

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

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

Croquetas \$8 4 delicious ham croquettes

\$12 Ceviche de Camarón Shrimp ceviche

Camarones Flamenco \$12

Shrimp with roasted peppers and garlic

Mariguitas \$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 \$16

Ground beef, potatoes and carrots in a savory tomato sauce

\$24

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

Palomilla* \$20

Thin-cut steak and onions grilled to perfection

Bistec Arrachera*

Skirt steak marinated with house spices and grilled to perfection. Served with congrí. Make it a surf and turf with Shrimp Brochetta for \$33.

Rabo Encendido \$30

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

\$20 Bistec Empanizado*

Thin cut of steak seasoned and breaded to a golden brown

Aji Rellenos

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

Cuban Bowl \$18

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



HEARTY SANDWICHES

Classic Cuban Sandwich

Ham, Swiss cheese and roasted pork with pickles

Miami Sandwich* \$15

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

Pan con Lechón \$14

Roasted pork served on French bread with tomato and onions.

Pan con Bistec Encebollado* \$14

Steak sandwich with grilled onions, mayonnaise, lettuce and tomato

Ropa Vieja Sandwich \$14 Flank steak in tomato sauce

Jibarito Sandwich* \$14

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

Sandwich de Pollo a la Parrilla

Grilled chicken sandwich

Cafe Cubano Stuffed Burger*

Hamburger stuffed with your choice of two: feta, mozzarella or American cheese, onions, green peppers, jalapeños, bacon or olives (\$0.35 per additional ingredient)

Media Noche \$14

Roasted pork, ham and cheese on soft Cuban bread.

Make it a dinner \$20 With rice and beans. No plantains. Add avocado to any sandwich for \$0.75

CHICKEN

Milanesa de Pollo. \$20

Breaded chicken breast with ham, mozzarella, and marinara

Fricase de Pollo \$18

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

Chicken breast in our house spices and grilled to perfection



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 food-borne illness.



PORK

Chuletas de Puerco con Salsa BBQ

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

Lechón \$20

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

Masitas de Puerco \$20

Fried pork morsels served with grilled onions and garlic sauce

Chuletas Ahumadas \$18 2 smoked pork chops, grilled

SEAFOOD

Enchilado de Camarones \$22 Shrimp cooked in Creole sauce

Camarones a la Plancha \$20 Grilled shrimp in tomato sauce

Camarones Empanizados \$18
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

Leche: Milk. \$3

Tropical Shakes \$6 Mango, Strawberry

Wine \$7 a glass Merlot, Chardonnay

Beer:

Heineken, Corona \$7 MGD or Miller Lite \$5

SALAD

Ensalada de la Casa \$7 House Salad

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 \$8

Avocado salad with red onions with house vinaigrette



LUNCH SPECIALS
EVERY WEEKDAY
11 AM TO 3 PM

Grilled Chicken Breast \$15

Picadillo \$15

SIDES

\$18

Platanos Maduros Sweet plantains

Papas Fritas \$5 French fries

Arroz Blanco \$4 White rice

Congrí \$5

Cuban-style rice with black beans

Tostones \$5

Green plantain with garlic sauce

Frijoles Negros \$5
Black beans

Black beans

Yuca con Mojo de Ajo \$6 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 \$4

Cortadito with condensed milk

Cubanazo \$7

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

cream cheese

Flan de Leche \$7

Baked caramel custard

Flan de Coco \$7

Baked coconut caramel custard

TROPICAL DRINKS

Sangría Glass \$7

Mojito \$12

Bacardi, mint, lemon, sugar and seltzer

Flavored Mojito \$13

Coconut, pineapple, mango or raspberry

Spiced Mojito with Dark Rum \$13

Mojito Martini \$13

Bacardi, mint, fresh fruit, sugar and

seltzer. Coconut, pineapple, mango or raspberry.

MOJITOS EVERYDAY Mocktail \$8

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

Casa Blanca \$12

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

Cuban Sunset \$12

Bacardi, vodka, pineapple, orange and banana juice

Cuba Libre \$10 Bacardi and Coke

Mango or Strawberry Daiquiri \$

Piña Colada \$12

Katan Pisco sour \$12

Katan Pisco Rita \$12

