



Dinner

Aperitivos

EMPANADAS DE CARNE O POLLO <i>Three delicious pastry shells filled with your choice of chicken or beef.</i>	8	PAPA RELLENA <i>Three mash potato balls, stuffed with Cuban style ground beef "Picadillo" breaded and fried golden brown.</i>	6
EMPANADA DE YUCA <i>One delicious cassava root pastry shells filled with ground beef "Picadillo"</i>	4	TAMAL CUBANO <i>Tender Cuban tamale, stuffed with your choice of chicken or pork</i>	5

Sopas y Ensaladas

POTAJE DE FRIJOLES NEGROS <i>Cream of black beans</i>	4	ABANICO DE AGUACATE <i>Baby green salad with avocado slices and onions.</i>	6
ENSALADA TRADICIONAL <i>Traditional Cuban salad, romaine lettuce, sliced tomato, and cucumber. Served with Cuban style dressing.</i>	3		

Platos Principales

All entrees served with your choice of White Rice and Black Beans or Congri Rice, as well as your choice of Tostones, Chicharritas, Sweet Plantain, Yucca Boiled or Fried, and French Fries.

Carne de Puerco

MASITAS DE CERDO <i>Pork chunks marinated with "Mojo Criollo".</i>	14	CHULETAS A LA PLANCHA <i>Marinated pork chops, grilled to perfection. Garnished with sautéed onions.</i>	14
PERNIL ASADO <i>Hand carved oven roasted pork leg.</i>	12		

Carne de Res

BISTEC ENCEBOLLADO <i>Prime top sirloin steak cooked on a flat grill. Garnished with caramelized onion.</i>	16	ROPA VIEJA <i>Shredded beef marinated in a light tomato sauce with peppers and onion.</i>	14
RABO ENCENDIDO <i>Tender ox tail stew.</i>	16	BISTEC EMPANIZADO <i>Lightly breaded prime top sirloin.</i>	17
CHURRASCO <i>Skirt steak marinated with "Mojo Criollo" and grilled to temperature. Garnished with caramelized onion.</i>	18	PICADILLO <i>Cuban style ground beef cooked with Spanish olives and vegetables.</i>	14





Pescado y Mariscos

FILETE DE PESCADO <i>Seasonal fresh fish fillet marinated in herbs, white wine, olive oil. Served with steamed vegetables.</i>	14	CAMARON AL AJILLO <i>Mouth watering prawns sautéed in garlic, white wine and olive oil.</i>	18
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Pollo

PECHUGA DE POLLO A LA PLANCHA <i>Grilled chicken breast marinated in Cuban herbs. Garnished with caramelized onion.</i>	14	PECHUGA DE POLLO EMPANIZADA <i>Lightly breaded chicken breast.</i>	15
FRICASE DE POLLO <i>Chicken and potatoes simmered in a tomato sauce with olives, white wine, and Cuban spices.</i>	14	ARROZ CON POLLO A LA CHORRERA <i>Cuban classic, chicken and yellow rice slowly cooked in chicken broth and white wine. Please allow 25 minutes preparation time.</i>	16

Postres

FLAN CUBANO <i>Cuban Flan topped with caramel and strawberry</i>	5	NATILLA <i>Spanish custard</i>	4
PUDIN DE PAN <i>Cuban style bread pudding with raisings</i>	5	TRES LECHES <i>Sponged cake soaked in three milk combination, and a touch of rum and cream.</i>	6

Bebidas

Coffee

CAFÉ CUBANO <i>Espresso Sweetened wile brewed</i>	3
ESPRESSO	3
CORTADITO <i>Espresso with a drop of steamed milk</i>	3
CAFÉ CON LECHE <i>Coffee with milk</i>	4
CAPPUCCINO	4
CAFÉ AMERICANO	3

Cuban Smoothies

MAMEY	4
PAPAYA	4
MANGO	4
GUANABANA	4

Tea

ICE TEA	3
ASSORTED HOT TEA	3

Soft Drinks

TRADITIONAL CUBAN SODAS <i>Materva, Jupiña, Iron Beer and Malta.</i>	3
SODAS <i>Coke, Diet Coke, Sprite, Lemonade.</i>	2
BOTTLED WATER <i>Sparkling & Mineral Water</i>	2

Buen Provecho, Chef Rolando Gonzalez

