

OUR MENU

APPETIZERS

Grilled Corn Mexican Style **\$7.00**

Served with Cotija cheese, chili powder, smoked paprika & lime

Tostones & Guacomole . **\$10.00**

Fried plantains with house made guacamole & baby cilantro

Taquilos Caseros **\$9.00**

2 corn tortilla tacos - chicken \$8 | pork \$8 | steak \$9 Salsa Verde & lime

Montaditos **\$10.00**

Sauteed Mexican White Shrimp, over pan tostado with Chorizo and smoked bacon reduction

Papa Rellena **\$7.00**

Mashed potato stuffed with slow cooked ground beef, breaded and friend served with habanero & mango salsa

Empanadas Habaneras .. **\$7.00**

2 beef picadillo or 2 shredded chicken, or 2 spinach & cheese, with mango scotch bonnet salsa

Appetizer Sampler **\$24.00**

Your choice of 4 appetizers

SOUPS

Sopa de Pollo **\$7.00**

Homemade chicken soup with potatoes, carrots, celery, corn, mint, lemon & cut spaghetti.

Caldo Gallego **\$9.00**

Galician style soup, white beans, pork, chorizo, & kale

SALADS

Ensalada de Cuba **\$9.00**

Mixed green salad, tomatoes, avocado, red onions, Jalapeno Vinegar & extra virgin olive oil

Ensalada de Aguacate, con Mango y Cebolla **\$11.00**

Fresh chopped romaine hearts, avocado, mango, and shaved red onions, cilantro, lime & cold pressed olive oil

Add Carne or pescado a la plancha to your salad

Pollo \$6 | 1/2 Churrasco Steak \$12 | Salmon \$9 | Camarones \$9 | Avocado \$3

ENTREES

All entrees served with 2 sides

Pollo Cubano **\$18.00**

Bell & Evans Organic French Breast of Chicken a la plancha with garlic Mojo

Lechon Asado **\$18.00**

Roasted pork, onions, garlic Mojo

Vaca Frita **\$19.00**

Crispy, twice cooked flank steak, sliced thin, onions and dressed with fresh lime wedge.

Baby Pernil **\$18.00**

Marinated & slow cooked pork shank with crispy crust, blood orange Mojo

Salmon Varadero **\$20.00**

Pan seared wild caught salmon, pineapple salsa, fried plantain.

Rabo Encendido **\$19.00**

Cuban style beef oxtail braised and slow roasted

Pollo Asado **\$16.00**

Marinated 1/2 chicken, slow oven roasted, blood orange Mojo

Vegetable Paella **\$16.00**

Onions, bell peppers, olives, sweet peas, asparagus, saffron, yellow rice, fresh chopped herbs

SIDES

All sides **\$5.00**

White Rice, Black Beans, Red Beans, Maduros (sweet bananas), Yuca, Papas Fritas, Sauteed Asparagus, Fried Fingerlings, Sauteed Spinach, Tostones, and Moro

CHEF SPECIALS

Chuletas Encebolladas a la Parilla **\$20.00**

Grilled marinated Berkshire pork chops topped with caramelized onions, garlic citrus Mojo

Pargo **\$22.00**

Crispy pan fried 6 oz snapper fillet, Chipotle butter

Churrasco Steak **\$25.00**

Certified Angus Beef Skirt Steak, Chimichurri

TAPAS

Chicharon de Pollo **\$11.00**

Crispy chicken lollipops, cilantro Mojo

Cuban Garlic Shrimp **\$11.00**

Sauteed garlic shrimp with Cotija cheese, chili oil, baby cilantros

Arroz con pollo **\$11.00**

Chicken off the bone, yellow rice, sweet peas, bell peppers & sofrito

Chorizo Saltedo **\$11.00**

Artisanal Spanish Sausage sautéed with onion, garlic, & white wine

Cuban Marinated Wings . **\$11.00**

Marinated and grilled jumbo wings with citrus Mojo

SANDWICHES

Cuban Sandwich **\$9.00**

Citrus marinated roasted pork, ham, Swiss cheese, Chipotle Mayo & pickle on toasted roll with potato sticks

El Cubano **\$9.00**

Pulled pork, ham, Swiss, pickle garlic Mojo

Pan con Bistec **\$10.00**

Thin flank steak, lettuce, tomato, onions, potato sticks, Chimichurri

Choripan **\$10.00**

Grilled Chorizo, onions, citrus Mojo

Chicken Breast Sandwich **\$9.00**

Grilled chicken breast, lettuce, tomato, Habanero Mango salsa.

DESSERT

Flan de Leche Traditional **\$8.00**

Cuban Creme Caramel

Tres Leches **\$8.00**

Vanilla sponge cake soaked in three milks & rum, topped with meringue

Bombom Cubano **\$8.00**

Dark chocolate molten cake, berries, vanilla ice-cream