



ElSapoRestaurant.com @ElSapoSocial

COCTELES

MOJITO

Carta Blanca, Lime & Yerba Buena • 10 (6)
Pitcher • 40 (25)

HOT PASIÓN

Carta Blanca, Passion Fruit, Ginger,
Hot Chilies & Yerba Buena • 12

CUBA LIBRE

Bacardí Black & Real Coca-Cola • 10

HIBISCUS SANGRÍA

Carta Blanca, Hibiscus & Ginger • 10

MANGO ON A ROCK

Carta Blanca, Mango, Lime & Yerba Buena • 12

MANHATTAN DE MIAMI

Aged 2 years in toasted American oak.
Rón Zaya, house vermouth blend, angostura
and lots of patience • 14

BEER & VINOS

HOUSE BEER • 7 (5)

Plus a Rotating Selection of Drafts

CAVA • glass 10 (8) | bottle 40 (32)

BLANCO / ROSÉ / TINTO

glass 8 (5) | bottle 32 (25)

SAOCO!!!

GET YOUR OWN COCO

Fresh Young Coconut & Bacardí Coco • 12

FRESCOS

YOUR OWN COCONUT • 6

GINGER-CILANTRO CITRONADE • 6

CEVICHEs

Exclusively sushi grade seafood

CLÁSICO DE PESCADO

Lime juice, hot chilies, red onion and cilantro • 14

BAY SCALLOPS & FIERY COCONUT

Mango and mixed baby peppers • 16

SWEET SHRIMP & PLANTAIN PASIÓN

Jalapeños, red onion and cilantro • 16

CONCH & GRILLED AVOCADO FUFÚ

Orange, tomato and habanero peppers • 14

TUNA & JÍCAMA PONZU-TAMARINDO

Ginger and green onions • 18

SALMON & PIÑA AHUMADITO

Pineapple and smoked cachucha • 14

LA CALLE

Street Food

EMPANADAS

Picadillo: Beef ragu with capers, raisins and sofrito. Served with green mojo • 8

CROQUETAS DE BACALAO

Salted cod croquettes • 8

PÁN CON LECHÓN

Roasted pork and bitter orange mojo on garlic toast • 8

FRITA

Fiery Cuban beef burger with tomato and pickles • 6

TOSTONES | FRIED SMACKED GREEN PLANTAINS

Pickled pepper mojo • 6

YUCA FRITA

Green mojo • 6

CHÚPATE LOS DEDOS

Street Food Sampler with Cuban Sandwiches
Serves Four • 78 (68)

- \$6 STREET FOOD DURING HAPPY HOUR -

UN POQUITO FANCY

Appetizers / Light Supper

PLÁTANO ASADO

Charred whole ripe plantain.
Fresh ricotta & habanero honey
• 12 No SOS please

SWEET & TANGY CHICKEN WINGS

Grilled. Pineapple & smoky cachucha glaze
• 12 (9)

MANCHEGO CHEESE & CHARRED RED PEPPERS

Albahaca oil, aged balsamic vinegar & pán quemao • 12

GRILLED SARDINES

Cilantro & olive oil • 12

COSTILLITAS BORRACHAS

Pork baby back ribs barbecued with rum and guava paste. Pickled pepper mojo • 16

CHARCUTERÍA ESPAÑOLA BY URBAN BUTCHER

URBAN BUTCHER 3 years aged ham
Chorizo, lomo, manchego, piquillos, aceitunas, marconas & pan quemao • 24

SALADS \$12

CUCUMBER Y PAPAYA WITH TAMARIND

Touch of ginger, onions, chilies. Goat cheese

+

CHARRED WHOLE AVOCADO • 8

PUERCO ASADO • 8

SALMON AL A PLANCHA

with Cuban Spices • 14

GRILLED WILD TIGER PRAWNS • 16

=

S
D
K
I
N
N
E
R

VINO *Bottle*

CAVAS

MARIA CASANOVAS, BRUT DE BRUT Lively, yellow citrus with elegant mousse. • 48

1+1=3 Raspberry, strawberry and rose • 48

BLANCOS

SAUVIGNON BLANC, VIEJO FEO. CHILE Lime and passion fruit. Hints of peach on the nose. • 32

ALBARIÑO, MAR DE VIÑAS. RIAS BAIXAS Zingy and salty with hints of grapefruit and peach. • 38

VERDEJO, EGEQ. RUEDA Guava, lemon and mineral notes. • 36

CHARDONNAY BLEND, SOLARCE. RIOJA Round, ripe apple with hints of oak and vanilla. • 42

TINTOS

PINOT NOIR, VIEJO FEO, CHILE Real bright with intense strawberry and raspberry. • 38

TEMPRANILLO, APTUS. RIBERA DEL DUERO Black cherries, dark chocolate and spicy oak. • 42

TEMPRANILLO, VIÑA OTANO. RIOJA RESERVA Dark cherry with toasty, spicy oak and light earthy tannins. • 52

