



A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity.

THANK YOU FOR SUPPORTING INDEPENDENT RESTAURANTS!

Other Menus & More Info

APERITIVOS {APPETIZERS}

MANGO BUTTER AND PRESSED BREAD (v) 4

First round is on us!

TROPICAL CHIPS AND TRIO OF DIPS (v) 12.5

Plantain and malanga chips. Black bean hummus, guacamole Cubano, Cuba Libre salsa

PINEAPPLE GUACAMOLE CUBANO (v) 10.75 | 15.75

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

CRAB GUACAMOLE 23.5

Blue crab meat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

BLACK BEAN SOUP (v) 10

Traditional Cuban black bean soup with rich authentic flavors. Cachucha relish

LEVANTA MUERTO SEAFOOD SOUP 16

“Raise the Dead” soup with a rich Chino-Cubano broth. Shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk, truffle oil

BARRIO CHINO CHICKEN WINGS 17.75

A pound of award-winning Asian BBQ glazed wings. Pickled pineapple, sweet chili dipping sauce

JARDIN SALAD (v) 12.75

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette
Grilled Shrimp +8.5
Fried Boneless Chicken Thigh +7.5
Marinated Black Angus Skirt Steak Skewer* +9.5

TUNA CEVICHE NIKKIE* 16.75

Marinated yellowfin tuna, house pickled cucumbers + seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

MALANGA FRITTERS 10.75

A traditional Cuban street food of crispy taro, garlic, West Indies culantro. Tamarindo ketchup

SPINACH AND MANCHEGO BUÑUELOS (v) 12

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

MAMÁ AMELIA’S EMPANADAS 15.75

(2 per order) Served with aji-sour cream sauce
Pork Del Campo: Pulled pork, roasted poblano, charred tomatoes, West Indies culantro
Beef Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins
Chicken De la Casa: Hand-chopped chicken, corn, Jack cheese

PLATOS FUERTES {ENTREES}

ROPA VIEJA 28.75

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

VACA FRITA 30

Tender braised and crisped-shredded steak, roasted onions and citrus-garlic sauce, white rice, black beans

BISTEC EMPANIZADO 28.5

Plantain breaded Palomilla steak, Congri, tostones Hawaianos. Pickled okra

CHURRASCO A LA CUBANA*

8OZ 36.5 | 16OZ 66
Meyer all-natural Black Angus grass fed grilled skirt steak, parsley, lemon and onion sauce, roasted garlic boniato-potato mash, watercress salad, red wine vinaigrette
Grilled Shrimp +8.5
Lobster Tail +12

MASITAS DE PUERCO FRITAS 27

Tender pieces of pork slowly roasted in Spanish style sauce, sautéed onions mojo, white rice, black beans, tostones

ARROZ CON POLLO 26.75

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg, asparagus, Palacio’s chorizo, roasted piquillo pepper salad

POLLO ASADO 28.75

Roasted half chicken, all-natural, free range, sour orange sauce “Rancho Luna” style, black beans, white rice

CAMARONES ENCHILADOS 29

Jumbo shrimp sautéed in Cuba Libre enchilado tomato-culantro sauce, white rice, maduros

PEZ COBIA 31.75

Pan roasted black kingfish, sweet shrimp, Baja Bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green papaya escabeche, white rice

VISIT TO HAVANA 23

Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with sides of black bean soup, house salad and tropical chips

PAELLAS

PAELLA MARINERA 36

Jumbo shrimp, Maine lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, saffron long grain rice, roasted piquillo pepper salad

PAELLA VEGETARIANA (v) 25

Baby spinach, “Soyrizo”, wild mushrooms, garbanzo beans, saffron long grain rice, asparagus and grilled artichoke hearts salad

PAELLA MIXTA 29.5

Traditional combination of shrimp, chicken, Cortez chorizo, smoked ham, green peas, saffron rice, asparagus-watercress salad

COMIDA TRADICIONAL CUBAN DINNER FOR TWO 90

APERITIVOS (ALL 3 INCLUDED)
PINEAPPLE GUACAMOLE CUBANO
BLACK BEAN SOUP
CAMARONES (SHRIMP) ENCHILADOS

PLATO FUERTE
CUBAN ROAST PORK
Slow roasted Sakura pork shank, crispy skin, sour orange, onion-caper mojo. White rice and black beans

POSTRES (CHOOSE TWO)
TRES LECHES CAKE
CUBAN FLAN
CHURROS CON CHOCOLATE
MAMI TOTTY’S RICE PUDDING

Modifications or substitutions are not offered. This dinner is designed for an even number of guests.

