



PADRINO'S

Family Cuban Tradition

APPETIZERS

MARIQUITAS • 5

Crispy plantain chips served with garlic sauce.

PICADILLO EMPANADAS • 7

Pastry stuffed with seasoned ground beef. Served with our fresh guava chutney.

CROQUETAS DE JAMON • 6

Ham croquettes.

ROPA VIEJA QUESADILLAS • 12

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

FIESTA TOSTONES • 10

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

SOUPS & SALADS

SOPA DE POLLO • 3 / 4

Homemade chicken noodle soup with fresh carrots.

BLACK BEAN SOUP • 3/4

Black bean soup seasoned with fresh ground garlic, onions, green peppers and olive oil.

PADRINO'S HOUSE SALAD • 4

Crisp field greens, tomatoes, onions, and carrots. Tossed with our balsamic vinaigrette.

MANGO SHRIMP CAESAR SALAD • 16

Grilled shrimp on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. (Substitute for Grilled Chicken 15)

GRILLED CHICKEN SALAD • 14

Field greens tossed with caramelized onions in red wine vinaigrette topped with marinated grilled chicken breast.

GRILLED SHRIMP SALAD • 15

Field greens tossed with caramelized onions and red wine vinaigrette topped with grilled shrimp.

SANDWICHES

With your choice of sweet plantains or french fries

CUBANO • 12

Cuban Sandwich. Ham, sliced roast pork, swiss cheese and pickles.

PAN CON LECHON • 13

Pork Sandwich. Roast pork with grilled onions on hot-pressed Cuban bread.

PAN CON POLLO • 13

Grilled Chicken Sandwich. Moist and flavorful marinated chicken breast with sautéed onions, lettuce and tomato. Served on hot-pressed Cuban bread.

PAN CON BISTEC • 15

Palomilla Steak Sandwich. Juicy seasoned minute steak topped with sautéed onions and smothered in mozzarella cheese. Served on hot-pressed Cuban bread topped with lettuce and tomato.

ENTREES

BEEF

CHURRASCO* • 29

A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans and sweet plantains.

VACA FRITA • 18

Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans and sweet plantains.

ROPA VIEJA • 17

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

PALOMILLA* • 17

A traditional Cuban marinated minute steak topped with sautéed onions. Served with white rice, black beans and sweet plantains.

PICADILLO • 15

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

PORK

LECHON ASADO • 16

Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions. Served with arroz moros and yucca.

CARIBBEAN RIBS • 19

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

CHULETAS DE PUERCO • 16

Marinated center cut pork chops grilled with onions. Served with white rice, black beans and sweet plantains.

CHICKEN

BISTEC DE POLLO • 16

Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans and sweet plantains.

ARROZ CON POLLO • 17

Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice. Served with sweet plantains.

ARROZ RELLENO • 15

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

POLLO ASADO • 16

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.

SEAFOOD

SEAFOOD PAELLA • 28

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

CAMARONES ENCHILADOS • 17

Large shrimp slowly simmered in a light tomato sauce, seasoned with fresh ground garlic, olive oil and white wine. Served with yellow rice and tostones.

PESCADO A LA PLANCHA • 16

A mild white fish seasoned with our citrus marinade and grilled with onions. Served with yellow rice and grilled vegetables. Empanizado 17

MAYI'S MAHI MAHI • 18

Blackened-style Mahi Mahi topped with our fresh mango-tomato chutney. Served with yellow rice and grilled vegetables. (Simply Grilled. 17)

SIDES

White Rice &	
Black Beans	6
Yellow Rice	5
Moros	5
Black Beans	4
Boiled Yucca	5
Maduros	
(Sweet Plantains)	4
Tostones	
(Green Plantains)	5
Grilled Vegetables	5
French Fries	4

DESSERT

FLAN • 6

A Cuban favorite! Velvety custard topped with soft caramel sauce.

PUDIN DE PAN • 7

Bread pudding with a hint of coconut and raisins served with our rum dulce de leche.