TAPAS

**Tapa Combo 14**
A sample of our most popular appetizers: 2 papas rellenas, 2 beef empanadas, 3 croquetas, 2 beef tostones rellenos, yuca frita.

**Papas Rellenas 6**
2 potato balls stuffed with ground beef.

**Spicy Shrimp Empanadas 6.50**
Spanish pascos stuffed with spicy shrimp.

**Empanada Sampler 8**
A sample portion of beef, chicken and spicy shrimp empanadas.

**Croquetas 6**
Four delicious ham croquettes.

**Empanadas 6**
2 Spanish pascos filled with chicken or beef.

**Ceviche de Camarón 10**
Shrimp ceviche.

**Camarones Flamenco 10**
Shrimp with roasted peppers and garlic.

**Cocktail de Camarones 11**
Butterfly shrimp cocktail.

**Tostones Rellenos 8**
Green plantain shells stuffed with beef picadillo.

**Camarones Empanizados 10**
Breaded shrimp served with a dipping sauce.

**Yuca Frita con Chorizo Español 8**
Fried Yuca with Spanish sausages.

**Cuban Cheese Sticks 6**
Tequenos.

HEARTY SANDWICHES

*We bake our own bread.*

**Cuban Sandwich Sampler 13**
½ Classic Cuban Sandwich, ½ Pan con Lechón and ½ Pan con Bistec.

**Classic Cuban Sandwich 9**
Ham, Swiss cheese and roasted pork with pickles.

**Pan con Lechón 9**
Roasted pork served on French bread with tomato and onions.

**Pan con Bistec Encascado 9**
Steak sandwich with grilled onions, mayonnaise, lettuce and tomato.

**Ropa Vieja Sandwich 9**
Flank steak in tomato sauce.

**Jibarito Sandwich 9.50**
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 8.50**
Grilled chicken sandwich.

**Miami Sandwich 9.95**
A bigger version of our Classic Cuban Sandwich with bacon, lettuce, tomato and mayonnaise.

**Café Cubano Stuffed Burger 9.95**
Hamburger stuffed with your choice of tomatitas, mozzarella or American cheese, onions, green peppers, jalapeños, bacon or olives (0.50 p. additional ingredient).

**Tostón Burger 8**
2 fried plantains on the “buns”, then topped with cheese, lettuce, tomato, and homemade cilantro sauce.

**Media Noche 9**
Roasted pork, ham and cheese on soft Cuban bread.

**Make it a dinner 13**
With rice and beans. No plantains. Excluding Sandwich Sampler. Add avocado to any sandwich for .75.

BEEF

**Picadillo 13**
Ground beef cooked in a savory tomato sauce with potatoes and carrots.

**Ropa Vieja 17**
Flank steak shredded and simmered in a homemade sauce of tomato and sweet peppers.

**Palomilla 16**
Grilled thin-cut steak served with grilled onions.

**Jibarito Dinner 13**
Steak, chicken or fish 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 22**
Skirt steak marinated overnight with house spices and grilled to your preference. Make it a surf and turf with 5 shrimp Brochetta for $25.00.

**Rabo Encendido 22**
Ox tail simmered for hours until tender in a tomato sauce with sweet peppers.

**Bistec Empanizado 15**
Thin cut of steak, seasoned and breaded to a golden brown.

**Aji Rellenos 15**
Bell peppers stuffed with picadillo, topped with mozzarella and homemade marinara sauce.

**Cuban Bowl 13**
White rice, black beans, sweet plantains, and your choice of:

PORK

**Chuletas de Puerco con Salsa BBQ 13**
Two pork chops fried to a golden brown and smothered with a homemade BBQ sauce.

**Lechón 16**
Roasted pork served with congri and yuca. *Not served with rice, beans or sweet plantains.

**Mastitas de Puerco 16**
Fried pork morsels with grilled onions and garlic sauce.

**Chuletas Almudadas 16**
2 smoked pork chops, grilled.

CHICKEN

**Pechuga de Pollo a la Parrilla 14**
Chicken breast in house spices and grilled to perfection.

**Milanesa de Pollo 16**
Breaded chicken breast with ham, mozzarella, and marinara.

**Frícone de Pollo 15**
Chicken and potatoes in our delicious tomato sauce.

**Chicken Kebob 15**
Two skewers with pieces of chicken breast, sweet red and green peppers and onion grilled to perfection.

