



SMALL PLATES

- CEVICHE DE PARGO *** 14
lime infused raw fish, cilantro and chili served with heart of palm, avocado, sweet potato & chips
- MASITAS & CHICHARRON** 12
braised and seared pork belly and crispy pork skins served with a chili guava sauce
- TAMAL CON LECHON** 9
sweet corn cuban style tamal topped with lechon and chicharron
- TROPICAL CHIPS & DIPS** 9
tropical chips served with guacamole, black bean hummus and garlic mojo
- PAPA RELLENA** 8
potato stuffed with picadillo ground beef stew, served with cilantro aioli
- MEDIANOCHE CROQUETAS** 8
jamon, pork and swiss croquetes served with mustard dipping sauce and house pickles
- ENSALADA TROPICAL** 12
greens, mango, cucumber, radish, onions, tomatoes, avocado, heart of palm & pepitas served with a sherry vinaigrette
- CUBAN SAMPLER** 18
A nice assortment of cuban snacks masitas, croquetas, chips & dips, tamal con lechon, papa rellena. Perfect to share or as entree.



SANGUICHES

*SERVED WITH GREENS OR CHIPS
SUB SIDE FOR \$2*

- CUBANO** 15
pulled pork, ham, salami, house pickles, mustard seeds, mayo, swiss, cuban bread
- PAN CON LECHON** 14
pulled pork, mojo onions, shoestring potatoes, lettuce, tomatoes, special sauce
- PAN CON CHICKEN** 13
mojo marinated chicken, mojo onions, shoestring potato, chopped lettuce, tomato with cilantro aioli
- PAN CON CHURRASCO** 15
hanger steak cooked with onions and cheese and topped with zesty mayo, lettuce, tomato & shoestring potatoes
- PAN CON FISH** 14
fried fish, topped with chopped lettuce, pickles, tomatoes and house remoulade
- CUBAN BURGER *** 14
cuban style burger, two patties cooked with chorizo butter, cheese, pickles, 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.



Guavas Cuban Cafe



RICE BOWLS

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

- ROPA VIEJA** 18
shredded beef cooked in a tomato, peppers and wine sauce
- LECHON ASADO** 16
braised pork shoulder, marinated in sour orange and finished with mojo onions
- PICADILLO** 15
ground beef stew with olives, potatoes, carrots & raisins
- POLLO A LA PLANCHA** 14
seared chicken thighs topped with mojo onions
- SHRIMP BOWL** 16
shrimp sauted in your choice of mild creole sauce or coconut sauce with rice and maduros (no beans)
- VEGGIE BOWL** 14
yuca, potatoes, peppers, onions & collards served with cilantro aioli and topped with avocado



CUBAN FAVORITES

- CHURRASCO STEAK FRITES *** 25
hanger steak served with charred onions, greens, chimichurri & yuca frita
- VACA FRITA** 21
braised beef seared with mojo onions, moro rice and maduros
- CHICHARRON DE POLLO** 17
crispy chicken chunks marinated in mojo with onions and chimichurri served with rice, bean and plantains
- STEAK & SHRIMP AL AJILLO*** 25
seared hanger steak topped with shrimp in a creamy garlic pepper sauce, served with rice and plantains
- CORVINA AL AJI** 21
seared white fish cooked in a seafood yellow pepper creamy wine sauce served with rice and plantains
- MASITAS DE PUERCO** 18
braised and marinated crispy pork chunk served with rice, beans & sweet plantains
- PESCADO FRITO** 16
crispy breaded white fish served with our house tartar sauce, rice, beans & sweet plantains
- PAELLA VALENCIANA** 19
saffron rice cooked with chicken, chorizo, shrimp, mussels & clams

DESSERTS

- TRES LECHES** 6
house butter cake drenched in 3 milk cream and topped with fresh meringue & cinnamon
- GUAVA CHEESECAKE** 8
graham cracker and sweet plantain crust topped with lime infused cheesecake and guava
- FLAN** 5
cuban style custard with caramel
- FLAN CON COCO** 6
cuban style custard with caramel topped with coconut preserves
- ARROZ CON LECHE** 4
house rice pudding served with mango preserves
- NATILLA DE CHOCOLATE** 6
chocolate custard layered with chocolate cake and chocolate pearls

CAFE

- CAFE CON LECHE** 5
cuban style latte
- COLADA** 4
Cuban espresso with sugar
- CORTADITO** 4
Cuban style machiatto with sugar
- TRES LECHES LATTE** 5
lattee with tres leches & honey
- CAPUCCINNO** 5
- COLD PRESS** 5
- COFFEE** 4

BEVERAGES

- COKE PRODUCTS** 2
coke, diet coke, sprite
- MEXICAN & CUBAN SODAS** 4
- SAN PELLEGRINO/ACQUA PANNA** 5
- FRUIT FRESCAS** 4
passion fruit, fresh squeezed lime, guava
- HOT TEA** 4
english breakfast, green tea, herbal ginger-lemon
- TROPICAL ICED TEA** 3
- ORANGE JUICE** 4
- MILK** 3



KIDS MENU includes 1 drink

- STEAK TIPS** 8
hanger steak cubes grilled and served with white rice and a kid side
- CHICKEN A LA PLANCHA** 6
grilled chicken strips with white rice and a kid side
- MINI BURGER** 6
plain burger with cheese and 1 kid side
- FISH FINGERS** 7
crispy white fish fingers served with white rice and 1 kid side
- FRENCH TOAST** 5
plain french toast, fruit cup and maple syrup

KID SIDES

Fruit Cup
Black Beans
Avocado
Sweet Plantains

KID DRINKS

Fruit Fresca
Milk
Chocolate Milk
Orange Juice

SIDES

- RICE** 2
steamed white rice pilaf
- BEANS** 3
cuban style tender black beans
- MORO RICE** 4
white rice and black beans pilaf with pork cracklings and olive oil
- MADUROS** 5
sweet plantains fried slowly to caramel perfection
- TOSTONES** 7
twice fried green plantains, crispy exteriors savory and creamy on the inside
- YUCA FRITA** 7
crispy yuca served with cilantro aioli
- PATATAS BRAVAS** 5
thrice cooked potatoes creamy and crispy perfection served with garlic aioli
- SAUTEED COLLARDS** 5
collard greens julienned and sauteed with garlic and olive oil
- SAUTEED VEGGIES** 5
broccoli, cauliflower, carrots, peppers and onions sauteed with garlic