TAPAS

Tapa Combo 22

A sample of our most popular appetizers: 2 papas rellenas, 2 beef empanadas, 3 croquetas, 2 beef tostones rellenos, yuca frita

Papas Rellenas

10

2 potato balls stuffed with ground beef

Empanadas 8

2 Spanish pies filled with chicken or beef

Croquetas 8

Four delicious ham croquettes

Ceviche de Camarón 12

Shrimp ceviche

Camarones Flamenco 12

Shrimp with roasted peppers and garlic

Camarones Empanizados 12

Breaded shrimp served with a dipping sauce

Cuban Tostones 12

Choice of lechón or ropa vieja

Yuca Fries

HEARTY SANDWICHES

Classic Cuban Sandwich 12

Ham, Swiss cheese and roasted pork with pickles

Pan con Lechón 12

Roasted pork served on French bread with tomato and onions.

Pan con Bistec Encebollado* 12

Steak sandwich with grilled onions, mayonnaise, lettuce and tomato

Ropa Vieja Sandwich 12

Flank steak in tomato sauce

Jibarito Sandwich* 12

Steak, ropa vieja, lechón, or chicken with grilled onion, American cheese, mayonnaise, lettuce and tomato between a green plantain

Sandwich de Pollo a la Parrilla 10

Grilled chicken sandwich

Miami Sandwich* 12
A bigger version of our Classic Cuban Sandwich with bacon, lettuce, tomato and mayonnaise

Cafe Cubano Stuffed Burger* 10
Hamburger stuffed with your choice of two: Swiss or American cheese, onions, green peppers, jalapeños, bacon or olives (35¢ per additional ingredient)

Media Noche 12

Roasted pork, ham and cheese on soft Cuban bread.



Make it a dinner 18

With rice and beans. No plantains.

Add avocado to any sandwich for .75

BEEF

Picadillo 16

Ground beef cooked in a savory tomato sauce with potatoes and carrots.

Ropa Vieja 22

Flank steak shredded and simmered in a homemade sauce of tomato and sweet peppers.

Palomilla* 20

Grilled thin-cut steak served with grilled onions

Jibarito Dinner* 18
Steak or chicken with grilled onion, American cheese, mayonnaise, lettuce and tomato between a green plantain. Served with white rice and black beans. No sweet plantains.

Bistec Arrachera* 30

Skirt steak marinated overnight with house spices and grilled to your preference. Make it a surf and turf with 4 shrimp Brochetta for \$33

Rabo Encendido 30

Oxtail simmered for hours until tender in a tomato sauce with sweet peppers.

Bistec Empanizado* 18

Thin cut of steak seasoned and breaded to a golden brown

Aji Rellenos 16
Bell peppers stuffed with picadillo, topped with mozzarella and homemade marinara sauce.

Cuban Bowl 18

White rice, black beans, sweet plantains, and your choice of steak, chicken, ropa vieja or lechón.

PORK

Chuletas de Puerco con Salsa BBQ 18
Two pork chops fried to a golden brown and smothered with a homemade BBQ sauce

Roasted pork served with congri and yuca. *Not served with rice, beans or sweet plantains

Masitas de Puerco 20

Fried pork morsels with grilled onions and garlic sauce

Chuletas Ahumadas 18

2 smoked pork chops, grilled

CHICKEN

Pechuga de Pollo a la Parrlla 17

Chicken breast in our house spices and grilled to perfection.

Milanesa de Pollo 18

Breaded chicken breast with ham, mozzarella, and marinara.

Fricase de Pollo 18

Chicken and potatoes in our delicious tomato sauce.

Chicken Kebob 18

Two skewers with pieces of chicken breast, sweet red and green peppers and onion grilled to perfection

SEAFOOD

Enchilado de Camarones 22

Shrimp cooked in Creole sauce

Camarones a la Plancha 18 Grilled shrimp in tomato sauce

Camarones Empanizados 18

Breaded shrimp with rice and beans

Pargo 26

Red snapper topped with house sauce. Fried whole.

Lobster a la Cubana Market Price

Grilled lobster in a creole sauce with congri and tostones

Entrees are served with white rice, black beans, and sweet plantains unless otherwise noted. No substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



7426 W. North Ave., Elmwood Park, IL 60707 CafeCubanoChicago.com 708-456-6100

Reservations Accepted

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Coconut or Mango Ice Cream 6 Enjoy the rich flavors of the tropics

Flan de Leche 6

Flan de Coco 6 Baked coconut caramel custard

Empanadas de Queso y Guayava 10 Spanish pastry, filled with guava and cream cheese

DESSERTS

VEGETARIAN

SALADS

carrots and onions

Combo Plate 13 Rice, beans and plantains

SIDES

* Platanos Maduros 5 Sweet plantains

Ensalada de la Casa (House Salad) 7

Grilled chicken breast on a bed of lettuce, tomato, cucumber,

Ensalada de Aguacate con Cebolla Roja 8 Avocado salad with red onions with house vinaigrette

Ensalada de Pollo a la Parrilla 10

- * Tostones 5 Green plantain with garlic sauce
- * Papas Fritas 5 French fries
- * Arroz Blanco 4 White rice
- * Congrí 5 Cuban style rice with black beans
- * Frijoles Negros 5 Black beans
- Yuca con Mojo de Ajo 6 Yuca with garlic and olive oil
- * Mariquitas 6 Green plantain chips

LUNCH SPECIALS 15

Weekdays 11 AM to 3 PM

Grilled chicken breast

Picadillo

COFFEE

Café Cubano 4 Café espresso

Café con Leche 6 Coffee with steamed milk

Cappuccino 6

Cortadito 4 Cuban coffee with a shot of steamed milk

Ice Coffee 7

DRINKS

BEVERAGES 3

- Coca-Cola, Diet Coke, Sprite
- * Materva Yerba Mate Tea Soda, Carribbean Soda
- Leche Milk
- Malta Malt Soda
- Cola Champagne Carribean Cream Soda
- * Coco Rico Coconut Soda
- Jupiña Pineapple Soda

JUICES 3

Mango. Pineapple.

TROPICAL SHAKES 6

Mango. Strawberry.

WINE 6 a glass

Merlot, Chardonnay

BEER

- Heineken, Corona. 6
- MGD or Miller Lite 4

TROPICAL DRINKS

- Sangría Glass 7
- * Mojito 10 Bacardi, mint, lemon, sugar and seltzer
- Mojito Martini 10 Bacardi, mint, fresh fruit, sugar and seltzer. Coconut, mango or raspberry.
- Flavored Mojito 12 Coconut, mango or raspberry
- · Cuban Sunset 10 Bacardi, vodka, pineapple, orange and banana juice
- Cuba Libre 9 Bacardi and Coke
- * Mango or Strawberry Daiquiri 10
- * Piña Colada 10

