



MENU



Aperitivos

EMPANADAS DE CARNE O POLLO <i>Two delicious pastry shells filled with your choice of chicken or beef.</i>	\$6	PAPA RELLENA <i>Two mash potato balls, stuffed with Cuban style ground beef "Picadillo"</i>	\$3
EMPANADA DE YUCA <i>One delicious cassava root pastry shells filled with ground beef "Picadillo"</i>	\$3	TAMAL CUBANO <i>Tender Cuban tamale, stuffed with your choice of chicken or pork.</i>	\$5
PLATO SURTIDO <i>Cuban Combo Platter</i>	\$15	CROQUETAS DE JAMON Y QUESO <i>Three ham and cheese croquettes</i>	\$3
ENTREMES <i>Traditional Cuban platter of hand carved ham, Manchego cheese, and fresh cold salad of the day</i>	\$10	CHICHARRITAS <i>Crispy plantain chips served with mojo</i>	\$3

Sopas y Ensaladas

SOPA DEL DIA <i>Soup of the day</i>	\$5	ABANICO DE AGUACATE <i>Lettuce, sliced avocado, and onions. Served with our house dressing</i>	\$5
POTAJE DE FRIJOLE NEGROS <i>Cream of black beans</i>	\$4	ENSALADA CASA DON ROLANDO <i>Lettuce, tomatoes, cucumber, corn, onion, roasted almonds, Manchego cheese, served with a reduced balsamic dressing</i>	\$8
ENSALADA TRADICIONAL <i>Traditional Cuban salad served with our house dressing</i>	\$4	Add Chicken	\$3
		Add Shrimp	\$5

Sandwiches

SANDWICH CUBANO <i>Ham, roasted pork, Swiss cheese, mayonnaise, mustard, pickles, served on toasted Cuban bread</i>	\$11	SANDWICH DE ROPA VIEJA <i>Shredded beef sandwich served with toasted bread</i>	\$8
PAN CON LECHON <i>Hand carved oven roasted pork leg with caramelized onions on toasted bread</i>	\$8	PAN CON BISTEC <i>Prime sirloin steak with caramelized onions toasted bread</i>	\$9
SANDWICH DE JAMON Y QUESO <i>Ham and cheese sandwich on toasted bread</i>	\$8	SANDWICH DE PECHUGA DE POLLO <i>Grilled chicken breast sandwich with tomato and lettuce on toasted bread</i>	\$8
CROQUETA PREPARADA <i>Ham and cheese croquettes, ham, roasted pork, Swiss cheese, mayonnaise, mustard on toasted Cuban bread</i>	\$11		

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>	\$12	CHULETAS A LA PLANCHA <i>Marinated pork chops, grilled to perfection.</i>	\$12
PERNIL ASADO <i>Hand carved oven roasted pork leg.</i>	\$10	Garnished with sautéed onions.	
		BISTEC DE PUERCO <i>Sautéed pork steak with onions</i>	\$10



Carne de Res

BISTEC ENCEBOLLADO <i>Prime top sirloin steak cooked on a flat grill. Garnished with caramelized onion.</i>	\$12	ROPA VIEJA <i>Shredded beef marinated in a light tomato sauce with peppers and onions.</i>	\$12
RABO ENCENDIDO <i>Tender ox tail stew.</i>	\$16	BISTEC EMPANIZADO <i>Lightly breaded prime top sirloin.</i>	\$12
CHURRASCO <i>Skirt steak marinated with "Mojo Criollo" and grilled to temperature. Garnished with caramelized onion.</i>	\$16	PICADILLO <i>Cuban style ground beef cooked with Spanish olives and vegetables.</i>	\$10
VACA FRITA <i>Shredded Flank steak on the flat grill with caramelized onions</i>	\$14		

Pescado y Mariscos

FILETE DE PESCADO <i>Fresh fish fillet marinated in herbs, white wine, olive oil. Served with sautéed vegetables.</i>	\$12	CAMARON AL AJILLO <i>Mouth watering prawns sautéed in garlic, white wine and olive oil.</i>	\$16
ENCHILADO DE PESCADO <i>Fresh fish fillet stewed in a light tomato sauce with white wine, and shrimp.</i>	\$16		

Pollo

PECHUGA A LA PLANCHA <i>Grilled chicken breast marinated in Cuban herbs. Garnished with caramelized onion.</i>	\$12	PECHUGA EMPANIZADA <i>Lightly breaded chicken breast.</i>	\$12
FRICASE DE POLLO <i>Chicken and potatoes simmered in a tomato sauce with olives, white wine, and Cuban spices.</i>	\$12	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>	\$14
ARROZ IMPERIAL <i>Shredded chicken marinated in Cuban spices, layered with sweet plantains, yellow rice slow cooked in chicken broth, mayonnaise.</i>	\$16		

Postres

FLAN CUBANO <i>Cuban Flan topped with caramel and strawberry</i>	\$4	CASCO DE GUAYABA CON QUESO <i>Guava shells & cream cheese</i>	\$4
PUDIN DE PAN <i>Cuban style bread pudding with raisings</i>	\$4	TRES LECHEs <i>Sponged cake soaked in a three milk combination, and a touch of rum and cream.</i>	\$6
ARROZ CON LECHE <i>Rice pudding with sprinkled cinnamon.</i>	\$4		

Bebidas

Coffee

CAFÉ CUBANO <i>Espresso Sweetened wile brewed</i>	\$2
ESPRESSO	\$2
CORTADITO <i>Espresso with a drop of steamed milk</i>	\$3
CAFÉ CON LECHE <i>Coffee with milk</i>	\$3
CAPPUCCINO	\$3
CAFÉ AMERICANO	\$2

Cuban Smoothies

MAMEY	\$4
PAPAYA	\$4
MANGO	\$4
GUANABANA	\$4

Tea

ICE TEA	\$2
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>Small Sparkling Mineral Water</i>	\$2
<i>Large Sparkling Mineral Water</i>	\$5