MALBEC, BODEGA NQN (P-15). ARGENTINA Deep purple, ripe plum & blackberry. • 32

2 MERLOTS "LATINOS", LORENZO Y GASPAR, CHILE Intense dark. Peppery spice and violets. • 42

LATIN BORDEAUX BLEND. TELMO & RUTH, CHILE Dark fruit, full bodied, sexy and silky. • 42

CHEF'S RARE FINDS

2009 MARIA CASANOVAS, BRUT NATURE-GRAN RESERVA CAVA Round, yellow apple and light brioche. • 62

2016 VIURA & WHITE TEMPRANILLO. VIÑA OTANO BARREL FERMENATED. RIOJA Pear, white flowers and almond notes. • 62

2009 GENIUM CELLER. PRIORAT Complex, red fruit with an abundance of clay and minerals. • 72

2015 TEMPRANILLO, GRACIANO & MATURANA, CASA LA RAD. RIOJA Earthy garrigue and licorice. • 72

2014 TEMPRANILLO, ARROCAL - SELECCIÓN. RIBERA DEL DUERO RESERVA As beautiful and seductive as Ribera can be. • 72

LA CASA

*Home
Cooking*

Entrées served with steamed rice

PUERCO ASADO

Our national dish
Roasted pork with bitter orange mojo • 22

CAMARONES ENCHILADOS

Wild tiger prawns in olive oil and sofrito • 28

TASAJO DE CHIVO – TAMAL EN CAZUELA

Goat "Jerky" braised with honey and sofrito. Creamy yellow corn casserole • 26

ROPA VIEJA

Beefy and saucy...
Cuba's most popular dish • 24

BACALAO CON PÁN

Fresh cod and tomato stewed with capers and sofrito • 26

SALMON A LA PLANCHA

Charred with adobo rub, pineapple and smoked cachucha mojo • 24

EXTRAS Rice • 3 | Black Beans • 5

GRINGO POBRE

VEGETARIAN CUBAN RICE BOWL

Cumin jasmine rice, quimbombo, avocado, maduros & fried egg.
18

FOR TWO

RABO ENCENDÍO | FIERY OXTAILS

Chef's childhood favorite
Braised with habaneros, orange and orégano • 56

VACA FRITA

We won't translate this, but we will pan-roast it with tons of garlic, lemon, cumin, hot chillies and cebollitas • 56

WHOLE FISH A LA PARRILLA

Daily selections • 52

SIDES & SALADS

QUIMBOMBÓ

Blistered okra with garlic, hot chillies and lemon • 8

BONIATO FRIES

smoked chili mayonnaise • 8

MIXED GREENS

Mojito dressing • 8

MADUROS • 6

TOMATO & AVOCADO

Lime, cilantro & cebollitas • 8

PÁN QUEMAO

Lime butter • 4

EL CUBANO *Sandwich*

Boniato fries and smoked chili mayonnaise

16 (12)

ALL YOU COOL CARNIVORES, PLEASE VISIT OUR OTHER HALF

**URBAN
BUTCHER**

8226 Georgia Avenue, Silver Spring, MD 20910
UrbanButcher.com    @UrbanButcher

20% gratuity will be added to parties of six or more.
Green prices during Happy Hour.

POSTRES

FLAN CUBANO • 9

CHOCOLATE CHEESECAKE

Oreos, cortadito whipped cream • 9

CHURROS

Lemon whipped cream • 8

ISLAND ICE CREAMS & SORBETS

Choice of three • 7

MANHATTAN DE MIAMI

Aged 2 years in toasted American oak.
Rón Zaya, house vermouth blend, angostura
and lots of patience • 14

Don't forget your Pastelitos!

For here or later home

GUAVA & CREAM CHEESE PASTRY PUFFS

With vanilla crème dip • 3 ea.

RÓN-AÑEJOS

Aged premium rums for appreciation

BARBANCOURT RESERVE 15 YEARS RHUM AGRICOLE

Smooth & crisp. Nose of candied citrus. Mouth of baked pears, toffee & lime zest. • 14

SANTA TERESA 1796 – SINGLE ESTATE

Medium body with hints of bitter chocolate, Nuts & buttery biscuit. • 14

ZACAPA – SOLERA 23 YEARS

Rich body. Taste of honeyed butterscotch, spiced oak & raisined fruits • 14

ZACAPA CENTENARIO – XO, SOLERA GRAN RESERVA SPECIAL

Mature spicy Toffee & sweet Cedar. Lasting finish of coffee, vanilla & Marzipan • 24

CAFÉ

Dark roast with prominent bittersweet flavors and intense aromas. A Cuban staple.

CUBANO • 3

Espresso with whipped “Azuquita”

CORTADITO • 3.50

It's a Cuban Thing...

CAFÉ TRES LECHES • 5

Latte the Cuban way