



# PADRINOS

Family. Cuban. Tradition.

## APPETIZERS

### MARIQUITAS • 6

Crispy plantain chips served with garlic sauce.

### PICADILLO EMPANADAS • 7

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

### FIESTA TOSTONES • 10

Hand pressed green plantains, topped with creole chicken or chorizo sausage, cheese and our fresh cilantro tomato salsa.

### BLACK BEAN SALSA • 9

Black beans, tomatoes, onions, lime and cilantro served with plantain chips.

### CROQUETAS DE JAMON • 6

Ham croquettes.

## SOUPS & SALDS

### SOPA DE POLLO • 4 / 5

Homemade chicken noodle soup with fresh carrots.

### BLACK BEAN SOUP • 4 / 5

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

### PADRINO'S HOUSE SALAD • 6

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

### MANGO CAESAR CHICKEN SALAD • 15

Grilled chicken on a bed of crisp Romaine lettuce, tossed with our house mango Caesar dressing and fresh parmesan cheese. Substitute for Grilled Shrimp 17.

### 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

A pressed sandwich stuffed with a combination of 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 • 14

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

## 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.

#### MASAS DE PUERCO • 16

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

#### CHULETAS DE PUERCO • 17

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 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.

## SEAFOOD

### PAELLA • 28

A combination of scallops, shrimp, mussels, 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.

### MAYI'S MAHI MAHI • 18

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

### ENCHILADO DE MARISCOS • 20

Seafood Creole. Fish, scallops, and shrimp cooked in a light tomato sauce, olive oil and white wine. Served with white rice and plantains.

### PESCADO A LA PLANCHA • 16

Flounder seasoned with our citrus marinade and grilled with onions. Served with yellow rice and steamed vegetables. (Empanizado 17)

## SIDES

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

## DESSERT

### 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.

\*An automatic gratuity of 18% will be added to parties of 6 or more.

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.