

## Appetizers

- \*Pan con Mantequilla o Ajo**.....\$2.50  
Sliced bread toasted with butter **or** garlic sauce.
- \*Croquetas de Jamon**..... \$4.95  
4 Ham Croquettes.
- \*Papa Rellena**..... \$3.95  
Stuffed potato with beef lightly breaded (1).
- \*Empanadas**.....\$7.45  
Beef, Chicken, or Cheese Turnover
- \*Combinacion**..... \$7.95  
A mini sampler platter of roasted pork, croquettes, fried Yuca.
- Tostones Rellenos**. With ground beef.....\$7.95 **Ropa Vieja**.....\$8.35  
Stuffed Fried Green plantains
- Tostones Rellenos with Camarones**.....\$11.25
- Camarones al Ajillo**.....\$9.50  
Shrimp in a lemon garlic and white wine sauce.
- Camarones en Aguacate** .....\$13.50  
Large shrimp sautéed in our very own lemon garlic sauce drizzled over fresh avocado.

## Soups/Salads

- Sopa de Pollo**..... \$9.75  
Homemade Chicken Soup (Bowl)
- Sopa de Res** .....\$9.95  
Traditional Cuban style beef soup slow cooked with yuca, plantains, corn and potatoes.
- House Salad**..... \$8.95  
Lettuce, tomatoes, cucumbers, onions, radish, green and red peppers.
- Grilled Chicken Salad** .....\$11.95  
Lettuce, tomatoes, cucumbers, onions, radish, green peppers, red peppers and grilled marinated chicken.
- Spinach Avocado Salad** .....\$10.25  
Organic baby spinach tossed in our very own garlic vinaigrette dressing mixed with avocado, sliced red onions, cherry tomatoes, red and green peppers.

**Add Chicken \$4 Palomilla \$7 Pork Morsels \$6  
Shrimp/Salmon\$8 Red Snapper \$9**

## Main Entrees

Most main entrees are served with a choice of White Rice and Black Beans (Substitute Red beans for \$1.25) or Moros y Cristianos **and** with a choice of maduros or tostones unless otherwise indicated.

\*\*note- Black beans (available Vegetarian) and Moros y Cristianos are cooked with pork.

### **\*\*\* (Lunch served Tues-Fri 11:30-3pm) \*\*\***

#### Meat

		<u>Lunch</u>	<u>Dinner</u>
<b>Bistec Palomilla</b> .....	\$10.50	\$15.95	
Marinated Cuban Style Steak, thinly sliced, Sautéed with onions.			
<b>*Bistec Empanizado</b> .....	\$10.50	\$15.95	
Seasoned Breaded Top Sirloin Steak, thinly sliced and fried.			
<b>Bistec Salteado</b> .....	\$11.50	\$16.95	
Thinly sliced pieces of marinated steak, cooked with sautéed onions, green peppers & red pepper.			
<b>Ropa Vieja</b> .....	\$9.95	\$15.25	
A delicious typical Cuban entree. Shredded Beef in a Cuban tomato based sauce with garlic, onions, red and green peppers.			
<b>Vaca Frita</b> .....	\$10.25	\$15.50	
Shredded Flank steak pan fried with onions, garlic and lemon.			
<b>Boliche</b> .....	\$9.85	\$15.15	
Slowly roasted tender eye round, draped in a savory gravy of its own sauce of tomatoes, onions, and garlic.			
<b>Picadillo</b> .....	\$9.25	\$14.50	
Cuban Style Seasoned Ground Beef cooked with green olives, raisins, potatoes, and (non-spicy) spices.			
<b>Rabo Encendido</b> .....		\$19.95	
Our delicious oxtail, cooked in our tomato based creole sauce with Burgundy Wine and a hint of Spice			

#### Pork

<b>Masitas de Puerco Fritas</b> .....	\$9.25	\$14.95	
Fried Marinated morsels of pork.			
<b>Pernil</b> .....	\$9.50	\$15.25	
Traditional Cuban roasted Pork, Marinated with bitter orange juice, lemon juice, garlic and pepper, dressed with onions.			
<b>Lechon Asado</b> .....	\$9.50	\$15.25	
Cuban roasted Pork Marinated in "mojo criollo" (citrus marinade) dressed with onions.			
<b>Chuletas De Puerco</b> .....		\$15.35	
Marinated Pork Chops with sautéed onions.			

#### Chicken

**Arroz Con Pollo (Dark Meat).....\$9.50      \$13.95**

Yellow Rice and Chicken served on its bone with a choice of plantains.

**Fricase de Pollo (Dark Meat)..... \$13.95**

Skinless chicken on its bone cooked with potatoes, white wine, herbs, and green olives.

**Pollo a la Plancha .....\$ 9.75      \$ 14.25**

Grilled boneless chicken breast specially seasoned.

**\*Pollo Empanizado.....\$9.75      \$14.25**

Fried breaded boneless chicken breast specially seasoned

**Pollo Salteado.....\$10.25      \$16.15**

Slices of chicken breast, cooked with sautéed onions, green peppers & red pepper.

### Seafood

**\*Pargo Frito.....\$13.75      \$18.50**

Red Snapper fish fillet seasoned then lightly breaded and fried.

**Trucha..... \$17.99**

Seasoned Rainbow Trout cooked on the grill with red and green peppers and onions.

**Camarones al Ajillo.....\$12.75      \$17.75**

Shrimp in Garlic Sauce served with white rice, side salad, and a choice of plantains.

