

TAPAS

COCONUT SHRIMP - Five large crispy shrimp covered with coconut flakes. Served with our citrus mango marmalade. 7.99

PICADILLO EMPANADAS - Crispy pastry stuffed with seasoned ground beef. Served with our fresh guava chutney. 6.99

CROQUETAS DE JAMON - Ham croquettes served with a Cuban creole dipping sauce. 5.99

TONY'S MOFONGO - A blend of sweet and green plantains mashed with broth and seasoned with onion, pepper and garlic. 5.99

ROPA VIEJA QUESADILLAS - Crispy tortilla stuffed with shredded beef, peppers, and onions topped with cheese. Served with our fresh cilantro tomato salsa and sour cream. 7.99

FIESTA TOSTONES - A layer of hand pressed green plantains, topped with creole chicken or chorizo sausage, cheese and our fresh cilantro tomato salsa. 7.99

COMBINACIÓN CUBANA - Ham Croquettes, Picadillo Empanadas and Fiesta Tostones. 10.99

SOUPS AND SIDE SALADS

CHICKEN NOODLE SOUP - Home-style chicken noodle soup. Prepared from scratch. 2.99 / 3.99

PADRINO'S BLACK BEAN SOUP - Slow simmered and seasoned with fresh ground garlic, onions, peppers, and olive oil. 2.99 / 3.99

CALDO GALLEGO - An award winning white bean soup, slow simmered with chunks of smoked ham, potatoes, and collard greens. 3.99 / 4.99

PADRINO'S HOUSE SALAD - Crisp field greens, tomatoes, onions, and carrots. Tossed with our house citrus soy vinaigrette. 3.99

PADRINO'S CAESAR - Crisp romaine lettuce tossed with our house mango Caesar dressing and grated parmesan cheese. 4.99

ENTRÉE SALADS

GRILLED OR BLACKENED CHICKEN SALAD - Blackened grilled chicken breast served on a bed of field greens, tossed with caramelized onions. 8.99

BLACKENED SHRIMP SALAD - Blackened shrimp on a bed of field greens, tossed with caramelized onions. 10.99

SKIRT STEAK SALAD - Grilled churrasco lightly seasoned and sliced thin. Served on a bed of field greens tossed in Balsamic vinaigrette with red peppers and caramelized onions. 11.99

MANGO SHRIMP CAESAR SALAD - Grilled shrimp on a bed of crisp Romaine lettuce, tossed with our house mango Caesar dressing and fresh parmesan cheese. 11.99

MANGO CHICKEN CAESAR SALAD - Grilled chicken breast slices on a bed of crisp Romaine lettuce, tossed with our house mango Caesar dressing and fresh parmesan cheese. 8.99

SANDWICHES

CUBANO - Ham, Sliced roast pork, Swiss cheese and pickles on hot-pressed Cuban bread. 7.99

LECHON SANDWICH - Roast pork with grilled onions on hot-pressed Cuban bread. 7.99

GRILLED CHICKEN SANDWICH - Moist and flavorful marinated chicken breast with sautéed onions, lettuce, and tomato served on hot-pressed Cuban bread topped with lettuce and tomato. 8.49

PALOMILLA STEAK SANDWICH - Juicy seasoned minute steak topped with sautéed onions and smothered with mozzarella cheese. Served on hot-pressed Cuban bread topped with lettuce and tomato. 8.49

BLACKENED MAHI MAHI SANDWICH - Blackened Mahi Mahi, topped with tomato, onions, and lettuce with a zesty tartar sauce on hot-pressed Cuban bread. 9.49

ORLY BURGER - Primo Orlando inspired this mouth watering creation. Half-pound of ground beef, topped with sweet plantains, cheese, tomato, lettuce, onions, and a creole sauce. 7.99 – Classic burger 6.99

ENTRÉES

BEEF AND PORK

LECHON ASADO - Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions. Served with arroz moro and yucca. 13.99

VACA FRITA - Marinated shredded flank steak grilled and topped with sautéed onions. Served with arroz moro and sweet plantains. 14.99

PICADILLO - Freshly ground seasoned beef slow cooked in a light tomato sauce. Served with white rice, black beans and sweet plantains. 10.99

CARIBBEAN RIBS - Baby back ribs, glazed with our guava barbecue sauce. Served with white rice, black beans and sweet plantains. 16.99

ROPA VIEJA - Shredded flank steak slow cooked with green peppers and onions in a light sauce. Served with white rice, black beans and sweet plantains. 13.99

CHULETAS DE PUERCO - Center cut pork chops grilled with onions. Served with white rice, black beans, and sweet plantains. 13.99

CHILINDRON DE CARNERO - Tender “fall off the bone” lamb shanks slow roasted in a creole sauce. Served with white rice and sweet plantains. 19.99

PADRINO’S PALOMILLA - A traditional Cuban marinated minute steak topped with sautéed onions. Served with arroz moro and sweet plantains. 13.99 -Empanizado 14.99

CHURRASCO STEAK - A skirt steak char-grilled with our homemade chimichurri . Served with white rice, black beans, and sweet plantains. Topped with fresh cilantro tomato salsa. 19.99

CHICKEN

ROSA'S CHICKEN STEAK - Mom's specialty, marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans, and sweet plantains. 13.99

ARROZ CON POLLO - Boneless chicken, onions, peppers, garlic, peas and chorizo all sautéed in moist yellow rice. Served with sweet plantains. 13.99

ARROZ RELLENO - Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese. Served with sweet plantains. 12.99

POLLO ASADO - Slow roasted half chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions. Served with white rice, black beans, and sweet plantains. 11.99

CHICKEN PINCHOS - Marinated grilled chicken breast skewered with peppers and onions served on a bed of yellow rice with sweet plantains. 13.99

SEAFOOD

SEAFOOD PAELLA - A traditional Caribbean combination of chicken, scallops, shrimp, mussels, fish, and chorizo sausage cooked with flavorful yellow rice. Served with sweet plantains. 18.99

SHRIMP CREOLE - Large shrimp slowly simmered in our tomato herb wine sauce. Served with yellow rice and tostones 14.99

GRILLED TILAPIA - Seasoned with our citrus marinade and cooked with onions on a flat grill. Served with yellow rice and seasonal vegetables. 13.99

BREADED TILAPIA - Seasoned and hand-breaded to order. Topped with freshly chopped onion and parsley. Served with yellow rice and seasonal vegetables. 14.99

MAYI'S MAHI MAHI - Spicy, blackened-style fresh grilled Mahi Mahi topped with our fresh mango-tomato chutney. Served with yellow rice and seasonal vegetables. 15.99

GRILLED MAHI MAHI - Simply grilled and topped with fresh squeezed lime juice. Served with yellow rice and seasonal vegetables. 14.99

DESSERTS

FLAN

Velvety soft custard topped with a soft caramel. 4.59

TRES LECHES

A homemade semi-sponge cake saturated in a sweet combination of three milks. 4.99

PUDIN DE PAN

Bread pudding with a hint of coconut and raisins served with our rum dulce de leche. 5.99 – Add Haagen-Dazs ice cream 6.99