard seeds, mayo, swiss, cuban bread

PAN CON LECHON

CUBANO

pulled pork, mojo onions, shoestring potatoes, lettuce, tomatoes, special sauce

PAN CON CHICKEN

mojo marinated chicken, mojo onions, shoestring potato, chopped letuce, tomato with cilantro aioli

PAN CON CHURRASCO

hanger steak cooked with onions and cheese and topped with zesty mayo, lettuce, tomato & shoestring potatoes

PAN CON FISH

fried fish, topped with chopped lettuce, pickles, tomatoes and house remoulade

CUBAN BURGER*

cuban style burger, two patties cooked with chorizo butter, cheese, pickels, and shoestring potatoes

* THIS ITEM IS RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



RICE BOWLS

ALL ARE SERVED W/ RICE, BEANS & MADUROS SUB SIDES FOR \$1 MORE

18

16

15

15

25

21

18

22

19

17

21

ROPA VIEJA

16

12

10

9

9

8

12

23

16

15

14

16

15

shredded beef cooked in a tomato, peppers and wine sauce

LECHON ASADO

braised pork shoulder, marinated in sour orange and finished with mojo onions

PICADILLO

ground beef stew with olives, potatoes, carrots & raisins

POLLO A LA PLANCHA

seared chicken thighs topped with mojo onions

SHRIMP BOWL

shrimp sauted in your choice of mild creole sauce or coconut sauce with rice and maduros (no beans)

VEGGIE BOWL

yuca, potatoes, peppers, onions & collards served with cilantro aoili and topped with avocado

T CUBAN FAVORITES

CHURRASCO STEAK FRITES *

hanger steak served with charred onions, greens, chimichurri & yuca frita

VACA FRITA

braised beef seared with mojo onions, moro rice and maduros

CHICHARRON DE POLLO

crispy chicken chunks marinated in mojo with onions and chimichurri served with rice, bean and plantains

STEAK & SHRIMP AL AJILLO*

seared hanger steak topped with shrimp in a creamy garlic pepper sauce, served with rice and plantains

CORVINA AL AJI

seared white fish cooked in a seafood yellow pepper creamy wine sauce served with rice and plantains

MASITAS DE PUERCO

braised and marinated crispy pork chunck served with rice, beans & sweet plantains

PESCADO FRITO

crispy breaded white fish served with our house tartar sauce, rice, beans & sweet plantains

PAELLA VALENCIANA

saffron rice cooked with chicken, chorizo, shrimp, mussels & clams



TRES LECHES 8 house butter cake drenched in 3 milk cream and topped with fresh meringue & cinnamon **GUAVA CHEESECAKE** 9 graham cracker and sweet plantain crust topped with lime imfused cheesecake and guava 7 FLAN cuban style custard with caramel **FLAN CON COCO** 8 cuban style custard with caramel topped with coconut preserves ARROZ CON LECHE 6 house rice pudding served with mango preserves NATILLA DE CHOCOLATE chocolate custard layered with chocolate cake and chocolate pearls CAFE CAFE CON LECHE 5 cuban style latte COLADA 4 Cuban espresso with sugar **CORTADITO** Cuban style machiatto with sugar TRES LECHES LATTE 5 lattee with tres leches & honey **CAPUCCINNO** 5 **COLD PRESS** 5 **COFFEE** BEVERAGES **COKE PRODUCTS** coke, diet coke, sprite **MEXICAN & CUBAN SODAS**

SAN PELLEGRINO/ACQUA PANNA

passion fruit, fresh squeezed lime, guava

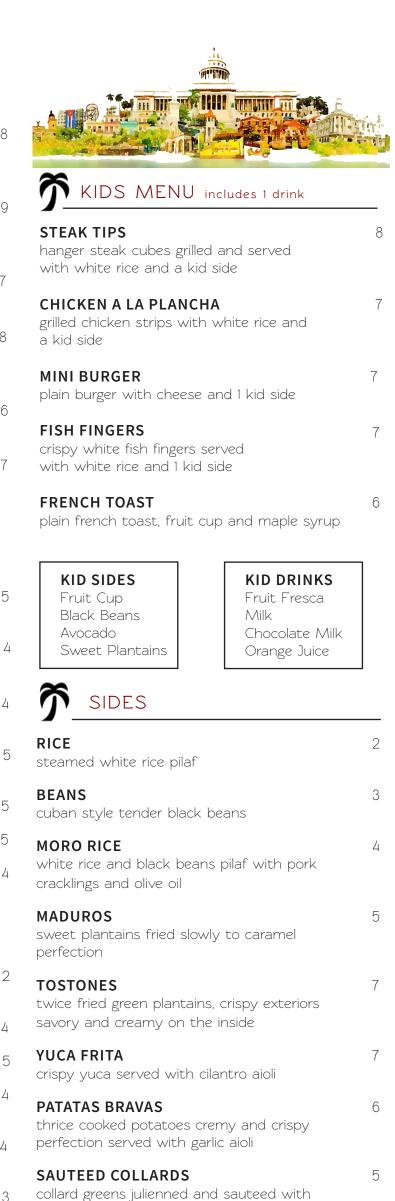
english breakfast, green tea, herbal ginger-lemon

FRUIT FRESCAS

TROPICAL ICED TEA

ORANGE JUICE

MILK



garlic and olive oil

SAUTEED VEGGIES

sauteed with garlic

brocoli, cauliflower, carrots, peppers and onions

6

4

3