

CAFÉ CUBANO

113 N Oak Park Ave, Oak Park, IL 60301 708-456-6100
CafeCubanoChicago.com Reservations Preferred



TAPAS

Tapa Combo \$25

A sample of our most popular appetizers: 2 papas rellenas, 2 beef empanadas, 4 croquetas, 2 yuca bites, and 2 beef tostones rellenos.

Papas Rellenas \$10

2 potato balls stuffed with ground beef

Empanadas \$8

2 Spanish pies filled with choice of chicken, beef, shrimp, ropa vieja, spinach and cheese

Croquetas \$8 4 delicious ham croquettes

Ceviche de Camarón \$12 Shrimp ceviche

Camarones Flamenco \$12

Shrimp with roasted peppers and garlic

Mariquitas \$6

Green plantain chips served with garlic sauce

Cuban Tostones \$12

3 tostones topped with lechón or ropa vieja

Yuca Bites \$10

Bite-size yuca balls stuffed with cheese

Yuca Fries \$7



BEEF

Picadillo \$18

Ground beef, potatoes and carrots in a savory tomato sauce

Ropa Vieja \$24

Flank steak shredded and simmered in a home-made sauce of tomato and sweet peppers

Palomilla* \$24

Thin-cut steak and onions grilled to perfection

Bistec Arrachera* Market Price

Skirt steak marinated with house spices and grilled to perfection. Served with congrí. **Make it a surf and turf with Shrimp Brochetta for Market Price.**

Rabo Encendido \$32

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

Bistec Empanizado* \$22

Thin cut of steak seasoned and breaded to a golden brown

Aji Rellenos \$18

Bell peppers stuffed with picadillo, topped with mozzarella and home-made marinara sauce

Cuban Bowl \$20

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

HEARTY SANDWICHES

Classic Cuban Sandwich \$15

Ham, Swiss cheese and roasted pork with pickles

Miami Sandwich* \$16

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

Pan con Lechón \$15

Roasted pork served on French bread with tomato and onions.

Pan con Bistec Encebollado* \$15

Steak sandwich with grilled onions, mayonnaise, lettuce and tomato

Ropa Vieja Sandwich \$16 Flank steak in tomato sauce

Jibarito Sandwich* \$15

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

Sandwich de Pollo a la Parrilla \$14

Grilled chicken sandwich

Cafe Cubano Stuffed Burger* \$15

Hamburger stuffed with your choice of two: feta, mozzarella or American cheese, onions, green peppers, jalapeños, bacon or olives. Served with French fries.

Media Noche \$15

Roasted pork, ham and cheese on soft Cuban bread.

CHICKEN

Milanesa de Pollo. \$22

Breaded chicken breast with ham, mozzarella, and marinara

Fricase de Pollo \$20

Chicken and potatoes in our delicious tomato sauce

Chicken Kebob \$20

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

Pechuga de Pollo a la Parrilla \$18

Chicken breast in our house spices and grilled to perfection



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

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

CAFÉ CUBANO

PORK

Chuletas de Puerco con Salsa BBQ \$20

2 pork chops fried to a golden brown and smothered with a home-made BBQ sauce

Lechón \$22

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

Masitas de Puerco \$22

Fried pork morsels served with grilled onions and garlic sauce

Chuletas Ahumadas \$20

2 smoked pork chops, grilled

SEAFOOD

Enchilado de Camarones \$25

Shrimp cooked in Creole sauce

Camarones a la Plancha \$22

Grilled shrimp in tomato sauce

Camarones Empanizados \$20

Breaded shrimp with rice and beans

Pargo \$26

Fried red snapper topped with house sauce

Camarones al Ajillo \$22

Shrimp grilled with garlic sauce

BEVERAGES

Soda \$3

- Coca-Cola, Diet Coke, Sprite
- Materva: Yerba Mate Tea Soda, Caribbean Soda
- Cola Champagne: Caribbean Cream Soda
- Malta: Malt Soda
- Coco Rico: Coconut Soda
- Jupiña: Pineapple Soda

Juices: Mango, Pineapple \$3

Leche: Milk. \$3

Tropical Shakes \$6

Mango, Strawberry

Wine \$7 a glass

Merlot, Chardonnay

Beer:

Heineken, Corona \$7
MGD or Miller Lite \$6



SALAD

Ensalada de la Casa \$7 House Salad

Ensalada de Pollo a la Parrilla \$12

Grilled chicken breast on a bed of lettuce, tomato, cucumber, carrots and onions

LUNCH SPECIALS

EVERY WEEKDAY

11 AM TO 3 PM

Grilled Chicken Breast \$15

Picadillo \$15

SIDES

Platanos Maduros \$6

Sweet plantains

Papas Fritas \$5

French fries

Arroz Blanco \$5 White rice

Congri \$5

Cuban-style rice with black beans

Tostones \$6

Green plantain with garlic sauce

Frijoles Negros \$5

Black beans

Yuca con Mojo de Ajo \$7

Yuca with garlic and olive oil

Home-Made Black Bean Soup

\$5.95 cup \$7.95 bowl



VEGETARIAN

Combo Plate \$13

Rice, beans and plantains

COFFEE

Café Cubano \$4 Espresso

Café con Leche \$6

Coffee with steamed milk

Cappuccino \$6

Café Bombon \$5

Cortadito with condensed milk

Cubanazo \$8

Iced coffee with condensed milk

DESSERTS

Churros \$7

Toppings: guava, chocolate or caramel

Empanadas de Queso y Guayaba \$10

Spanish pastry, filled with guava and cream cheese

Flan de Leche \$8

Baked caramel custard

Flan de Coco \$8

Baked coconut caramel custard



TROPICAL DRINKS

Sangría Glass \$8

Mojito \$14

Bacardi, mint, lemon, sugar and seltzer

Flavored Mojito \$15

Coconut, pineapple, mango or raspberry

Spiced Mojito with Dark Rum \$15

Mojito Martini \$15

Bacardi, mint, fresh fruit, sugar and seltzer. Coconut, pineapple, mango or raspberry.

Mocktail \$8

Non-alcoholic cocktail with fresh fruits: mango, strawberry or raspberry

Casa Blanca \$13

Coconut rum, coconut cream, pineapple juice, grenadine on the rocks

Cuban Sunset \$13

Bacardi, vodka, pineapple, orange and banana juice

Cuba Libre \$10 Bacardi and Coke

Mango or Strawberry Daiquiri \$13

Piña Colada \$12



**MOJITOS
EVERYDAY**

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