SEAFOOD

**Mahi Mahí 29**
Grilled with a delicious seafood mix in our Creole sauce.

**Enchilado de Camarones 19**
Shrimp cooked in Creole sauce.

**Enchilado de Mariscos 29**
Lobster and shrimp in Creole sauce.

**Camarones a la Plancha 18**
Grilled shrimp in tomato sauce.

**Camarones Empanizados 14**
Breaded shrimp with rice and beans.

**Pargo 22**
Red snapper topped with house sauce. Fried whole.

**Paella a la Valenciana 55 for 2, 95 for 4**
Allow 45 minutes. *Not served with beans.

Entrées are served with white rice, black beans and sweet plantains unless otherwise noted. No substitutions.
SALADS
- Ensalada de la Casa (House Salad) $5
- Ensalada de Pollo a la Parrilla $9
  Grilled chicken breast on a bed of lettuce, tomato, cucumber, carrot and onions
- Ensalada de Aguacate con Cebolla Roja $5
  Avocado salad with red onions with house vinaigrette

VEGETARIAN DELIGHTS
- Aji Relleno con Arroz, Vegetales, Queso y Salsa Marinara $13
  Peppers stuffed with vegetables and rice, topped with mozzarella and marinara sauce
- Combo Plate $9.95
  Rice, beans and plantains

SIDES
- Platanos Maduros  $5
  Sweet plantains
- Tostones  $5
  Green plantain with garlic sauce
- Papas Fritas  $3
  French fries
- Arroz Blanco  $3
  White rice
- Congri  $4
  Cuban style rice with black beans
- Frijoles Negros  $4
  Black beans
- Yuca con Mojo de Ajo  $6
  Yuca with garlic and olive oil
- Soup du Jour  $3.25 Small, $5 Large
- Mariquitas  $5
  Green plantain chips

LUNCH SPECIALS  $9.95
11 am – 3 pm
- Monday
  Grilled chicken breast
- Tuesday
  Fricase de pollo
- Wednesday
  Palomiña
- Thursday
  Piñadillo
- Friday
  Chicken Kebob

DESSERTS
- Flan del Leche  $5
  Baked caramel custard
- Flan de Coco  $5
  Baked coconut caramel custard
- Flan de Guayava  $5
  Baked guava custard
- Flan Sampler  $6.25
  Three flavors of flan. A smaller version of the regular order.
- Empanadas de Queso y Guayava  $6
  Spanish pastry, filled with guava and cream cheese

COFFEE
- Café Cubano  $2.75
  Café espresso
- Café con Leche  $4
  Coffee with steamed milk
- Cappuccino  $4
- Cortadito  $2.75
  Cuban coffee with a shot of steamed milk

DRINKS
BEVERAGES  $2.75
- Coca-Cola, Diet Coke, Sprite, Fanta, Root Beer or Iced Tea
- Matev  Yerba Mate Tea Soda, Caribbean Soda
- Leche  Milk
- Malta  Malt Soda
- Cola Champagne  Caribbean Cream Soda
- Coco Rico  Coconut Soda
- Jupiña  Pineapple Soda
- All-Natural Homemade Lemonade

JUICES  2
- Mango, Pineapple

TROPICAL SHAKE  $5
- Mango, Maçã, Strawberry, Banana

WINE  $5.50 a glass
- Merlot, Chardonnay or White Zinfandel

BEER
- Heineken, Corona  $6
- MGD or Miller Lite  $4

TROPICAL DRINKS
- Sangría Glass  $6
- Mojito  $9 Bacardi, mint, lemon, sugar and seltzer
- Mojito Martini  $9 Bacardi, mint, fresh fruit, sugar and seltzer. Coconut, mango or raspberry.
- Flavored Mojito  $9 Coconut, mango or raspberry
- Cuban Sunset  $9 Bacardi, vodka, pineapple, orange and baiamás juice
- Cuba Libre  $8 Bacardi and Coke
- Mango or Strawberry Daiquiri  $9
- Piña Colada  $9

$5 Mojitos Every Thursday

18% gratuity on parties of 5 or more. Prices subject to change without notice. No split checks please.