**Caribbean Salmon ..... \$ 19.50**

Salmon fillet dressed with a sauce made of mango chunks, scallions, cilantro, red peppers, and a sweet & spicy sauce.

**Avocado Salmon .....\$19.50**

Salmon fillet dressed with a white wine creamy chipotle sauce, top with Avocado, scallions, cilantro, tomatoes and corn.

**\*\*Vegetarian Platter.....\$8.95      \$13.25**

White rice served with black beans, yuca con mojo and maduros.

### Sandwiches

**\*Sandwich Cubano.....\$8.50**

Cuban Sandwich Hot pressed (baguette) with roast pork, baked ham, Swiss cheese, mustard and thin sliced pickle.

**\*Pan con Bistec.....\$8.75**

Thinly sliced marinated steak, grilled with onions served on Baguette.  
\$0.50 extra w/cheese and \$0.50 extra with lettuce and tomatoes.

**\*Pan Con Lechon Asado..... \$7.95**

Marinated roasted pork grilled with onions, served on Baguette.

**\*Pan con Pollo Asado.....\$7.95**

- Grilled Chicken with lettuce, tomatoes, and mayonnaise served on Baguette.  
**\*Chicken Avocado Sandwich**..... \$8.25  
 Breaded Chicken breast with onions avocado slices served on a Baguette.

**Kids Menu**

**For kids 12 and under only**

- \*Hamburger**- served with French fries ..... \$5.95  
**\*Cheeseburger**- served with French fries (american or swiss)..... \$6.25  
**Boneless chicken breast pieces**- fried served with French fries .....\$5.95  
**Mini Palomilla** – served with White rice or French fries .....\$7.25  
**Mini Pollo a la Plancha** – served with white rice or French fries..... \$6.95  
**Boliche Bowl**.....\$5.95  
 Our tender eye round pieces served with rice, maduro and little beans.

**Side Orders**

- Yuca Frita** - Fried Yuca.....\$4.15  
**Frijoles Negros** - Black Beans (available vegetarian)..... \$2.95  
**Frijoles Rojos**- Red Beans..... \$3.95  
**Platanos Maduros** - Fried Sweet Plantains.....\$3.95  
**Moros Y Cristianos** -Mixed and Seasoned Rice and Black Beans..... \$3.99  
**Arroz Blanco** - White Rice.....\$2.99  
**Yuca con Mojo Criollo** -Yuca with Garlic Sauce..... \$4.15  
**Tostones** - Fried Green Plantains..... \$3.95  
**Papas Fritas** -French Fries.....\$3.25  
**Side of Mojo**..... \$0.75  
**Side Salad** Lettuce, tomatoes, cucumbers, onions, radish .....\$3.95  
**Fresh Asparragus** .....\$6.95  
 sauteed with Extra virgin Olive oil salt, black pepper, red onions and red peppers.  
**Side of Steamed Broccoli**.....\$5.75  
**Side of Avocado** .....\$3.25  
**Hot Sauce Bottle**.....\$4.99

## Beverages

<b>Soft Drinks</b> – Coke, D. Coke, Sprite, Lemonade, Sweet Iced Tea, .....	<b>\$2.35</b>
<b>Brewed Ice Tea (unsweetened)</b> - .....	<b>\$2.35</b>
<b>Malta, Materva, Jupiña</b> (pineapple soda).....	<b>\$2.65</b>
<b>Juices</b> - Apple juice, Cranberry juice, Pineapple juice, Orange.....	<b>\$2.95</b>
<b>Natural Fruit Juice</b> – Mango, Guava, Strawberry/Banana, coconut, .....	<b>\$3.25</b>
<b>Batido Mamey</b> .....	<b>\$4.75</b>
Our traditional Cuban shake made of Tropical Mamey Fruit, milk and sugar.	
<b>Batido de Mango</b> .....	<b>\$4.75</b>
Our traditional Cuban shake made of Mango Fruit, milk and sugar.	
<b>Acqua Panna Water</b> Italian Natural Spring water.....sm	<b>\$3.00</b> .....ltr <b>\$6.00</b>
<b>St Pellegrino Italian</b> sparkling natural mineral water.....sm	<b>\$3.00</b> ..ltr. <b>\$6.00</b>
<b>Regular Coffee, Hot Tea</b> .....	<b>\$2.25</b>
<b>Espresso</b> - Cuban Coffee (served unsweetened).....	<b>\$2.75</b>
<b>Cafecito Cubano</b> (sweetened) .....	<b>\$2.95</b>
<b>Double Cafecito Cubano</b> .....	<b>\$4.99</b>
<b>Café con Leche</b> – Hot Milk served with Cuban espresso.....	<b>\$3.25</b>
<b>Cortadito</b> -Espresso served with steamed milk on side.....	<b>\$2.90</b>
<b>Cuban Iced Coffee</b> -Double Espresso shot over condensed milk, topped with whipped cream and a chocolate drizzle.....	<b>\$4.95</b>
<b>Milk</b> .....	<b>\$2.25</b>
<b>Chocolate Milk</b> .....	<b>\$2.35</b>

\* indicates item Contains Gluten

**18% gratuity will be added to parties of six or more  
Christmas Eve and NY Eve Dinner Menu Only**

**NOTICE CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE  
ILLNESS; PLEASE CONSIDER THIS NOTICE IF YOU HAVE CERTAIN MEDICAL  
CONDITION.**