



BEST of DC.

Bethesda 2020

Cubanos

Authentic Cuban Cuisine and Beyond

APERITIVOS (STARTERS)

- SOUP OF THE DAY.....\$12
- ENSALADA DE REMOLACHA.....\$15
Baby beets, goat cheese, candy walnuts and green plantain chips.
- ENSALADA DE AGUACATE.....\$16
Avocado, heart of palm, romaine, mojo vinaigrette.
- VUELVE A LA VIDA.....\$19
Seafood cocktail with shrimp, octopus, squid mussels.
- PULPO AL HUMO DE COHIBA.....\$19
Chargrilled octopus, patatas bravas.
- ★-COCHINITA FLATBREAD.....\$19
Lechon cabrales cheese, guava fluid jelly, shallots.
- FRITURA DE MARISCOS.....\$19
Flash fried squid, shrimp, preserved lemon aioli.

PARA PICAR (SNACKS)

- ★-CARAMIÑOLA.....\$10
Yuca ball stuffed with picadillo, cilantro mayo.
- CROQUETAS DE JAMON SERRANO.....\$10
Serrano ham croquettes, paprika aioli (3).
- ★-EMPANADAS DE PICADILLO.....\$10
Spiced ground beef, olives, raisins, guasacaca sauce.
- CUBAN CHIPS.....\$10
Yuca, plantain, ultra-mojo.
- PIMIENTOS CON CANGREJO.....\$18
Blue Crab stuffed piquillo peppers, chives (2).
- AREPITAS DE LECHON.....\$14
Fried Arepas, roasted pork, salsa verde.
- TORTILLA ESPAÑOLA.....\$14
Spanish omelette, onion, potato, paprika mayo.
- PLATANO ROLLS.....\$10
Applewood smoked bacon, sweet plantain, feta cheese and guava emulsion.

DE LA CASEROLA (CASSEROLLES)

- MASITAS DE PUERCO.....\$25
Fried pork chunks, ultra-mojo, pickled onions, sweet plantain, yuca.
- ★-ARROZ CALDOSO DEL MAR.....\$32
Brothy rice, shrimp, squid, mussels, crab, clams and octopus.
- RABO ENCENDIDO.....\$29
Cuban style oxtail stew, camomile olives, carrots, sweet plantains, potatoes and rice.
- ARROZ CON POLLO.....\$24
Valencia rice, bone-in chicken, peas, peppers, carrots, garlic aioli.
- ★-ROPA VIEJA.....\$28
White rice & tomato sofrito braised Angus shredded beef, cilantro, black beans and sweet plantains.

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CUBANO SANDWICH \$16
12 hours roasted heritage pork, emmental cheese, pickled, virginia ham, mustard and potato chips.

CENA CUBANA (ENTREES)

- VEGETALES ROSTIZADOS.....\$17
Seasonal vegetables.
- SEA BASS VARADERO.....\$35
Pan-seared Sea Bass wilted spinach, tostones, lemon-caper butter.
- ★-WHOLE SNAPPER.....\$46
Tempura style fried Snapper, coconut rice, caribbean slaw, tostones, pineapple sweet & caper butter
- LECHON.....\$28
12 Hours roasted pork, moros y cristianos, ultra-mojo and sweet plantain.
- CAMARONES AL AJILLO.....\$28
Pan-seared whole shrimp garlic, smoked paprika, white rice, black beans and sweet plantain.
- PICADILLO A LO ÑEÑE.....\$22
Ground beef raisin, olives, jasmine rice, sweet plantain and black beans.
- ★-PICADERA CUBANA (FOR TWO).....\$60
Grilled striploin, chorizo, chicken, shrimp, calamari, mixed peppers, fried yuca, moros y cristianos.
- POLLO GUAJIRO.....\$28
Free range half chicken, rice, red chimichurri, sweet plantain, pickled onions.
- VACA FRITA.....\$29
Pan seared skirt steak, black beans, white rice, pickled onions, avocado and sweet plantain.
- PALOMILLA STEAK.....\$32
Pan-fried beef striploin, seared onions, ultra-mojo, black beans, sweet plantain and white rice.

SIDES

- MOROS Y CRISTIANOS.....\$7
- YUCA.....\$7
- SWEET PLANTAINS.....\$7
- BLACK BEANS.....\$5
- TOSTONES.....\$8
- CATALAN SPINACH.....\$7
- WHITE RICE.....\$5

DULCE (DESSERTS)

- ★-MANCHEGO CHEESECAKE.....\$10
Manchego cheese, guava emulsion.
- 4 LECHE CAKE.....\$10
Vanilla sponge cake, four milks.
- TRADITIONAL FLAN.....\$10
Vanilla or Coconut custard, berries.
- BUÑUELOS DE ANIS.....\$10
Yuca fritters, spiced syrup.



MONDAY TO THURSDAY
HOUR

CUBAN HOUR

MONDAY TO THURSDAY 03:00 TO 06:00

SNACKS

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|---|------------------------|
| Mini Cuban Sandwich (4).....\$8.00 | Mojito.....\$8.00 |
| Empanaditas de Picadillo (2).....\$5.00 | Sangria.....\$5.00 |
| Arepitas de Lechon (2).....\$6.00 | Pina Colada.....\$8.00 |
| Cochinita FlatBread.....\$8.00 | Cuba Libre.....\$8.00 |
| Frita Cubana (2).....\$10.00 | Cerveza.....\$6.00 |
| Gambas al ajillo.....\$8.00 | |

DRINKS



ORDER ONLINE



301 347 7952

www.cubanosrestaurant.com

