

CAFÉ CUBANO

7426 W. North Ave., Elmwood Park, IL 60707

CafeCubanoChicago.com 708-456-6100

Find us on   Instagram



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

Potato balls stuffed with ground beef

Spicy Shrimp Empanadas 6.50

Spanish pies stuffed with spicy shrimp

Empanada Sampler 7

A sample portion of beef, chicken and spicy shrimp empanadas

Croquetas 6

Four delicious ham croquettes

Empanadillas 6

Spanish pies filled with chicken or beef

Tortilla Española 9

Spanish frittata eggs, potatoes, onion, ham and green peas

Pan Tostado a la Maoli 6

Toasted bread with Maoli cilantro sauce, sprinkled with feta cheese

Ceviche de Camarón 10

Shrimp, scallops, mussels marinated in a house sauce

Camarones Flamenco 10

Shrimp with roasted peppers and garlic

Cocktel de Camarones 11

Butterfly shrimp cocktail

Mejillones 14

Steamed mussels in white wine sauce

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



HEARTY SANDWICHES

We bake our own bread.

Cuban Sandwich Sampler 12

½ Classic Cuban Sandwich, ½ Pan con Lechón and ½ Pan con Bistec

Classic Cuban Sandwich 8

Ham, Swiss cheese and roasted pork with pickles

Pan con Lechón 8

Roasted pork served on French bread with tomato and onions.

Pan con Bistec Encebollado 8

Steak sandwich with grilled onions, mayonnaise, lettuce and tomato

Ropa Vieja Sandwich 8

Flank steak in tomato sauce

Jibarito Sandwich 9

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

Sandwich de Pollo a la Parrilla 8

Grilled chicken sandwich

Miami Sandwich 9

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

Café Cubano Stuffed Burger 9

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 9

Roasted pork, ham and cheese on soft Cuban bread.

Make it a dinner 12

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 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 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 20

Oxtail 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.

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

Masitas de Puerco 16

Fried pork morsels with grilled onions and garlic sauce

Chuletas Ahumadas 16

2 smoked pork chops, grilled

CHICKEN

Pechuga de Pollo a la Parrilla 14

Chicken breast in our house spices and grilled to perfection.

Milanesa de Pollo 16

Breaded chicken breast with ham, mozzarella, and marinara.

Fricase de Pollo 15

Chicken and potatoes in our delicious tomato sauce.

Arroz con Pollo 15

Chicken on the bone with Spanish rice. Not served with beans.

Chicken Kebob 15

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

SEAFOOD

Mahi Mahi 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.

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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, carrots 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

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
- **Arroz Español 4** Spanish yellow rice
- **Congrí 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 Small 3.25 Large 5**
- **Mariquitas 5** Green plantain chips

LUNCH SPECIALS 9.95

11 am – 3 pm

Monday

Grilled chicken breast or Picadillo

Tuesday

Fricasé de pollo or Pork Chops

Wednesday

Arroz con pollo or Palomilla

Thursday

Breaded Steak or Combo Plate

Friday

Chicken Kebob or Vegetarian Stuffed Peppers



5 Mojitos
Every Thursday

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.

Empanadillas 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 2.50

- **Coca-Cola, Diet Coke, Sprite, Fanta, Root Beer or Iced Tea**
- **Materva** 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 SHAKES 5

Mango, Mamey, 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 banana juice
- **Cuba Libre 8** Bacardi and Coke
- **Mango or Strawberry Daiquiri 9**
- **Piña Colada 9**



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