

Cubanos

Authentic Cuban Cuisine and Beyond

APERITIVOS (APPETIZER)

- 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 dressing.
- VUELVE A LA VIDA **GF**.....\$22
Seafood cocktail with shrimp, octopus, squid.
- ★ -PULPO AL HUMO DE COHIBA **GF**.....\$22
Chargrilled octopus, patatas bravas, balsamic dressing.
- COCHINITA FLATBREAD.....\$19
Flatbread with lechon, blue cheese, guava fluid jelly.
- ★ -FRITURA DE MARISCOS.....\$22
Flash fried squid, shrimp, preserved lemon aioli sauce.

DE LA CASEROLA (CASSEROLES)

- MASITAS DE PUERCO.....\$25
Fried pork chunks, ultra-mojo, onions, sweet plantain, yuca.
- ★ -ARROZ CALDOSO DEL MAR **GF**.....\$34
Brothy rice, shrimp, squid, crab, clams, mix peppers and octopus.
- RABO ENCENDIDO **GF**.....\$29
Cuban style oxtail stew, olives, carrots, sweet plantains, potatoes and rice.
- ARROZ CON POLLO.....\$24
Valencia rice, bone-in chicken, peas, peppers, carrots.
- ★ -ROPA VIEJA **GF**.....\$28
Tomato sofrito braised Angus shredded beef, cilantro, black beans, rice and sweet plantains.

CENA CUBANA (CUBAN DINNER)

- VEGETALES ROSTIZADOS **GF**.....\$17
Seasoned asparagus, mushrooms, mixed peppers, onions, zucchini served with rice and black beans.
- SEA BASS VARADERO.....\$38
Pan-seared Sea Bass wilted spinach, tostones, lemon-caper butter.
- ★ -WHOLE SNAPPER.....\$46
Tempura style fried Snapper, coconut rice, caribbean slaw, tostones, pineapple sauce
- ★ -LECHON **GF**.....\$28
12 Hours roasted pork, ultra-mojo, sweet plantain and white rice and black beans or moros y cristianos.
- CAMARONES AL AJILLO **GF**.....\$28
Pan-seared shrimp garlic, smoked paprika, white rice, black beans and sweet plantains.
- PICADILLO A LO ÑEÑE **GF**.....\$22
Ground beef with raisin, olives, white rice, sweet plantain and black beans.
- ★ -PICADERA CUBANA (FOR TWO).....\$60
Grilled steak, chorizo, chicken, shrimp, calamari, mixed peppers, fried yuca, french fries and white rice.
- FILET DE POLLO A LA PARRILLA **GF**.....\$26
Chicken mix breast and thigh with fresh lime and lightly seasoned, served with white rice, black beans and sweet plantain.
- VACA FRITA **GF**.....\$29
Pan seared skirt steak, black beans, white rice, onions, avocado and sweet plantain.
- PALOMILLA STEAK **GF**.....\$32
Pan-fried beef striploin, 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

PARA PICAR (SNACKS)

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

CUBANO SANDWICH \$16

12 hours roasted pork, swiss cheese, pickled, virginia ham, mustard and French fries.

SPECIAL SANDWICH \$18

Special Steak With Plantains, swiss cheese, pickled, virginia ham, mustard and French fries.

DULCE (DESSERTS)

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