PLATOS FOR TWO WITH WHITE RICE & BLACK BEANS

PLATO GAUCHO MIXED GRILL* 82
A sizzling platter of Meyer all-natural Black Angus skirt steak, Maine lobster tail, jumbo shrimp, free range grilled half chicken, Cortez chorizo sausage. Parsley chimichurri sauce, salsa criolla

CUBAN ROAST PORK 62
Slow roasted Sakura pork shank, crispy skin, sour orange, onion-caper mojo

SIDES

ARROZ CON FRIJOLES (v) 8
Steamed white rice and black beans

AGUACATE (v) 8
Half an avocado, olive oil, sea salt

BONIATO (v) 8
Roasted garlic boniato-potato mash

YUCA FRIES (v) 8
Crispy and creamy yuca. Cilantro-caper allioli

TOSTONES HAWAIANOS (v) 8
Twice-fried green Hawaiian plantains. Dijon-mojito

MADUROS (v) 8
Fried ripened sweet plantains

(v) = Vegetarian

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting foodborne illness.

Executive Chef: **Faustino Vidal**
Chef-Partner: **Guillermo Pernot**

PH.DINNER.SUMMER2022

A 20% Large Party Gratuity automatically added for parties of 10 or more

MOJITOS

ALL MOJITOS ARE MADE WITH FRESH PRESSED SUGARCANE JUICE (GUARAPO), LIME, MINT AND A SPLASH OF SODA

SWEET

COCONUT 13 | 62.5

Don Q Coco rum, Coco López, Barrow's Intense Ginger

GRILLED PINEAPPLE 13 | 62.5

Brinley Shipwreck Coconut rum, grilled pineapple purée

MANGO 13 | 62.5

Brinley Shipwreck Mango rum

POMEGRANATE 13 | 62.5

Bacardi Spiced rum, pomegranate juice

★

CLASSIC 12.5 | 60

White rum

PRIMO 13.5 | 65

Don Q Reserva 7 rum

PATRÓN 14 | 67.5

Patrón Silver tequila

PLUSH 12.5 | 60

Plush Plum vodka

PASSION FRUIT 13 | 62.5

Don Q passion fruit rum, passion fruit purée



★ EQUALLY SWEET & TART

TART

HANDCRAFTED COCKTAILS

SUNBURN 13

Bacardi Spiced rum, Bacardi Coconut rum, banana liqueur, pineapple juice, grenadine

PATRÓN AGAVE MARGARITA 14.5

Patrón Silver tequila, Patrón Citrónge Orange Liqueur, agave nectar, lime juice

PARADISE RUM PUNCH 14

Don Q Gold rum, Don Q Coco rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, Coco López, guarapo, Angostura bitters

PALOMA 13.5

Patrón Reposado tequila, Licor 43, fresh squeezed grapefruit juice

HOUSE CUBA LIBRE 11.5

Don Q Reserva 7 year rum, Luxardo Maraschino, Coca-Cola, lime

R&R OLD FASHIONED 12.5

High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters



WINE

RED

MALBEC 12 | 44

Argento, Argentina

TEMPRANILLO 11 | 41

Viña Jaraba, La Mancha-Spain

PINOT NOIR 11 | 39

Parceleros, Casablanca Valley-Chile

CABERNET SAUVIGNON 13 | 48

Substance, Columbia Valley

TANNAT 12 | 48

Garzón, Uruguay

ROSÉ

PINOT NOIR ROSÉ 12 | 48

Garzón, Uruguay

WHITE

ALBARIÑO 12 | 48

Garzón, Uruguay

SAUVIGNON BLANC 12 | 41

Garzón, Uruguay

VINHO VERDE 10 | 38

Casa do Valle, Portugal

PINOT GRIGIO 11 | 41

Argento, Argentina



RUM RUNNER 14

Don Q Gold rum, amaretto, black raspberry cordial, orange juice, float of Don Q 151 rum

SANGRIA

GLASS 12.5

HALF PITCHER 33

PITCHER 58

ROJA

Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

BLANCO

Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

RUM FLIGHTS

THREE 1oz POURS

EL COQUI (DON Q) 22

Gold, Reserva 7, Gran Reserva

FACUNDO'S FLIGHT (BACARDI) 26

Añejo Cuatro, Gran Reserva Ocho, Gran Reserva Diez

AGED RESERVE (FOR THE WHISKEY LOVER) 21

Mount Gay Eclipse, Smith and Cross, Zaya 16 yr

CAIPIRINHAS

CLASSIC 12.5

Velho Barreiro Cachaça, sugar, muddled limes, guarapo, lime juice

SPICED 13

Don Q Oak Barrel Spiced rum, sugar, muddled limes, guarapo, lime juice

CUCUMBER BASIL 13

Velho Barreiro Cachaça, Licor 43, cucumber, basil, sugar, muddled limes, lime juice

SEASONAL INFUSION 13

Please ask your server



BEER

NON-ALCOHOLIC BEER 5.5

CORONA 7.5

HEINEKEN 7

MILLER LITE 7

MODELO ESPECIAL 7.5

MODELO NEGRA 7.5

PRESIDENTE 7

YARDS PALE ALE 7

YUENGLING 7

BEVERAGES

NOJITOS 6

Classic, Mango, Passion Fruit

LEMONADE 4.5

SWEET TEA 4.5

ICED TEA 4.5

RED BULL 6

LITER FIJI 6.5

LITER PELLEGRINO 6.5