

TAPAS

COMBINACIÓN CUBANA 13

Plantain Chips, Picadillo Empanadas, Yucca Croquettes, Ham Croquettes, and Tamal Cubano

MARIQUITAS 5

Crispy plantain chips with garlic sauce

CROQUETAS DE JAMON 5

Ham croquettes and a Cuban creole sauce

CROQUETAS DE YUCA 5

Yucca, bacon, fresh ground garlic and onions

PICADILLO EMPANADAS 6

Pastry stuffed with ground beef served with fresh guava chutney

TAMAL CUBANO 4

Corn meal with chunks of ham wrapped in corn husk

SOPAS / ENSALADAS


SOPA DE POLLO 3/4

Homemade chicken noodle soup

CALDO GALLEGO 4/5

Traditional Spanish white bean soup with smoked ham, potatoes & collard greens

SOPA DE FRIJOLE NEGROS 3/4

Black bean soup 

ENSALADA DE LECHUGA Y TOMATE 4

Dinner salad

GRILLED SKIRT STEAK SALAD* 11

Roasted red peppers, caramelized onions, tossed with field greens and balsamic vinaigrette


GRILLED CHICKEN SALAD 9

Field greens tossed with caramelized onions in red wine vinaigrette

GRILLED SHRIMP SALAD 10

Field greens tossed with caramelized onions and red wine vinaigrette

LA JARDINERA 10

Sauteed medly of vegetables served with rice and beans 

SÁNDWICHES

with your choice of sweet plantains or french fries

CUBANO 8

Classic Cuban Sandwich

MEDIA NOCHE 8

PAN CON LECHON 9

Roast Pork Sandwich

PECHUGA DE POLLO 9

Grilled Chicken Sandwich

PAN CON BISTEC* 9

Steak Sandwich

SIDES

ARROZ BLANCO White Rice 2

ARROZ AMARILLO Yellow Rice 3

YUCA Yucca 3

MADUROS Sweet Plantains 3

TOSTONES Green Plantains 4

MOROS Mixed White Rice & Black Beans 3

VEGETALES Steamed Vegetables 4

PAPITAS FRITAS French Fries 3



PADRINO'S®

CUBAN CUISINE

LECHON ASADO 13

Succulent oven roasted pork grilled with onions

CHURRASCO* 20

A skirt steak char-grilled with chimichurri sauce

PAELLA 23

A tasty combination of chicken, scallops, shrimp, mussels and fish cooked with yellow rice (served with two sides)

ENCHILADO DE MARISCOS 18

Fish, scallops and shrimp cooked in a light tomato sauce, olive oil and white wine

VACA FRITA 14

Marinated shredded beef grilled with onions

"For over 30 years, our mission has been to provide our guests with my mother's authentic Cuban recipes.

Thank you for being part of our tradition."

-Mario Padrino

LUNCH MENU

MON-FRI 11:30A-4:30P

BISTEC DE POLLO 9

Boneless, skinless breast, grilled with onions. Topped with fresh chopped onions and parsley

BISTEC PALOMILLA* 9

A minute steak grilled with onions. Topped with fresh chopped onions and parsley

LECHON ASADO 9

Succulent chunks of oven roasted pork, grilled with onions

POLLO ASADO 8

Roast Chicken (dark meat) seasoned with a combination of fresh ground garlic and onions

FILETE DE TILAPIA A LA PLANCHA 8

A mild white fish lightly marinated and cooked on a flat grill

ROPA VIEJA 9

Shredded beef cooked with green peppers and onions in a delicate tomato sauce

PICADILLO 8

Freshly ground beef cooked with green olives in a delicate tomato sauce

CHURRASCO* 12

A skirt steak char-grilled with chimichurri sauce

SOUP & SALAD 6

Your choice of soup and a side salad

LUNCH BUFFET MON-FRI 11:30A-2:30P
10.99

POLLO

with your choice of three sides

BISTEC DE POLLO 13

Grilled chicken breast served with grilled and raw onions

POLLO A LA JARDINERA 13

Chunks of chicken breast sautéed with peppers and onions

ARROZ CON POLLO A LA JARDINERA 14

Chicken and vegetables cooked in moist yellow rice (served with two sides)

