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 8
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

HEARTY SANDWICHES

Classic Cuban Sandwich 11
Ham, Swiss cheese and roasted pork with pickles

Pan con Lechón 11
Roasted pork served on French bread with tomato and onions.

Pan con Bistec Encebollado* 12
Steak sandwich with grilled onion, 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: feta, mozzarella or American cheese, onions, green peppers, jalapeños, bacon or olives
(35¢ per additional ingredient)

Media Noche 11
Roasted pork, ham and cheese on soft Cuban bread.

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 Brochettes for $33

Rabo Encendido 30
Oxtail simmered for hours until tender in a tomato sauce with sweet peppers.

Bistec Empanizado* 16
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.

PORC

Chuletas de Puerco con Salsa BBQ 16
Two pork chops fried to a golden brown and smothered with a homemade BBQ sauce

Lechón 18
Roasted pork served with congri and yuca. *Not served with rice, beans or sweet plantains

Masitas de Puerco 18
Fried pork morsels with grilled onions and garlic sauce

Chuletas Ahumadas 16
2 smoked pork chops, grilled

CHICKEN

Pechuga de Pollo a la Parrilla 16
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.
SALADS

Ensalada de la Casa (House Salad)  6

Ensalada de Pollo a la Parrilla  10
Grilled chicken breast on a bed of lettuce, tomato, cucumber, carrots and onions

Ensalada de Aguacate con Cebolla Roja  6
Avocado salad with red onions with house vinaigrette

VEGETARIAN

Combo Plate  12
Rice, beans and plantains

SIDES

- Platanos Maduros  5  Sweet plantains
- Tostones  5  Green plantain with garlic sauce
- Papas Fritas  4  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
- Mariquitas  5  Green plantain chips

LUNCH SPECIALS  13
Weekdays 11 AM to 3 PM
Grilled chicken breast
Picadillo

DESSERTS

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

Flan de Leche  6
Baked caramel custard

Flan de Coco  6
Baked coconut caramel custard

Empanadas de Queso y Guayava  8
Spanish pastry, filled with guava and cream cheese

COFFEE

Café Cubano  3  Café espresso
Café con Leche  5  Coffee with steamed milk
Cappuccino  5
Cortadito  3  Cuban coffee with a shot of steamed milk
Ice Coffee  6

DRINKS

BEVERAGES  2.75
- Coca-Cola, Diet Coke, Sprite
- Materva  Yerba Mate Tea Soda, Carribbean Soda
- Leche  Milk
- Malta  Malt Soda
- Cola Champagne  Carribbean 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
- Sangria 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  10  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

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