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CUBAN DINNER



PICADERA CUBANA | \$60

Enjoy a delicious platter with grilled steak, chorizo, chicken, shrimp, calamari, fried yuca, French fries, and white rice.

VACA FRITA | \$29

Savor pan-seared skirt steak with onions, avocado, rice, beans, and sweet plantains.

POLLO CREMA VEDADO | \$29

Try plump chicken breast in Porcini mushroom and Marsala wine sauce, with sautéed vegetables.

PICADILLO A LO ÑEÑE | \$22

Taste ground beef with raisins, olives, rice, beans, and sweet plantains.

WHOLE SNAPPER | (market price)

Experience the fried red snapper with coconut rice, Caribbean slaw, tostones, and pineapple sauce.

PALOMILLA STEAK | \$32

Enjoy beef striploin with onions, rice, beans, and sweet plantains.

SALTEADO DE POLLO | \$28

Enjoy Chicken breast strips marinated in cuban spices, mixed with fresh cilantro, onions, peppers served with rice and beans

RABO ENCENDIDO | \$32

Cuban style oxtail stew, olives, sweet plantain, potatoes and rice

LECHON | \$28

Indulge in 12-hour roasted pork served with ultra-mojito sauce, sweet plantains, and your choice of rice, beans, or Moros y Cristianos.

CAMARONES AL AJILLO | \$32

Delight in shrimp cooked with garlic and smoked paprika, served with rice, beans, and sweet plantains.

FILET DE POLLO A LA PARRILLA | \$24

Savor grilled chicken breast and thigh marinated in fresh lime juice and lightly seasoned, served with rice, beans, and sweet plantains.

VEGETALES ROSTIZADOS | \$19

Enjoy a medley of seasoned asparagus, mushrooms, mixed peppers, onions, and zucchini served with rice and beans.

FISH OF THE DAY | (Market Price)

Enjoy pan-seared fish served with wilted spinach, tostones, and a zesty lemon caper butter sauce.

POLLO LIMON | \$27

Delight in tender chicken breast sauteed in pure lemon butter, crisp white wine, rice and beans

SIDES

MOROS Y CRISTIANOS | \$7

YUCA (FRIED OR BOILED) | \$7

SWEET PLANTAINS | \$7

BLACK BEANS | \$5

WHITE RICE | \$5

TOSTONES | \$8

CATALAN SPINACH | \$7



FROM THE BAR

HOUSE MOJITO

A refreshing Cuban cocktail made with rum, muddled mint leaves, lime juice, sugar, and soda water.

SANGRIA

A fruity mix of red wine and fresh fruit slices served chilled.

COLADA CUBANA

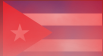
A tropical blend of rum, creamy coconut and pineapple cocktail with rum.

DRAFT BEER

Cold and refreshing beer poured fresh from the tap.

CUBA LIBRE

Rum and cola with a splash of lime served over ice.





APPETIZERS

| SALADS



AREPITAS DE LECHON (3) | \$14

Fried arepas, roasted pork, peppers and green sauce

FRIED CALAMARI | \$19

Crispy, golden-fried calamari served with our house-made lemon aioli and a wedge of fresh lemon.

CROQUETAS DE JAMON SERRANO (3) | \$10

Serrano ham croquettes with paprica aioli sauce

EMPANADAS DE PICADILLO (2) | \$10

Spiced ground beef, olives, raisins and green sauce

CARAMINOLA | \$10

Yuca ball stuffed with picadillo, green sauce and creole sauce

PLATANO ROLLS |\$12

Apple smoked bacon, sweet plantains, feta cheese and guaba emulsion

CUBANOS CEVICHE (Weekends Only) | \$19

Fresh rockfish marinated in lime juice, avocado and chips

CUBAN CHIPS | \$10

Yuca and plantain chips mix with mojo sauce

BEET SALAD |\$15

Baby beets, goat cheese, candy walnuts and green plantain chips

AVOCADO SALAD | \$16

Avocado, heart of palm, romaine and mojo vinaigrette dressing

CHICHARRONES DE POLLO | \$19

Marinated crispy chicken on its bone, served with boiled yuca and mojo sauce

BANDEJA CUBANA FOR 4 | \$60

A tantalizing array of appetizers, tostones, empanadas chicharrones, croquetas, yuca, roasted pork



CASSEROLES

| SANDWICHES

MASITAS DE PUERCO | \$25

Fried pork chunks, ultra mojo, boiled yuca and sweet plantains

ARROZ CON POLLO | \$19

Flavorful Valencia rice, chicken-in-bone, peas, peppers, and sweet plantains

ROPA VIEJA | \$29

Succulent Angus shredded beef braised in a rich tomato sofrito sauce, served with black beans, rice and sweet plantains.

GRANNY’S SOUP | \$12

Delicious homemade chicken soup



CUBAN SANDWICH | \$16

12 Hours roasted pork, Swiss cheese, pickled, Virginia ham, mayo mustard and French fries

STEAK SANDWICH | \$18

Steak with sweet plantains, Swiss cheese, pickled, Virginia ham, mayo mustard and French fries