ARROZ RELLENO 12

Morsels of chicken breast and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese (served with two sides)

POLLO ASADO 11

Roast Chicken seasoned with fresh ground garlic and onions

HIGADOS DE POLLO 9

Chicken livers seasoned with our blend of fresh spices and onions

BISTEC DE POLLO RELLENO 14

Two chicken breast stuffed with ham and cheese, breaded and topped with a red sauce

CARNES / CERDO

with your choice of three sides

BISTEC PALOMILLA* 14

A minute steak grilled with onions
Empanizado 14

ROPA VIEJA 14

Shredded beef cooked with green peppers and onions in a delicate tomato sauce

PICADILLO 11

Fresh ground beef cooked with green olives in a delicate tomato sauce

CHULETAS DE PUERCO 14

Two center cut pork chops grilled with onions.

MASAS DE PUERCO 13

Fried pork chunks topped with grilled onion

CHILINDRON DE CARNERO 17/21

Lamb shanks braised in a red wine sauce.

DEL MAR

with your choice of three sides

CAMARONES ENCHILADOS 16

Shrimp cooked in a light tomato sauce, seasoned with fresh ground garlic, olive oil and white wine

CAMARONES A LA JARDINERA 16

Shrimp sautéed with green peppers, red peppers and onions

CAMARONES AL AJILLO 16

Shrimp sautéed in a white wine, garlic butter sauce

FILETE DE PESCADO EMPANIZADO 14

Breaded filet of fish seasoned with spices. Topped with chopped onions and parsley.

FILETE DE PESCADO A LA PLANCHA 14

A mild white fish lightly marinated and cooked on a flat grill

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition



Vegan Option



The majority of our menu is gluten free



MOJITOS

CLASSIC MOJITO 7
 MANGO MOJITO 8
 POMEGRANATE MOJITO 8
 COCONUT MOJITO 8
 STRAWBERRY MOJITO 8



PASSION FRUIT MOJITO 8
 GUAVA MOJITO 8
 LYCHEE MOJITO 8
 BLOOD ORANGE MOJITO 8
 BLUEBERRY MOJITO 8

SANGRIA

PADRINO SANGRIA
 Glass 6 Carafe 19

WHITE SANGRIA
 Glass 7 Carafe 20

VINO

TINTO

PINOT NOIR
 MIRASSOU, CALIFORNIA
 7 28
 MERLOT
 SANTA EMA, CHILE
 6.25 24
 MERLOT
 COPPER RIDGE, CALIFORNIA
 5 17
 TEMPRANILLO
 MARTIN CODAX, SPAIN
 28
 MALBEC
 NORTON, ARGENTINA
 6 22
 CABERNET SAUVIGNON
 CALINA, CHILE
 6.25 24
 CABERNET SAUVIGNON
 COPPER RIDGE, CALIFORNIA
 5 17

BLANCO

PINOT GRIGIO
 ECCO DOMANI, ITALY
 5.50 20
 SAUVIGNON BLANC
 SANTA EMA, CHILE
 6.25 23
 ALBARINO
 MARQUÉS DE CACERES, SPAIN
 30
 CHARDONNAY
 KENDALL-JACKSON, CALIFORNIA
 8 30
 CHARDONNAY
 COPPER RIDGE, CALIFORNIA
 5 17
 MOSCATO
 CANYON ROAD, CALIFORNIA
 6 21

CERVEZA

CUBAN STYLE ALE
 HATUEY

DOMESTIC
 BUD LIGHT • BLUE MOON

IMPORTED
 CORONA • HEINEKEN • PRESIDENTE

LOCAL CRAFT
 KEY WEST SUNSET ALE. FLORIDA BREWING COMPANY
American Medium-bodied amber ale with a tropical twist
 SHARK BAIT. MIAMI BREWING CO. *Wheat Ale. Light maltness with mango finish*

🍹 Try our Limeade made Fresh to order 🍹

IRON BEER • MATERVA • JUPIÑA

POSTRES

FLAN 4.80
 TRES LECHES 5
 PASTEL DE LIMON 4.50
 CHEESECAKE FLAN 5
 BREAD PUDING 5/6

CAFE

CAFE CUBANO 1.60
 CORTADITO 1.90
 CAFE CON LECHE 2.50
 CAPPUCINO 3