

# CARNES MEATS

All entrees served with white rice, black, red or garbanzo beans or moros

**Churrasco con Salsa Chimichurri** \*<sup>GF</sup> \$18  
Flap meat steak grilled with chimichurri sauce

**Rabo Encendido** <sup>GF</sup> \$18  
Its literal meaning is "Tail on Fire", but don't worry! This dish, like the majority of Cuban cuisine, isn't spicy. Oxtail stew is made in a rich tomato and red wine sauce

**Ropa Vieja - "Old clothes"** <sup>GF</sup> \$16  
A Traditional Cuban meal of thinly shredded beef simmered with garlic, bell peppers, onions in a tomato wine sauce

**Vaca Frita** <sup>GF</sup> \$16  
Shredded flank steak marinated with lemon juice, garlic, black pepper, and cooked on the grill with chopped onions

**Picadillo** <sup>GF</sup> \$14  
Ground beef, tomatoes, onions, bell pepper, garlic, potatoes, raisins and blend of our spices in a tomato wine sauce  
**A Caballo.** Add 2 \* eggs \$2

**Bistec de Palomilla** \* <sup>GF</sup> Small \$12 Big \$16  
Marinated thinly sliced top sirloin steak, sauteed on the flat griddle and topped with caramelized onions  
**A Caballo.** Add 2 \* eggs \$2

**Palomilla Empanizada** \$17  
Marinated thinly sliced top sirloin steak breaded, deep fried and topped with grilled onions

**Milanesa de Res** \$19  
Marinated thinly slice top sirloin steak breaded deep fried and topped with marinara sauce, ham & mozzarella cheese

**Havana Bistec Salteado** <sup>GF</sup> \$16  
Top sirloin strips stir-fried with bell peppers onions, tomatoes and potatoes



Ropa Vieja



Picadillo



Bistec de Palomilla \*



Havana Bistec Salteado



Palomilla Empanizada

# PUERCO PORK

All entrees served with white rice, black, red or garbanzo beans or moros

**Chuleta de Puerco** <sup>GF</sup>  
Pork chops marinated in olive oil, with sauteed onions, lemon juice and garlic cooked on the griddle  
Small \$12 Big \$16



**Lechon Asado al Despelote** <sup>GF</sup> \$16  
Slowly roasted leg of pork marinated in a mojo of lemon, garlic, lime, orange juice and spices, served over fried smashed yuca (root vegetable) topped with melted mozzarella cheese



**Lechon Asado** <sup>GF</sup> \$14  
Slowly oven-roasted leg of pork marinated in a mojo of lemon garlic, lime, orange juice and spices with sauteed onions

**Masas de Puerco Fritas** <sup>GF</sup> \$14  
Marinated lean, tender chunks of pork, cooked slowly and then deep-fried topped with sauteed onions

<sup>V</sup> VEGETARIAN <sup>VG</sup> VEGAN <sup>GF</sup> GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses specially in certain medical conditions. Available for all type of reception // Gift Card available Please ask your server