



PADRINOS

Family. Cuban. Tradition.

APPETIZERS

MARIQUITAS • 5

Crispy plantain chips served with garlic sauce.

PICADILLO EMPANADAS • 6

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

CROQUETAS DE JAMON • 5

Ham croquettes.

SOUPS & SALADS

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 • 4

Crisp field greens, tomatoes, onions, and carrots.

GRILLED CHICKEN SALAD • 12

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

GRILLED SHRIMP SALAD • 14

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 - CUBAN SANDWICH • 12

A pressed sandwich stuffed with a combination of ham, sliced roast pork, Swiss cheese and pickles.

PAN CON LECHON - PORK SANDWICH • 13

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

PAN CON POLLO - GRILLED CHICKEN SANDWICH • 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- PALOMILLA STEAK SANDWICH • 14

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

ENTREES

Served with your choice of 3 sides

BEEF

CHURRASCO* • 29

A skirt steak char-grilled with our homemade chimichurri.

VACA FRITA • 17

Marinated shredded flank steak grilled and topped with sautéed onions.

ROPA VIEJA • 16

Shredded flank steak slow cooked with green peppers and onions in a light sauce.

PALOMILLA* • 16

A traditional Cuban marinated minute steak topped with sautéed onions.

PICADILLO • 15

Freshly ground seasoned beef slow cooked in a light tomato sauce.

PORK

LECHON ASADO • 15

Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions.

MASAS DE PUERCO • 15

Fried pork chunks topped with grilled onion.

CHULETAS DE PUERCO • 16

Marinated center cut pork chops grilled with onions.

CHICKEN

BISTEC DE POLLO • 15

Marinated grilled chicken breast covered with sautéed onions.

ARROZ CON POLLO • 16

Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice (served with 2 sides).

ARROZ RELLENO • 15

Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese (served with 2 sides).

POLLO ASADO • 15

Slow roasted quarter chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions.

SEAFOOD

CAMARONES AL AJILLO • 17

Large shrimp sautéed in a white wine garlic sauce. (Also prepared as Camarones Enchilados or Camarones a la Jardinera).

PESCADO A LA PLANCHA • 15

A mild White fish lightly marinated and cooked on a flat grill.

PAELLA • 27

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

ENCHILADO DE MARISCOS • 19

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

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

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.