

PADRINO'S

Family. Cuban. Tradition.

IT ALL BEGINS HERE

ENTRADAS. starters

MARIQUITAS • 5

Crispy plantain chips served with garlic sauce.

SOPA DE POLLO

Homemade chicken noodle soup with fresh carrots. *Cup 4 • Bowl 5*

PICADILLO EMPANADAS • 6

Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

BLACK BEAN SOUP

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

Cup 4 • Bowl 5

CROQUETAS DE JAMON • 5

Traditional ham croquettes.

COMBINACIÓN CUBANA • 14

Plantain Chips, Picadillo Empanada, Ham Croquettes, and Tamal Cubano

TAMAL CUBANO •

Corn meal with chunks of ham wrapped in corn husk

CALDO GALLEGO

White bean soup prepared with chunks of smoked ham, potatoes, and collard greens
Cup 5 • Bowl 6

PANES. sandwiches

Served with your choice of sweet plantains or fries.

CUBANO • 12

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

PAN CON BISTEC • 14

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

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.

MEDIANOCHE • 12

Ham, sliced roast pork, swiss cheese and pickles on a golden egg roll

ENSALADAS. salads

HOUSE SALAD • 4

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

GRILLED SALAD

Field greens tossed with caramelized onions in red wine vinaigrette
Chicken 12 • Shrimp 14 • Churrasco (Balsamic) 17



ABUELA ROSA'S RECIPES. entrees



ROPA VIEJA • 16

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

PALOMILLA • 16

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

Empanizado • 17

PICADILLO • 15

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

LECHON ASADO • 15

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

MASAS DE PUERCO • 15

Fried pork chunks topped with grilled onion. Served with arroz moros and yucca.

CHULETAS DE PUERCO • 16

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

ENCHILADO DE MARISCOS • 19

Your choice of shrimp or mixed seafood cooked in a light tomato creole sauce, olive pil and white wine. Served with white rice and plantains.

BISTEC DE POLLO • 15

Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans and 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 • 15

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

LA JARDINERA • 14

Vegan Option

A medley of sautéed vegetables seasoned in our signature flavors served with white rice, black beans and sweet plantains.

HIGADOS DE POLLO • 13

Chicken livers seasoned with our blend of spices and grilled with onions.

LOS POPULARES. fan favorites

CHURRASCO • 29

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

VACA FRITA • 17

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

ARROZ CON POLLO • 16

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

CAMARONES AL AJILLO • 17

Shrimp sautéed in a White wine, garlic sauce. Served with white rice and sweet plantains.

PESCADO A LA PLANCHA • 15

Flounder seasoned with our citrus marinade and grilled with onions. Served with yellow rice and steamed vegetables.

POLLO A LA JARDINERA • 17

Chunks of chicken breast sautéed with green peppers, red peppers and onions.

LA PAELLA. • 27

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

SIDES.

• White Rice. 3

• Yellow Rice 4

• Moros. 4

• Black Beans. 4

• Yucca. 4

• Maduros (Sweet Plantains). 4

• Tostones (Green Plantains). 5

• Steamed Vegetables. 5

• French Fries. 4

DESSERTS.

FLAN • 5

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

TRES LECHEs • 6

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

CAFECITO.

CORTADITO • 2.25

CAFE CUBANO • 2.50

COLADA • 2.75

CAFE CON LECHE • 3.00

CAPUCCINO • 3.95



ABUELA ROSA

Our Abuela Rosa understood that excellence took time. Her steadfast attention to detail and tireless effort to achieve the freshest, most delicious and authentic Cuban cuisine was evident in every dish she prepared.

* 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. Ask your server about Vegan and Gluten Free options.

BEBIDAS. drinks

IT'S MOJITO TIME

MOJITOS. ♦ 8



- CLASSIC MOJITO
- MANGO MOJITO
- POMEGRANATE MOJITO
- COCONUT MOJITO
- STRAWBERRY MOJITO
- PASSION FRUIT MOJITO
- GUAVA MOJITO
- LYCHEE MOJITO
- PINEAPPLE MOJITO
- PEACH MOJITO

CERVEZAS. beer

CUBAN STYLE ALE ♦ 4.5
Hatuey

DOMESTIC
Bud Light ♦ 3.5 / Blue Moon ♦ 4

IMPORTED ♦ 4.5
Corona / Heineken / Presidente

LOCAL CRAFT
Seasonal Selections

SANGRIA.

RED SANGRIA
Glass ♦ 7 / Carafe ♦ 24

TINTO. red

RED BLEND
Sangre de Toro. Catalunya, Spain 9/34

PINOT NOIR
Cono Sur. Valle de Colchagua, Chile ♦ 7/28
Meiomi. Sonoma, CA ♦ 11/40

TEMPRANILLO
Ramon Bilbao Crianza, Rioja, Spain ♦ 8/34

MERLOT
Santa Ema Reserve, Maipo Valley, Chile ♦ 8/33

MALBEC
Diseno. Mendoza, Argentina. ♦ 7/30

CAB SAUV
Los Vascos, Cochagua Valley, Chile ♦ 7/28
Juggernaut, Hillside California ♦ 12/40

BLANCO. white

RIESLING
Thomas Schmitt QBA, Mosel, Germany. ♦ 8/32

ROSÉ
Campo Viejo. Spain ♦ 7/30

PINOT GRIGIO
Gabbiano, Veneto Italy ♦ 7/26

SAUV BLANC
Oyster Bay. Marlborough, New Zealand ♦ 8/32

CHARDONNAY
Seaglass Santa Barbara, CA. ♦ 8/32
Sonoma Cutrer. Russian Riven Ranches, CA. ♦ 12/42

ESPUMOSO. sparkling

PROSECCO ♦ 9
Mionetto, Veneto, Italy (split)

ROSE CAVA ♦ 8
Segura Viudas Brut. Spain



NO-ALCOHOLICO

Try our Limeade made Fresh to order

Coca-Cola Products ♦ 2.5

Iron Beer ♦ 2

Materva ♦ 2

Jupiña ♦ 2

Malta ♦ 2

Ice Tea, Tropical Ice Tea ♦ 2

Fiji Water 500ml ♦ 3.50 - 1L ♦ 4.95

San Pellegrino 500ml ♦ 3.75 - 750ml 5.50