



## SMALL PLATES

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- SHRIMP COCKTAIL** 16  
eight chilled jumbo shrimp served with sauces and fixings
- CEVICHE DE PARGO** 14  
lime infused snapper, cilantro and chili served with heart of palm, avocado, sweet potato and 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** 7  
tropical chips served with guacamole, black bean hummus and garlic mojo
- MEDIANOCHE CROQUETAS** 7  
jamon, pork and swiss croquetes served with mustard dipping sauce and house pickles
- ENSALADA TROPICAL** 7  
chopped iceberg, mango, cucumber, radish, onions, tomatoes, avocado, heart of palm & pepitas served with a creamy cilantro dressing



## RICE BOWLS

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

- ROPA VIEJA** 17  
shredded beef cooked in a tomato, peppers and wine sauce
- LECHON ASADO** 15  
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** 13  
seared chicken thighs topped with mojo onions
- SHRIMP BOWL** 14  
jumbo shrimp sauteed with coconut or creole sauce and served with white rice and sweet plantains  
\*no beans
- VEGGIE BOWL** 12  
yuca, potatoes, peppers, onions & collards served with cilantro aioli and topped with avocado



# Guavas Cuban Cafe



## SANGUICHES

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SERVED WITH TROPICAL CHIPS & MOJO  
SUB SIDE FOR \$2 MORE

- CUBANO** 14  
pulled pork, ham, salami, house pickles, mustard seeds, mayo, swiss, cuban bread
- PAN CON LECHON** 13  
pulled pork, mojo onions, shoestring potatoes, lettuce, tomatoes, special sauce
- PAN CON CHICKEN** 11  
mojo marinated chicken, mojo onions, shoestring potato, chopped lettuce, tomato with cilantro aioli
- PAN CON CHURRASCO** 14  
hanger steak cooked with onions and swiss and topped with zesty mayo, lettuce, tomato & shoestring potatoes
- PAN CON FISH** 13  
green plantain crusted fried fish, topped with chopped lettuce, pickles, tomatoes and house remoulade
- CUBAN BURGER** 14  
cuban style burger, two patties cooked with chorizo butter, cheese, pickels, and shoestring potatoes
- CHURRASCO STEAK FRITES** 25  
hanger steak served with charred onions, arugula, chimichurri & yuca frita
- VACA FRITA** 21  
braised beef seared with mojo onions, moro rice and maduros
- CORVINA AL AJI** 19  
seared white fish cooked in a seafood pepper and cream wine sauce served with rice and plantains
- PAELLA VALENCIANA** 19  
saffron rice cooked with chicken, chorizo, shrimp, mussels & clams
- CHICHARRON DE POLLO** 16  
crispy chicken chunks marinated in mojo with onions and chimichurri served with rice, bean and plantains
- PESCADO FRITO** 15  
crispy breaded fried fish served with our house tartar sauce, rice, beans & sweet plantains
- STEAK & SHRIMP AL AJILLO** 25  
seared hanger steak topped with shrimp in a cramy garlic pepper sauce, served with rice and plantains

## DESSERTS

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- TRES LECHES** 6  
house butter cake drenched in 3 milk cream and topped with fresh meringue & cinnamon
- GUAVA CHEESECAKE** 6  
graham cracker and sweet plantain crust topped with lime infused cheesecake and guava
- FLAN** 4  
cuban style custard with caramel
- FLAN CON COCO** 5  
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

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- CAFE CON LECHE** 4  
cuban style latte
- COLADA** 3  
Cuban espresso with sugar
- CORTADITO** 3  
Cuban style machiatto with sugar
- TRES LECHES LATTE** 4  
lattee with tres leches & honey
- CAPUCCINNO** 4
- COLD PRESS** 4
- COFFEE** 3

## BEVERAGES

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



## KIDS MENU includes 1 drink

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- STEAK TIPS** 6  
hanger steak cubes grilled and served with white rice and a kid side
- CHICKEN A LA PLANCHA** 5  
grilled chicken strips with white rice and a kid side
- MINI BURGER** 5  
plain burger with cheese and 1 kid side
- FISH FINGERS** 6  
crispy white fish fingers served with white rice and 1 kid side
- ARROZ CON HUEVO** 5  
white rice bowl topped with two eggs and 1 kid side

### KID SIDES

Fruit Cup  
Black Beans  
Avocado  
Sweet Plantains

### KID DRINKS

Fruit Fresca  
Milk  
Chocolate Milk  
Orange Juice

## SIDES

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- RICE** 2  
steamed white rice pilaf
- BEANS** 2  
cuban style tender black beans
- MORO RICE** 4  
white rice and black beans pilaf with pork cracklings and olive oil
- MADUROS** 4  
sweet plantains fried slowly to caramel perfection
- TOSTONES** 6  
twice fried green plantains, crispy exteriors savory and creamy on the inside
- YUCA FRITA** 6  
crispy yuca served with cilantro aioli
- PATATAS BRAVAS** 4  
thrice cooked potatoes creamy and crispy perfection served with garlic aioli
- SAUTEED COLLARDS** 4  
collard greens julienned and sauteed with garlic and olive oil