

# LUNCH MENU

### ENTRADAS. starters

#### **HOUSE SALAD • 6**

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

#### **CROQUETAS • 6**

Traditional crispy ham croquettes.

#### PICADILLO EMPANADAS + 7

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

#### **SOPA DE POLLO • 5**

Homemade chicken noodle soup with fresh carrots.

#### MARIQUITAS & SALSA + 6

Crispy plantain chips served with our fresh black bean salsa.

#### FIESTA TOSTONES • 7

Hand pressed green plantains (2), topped with creole chicken or chorizo sausage, cheese and our fresh cilantro tomato salsa.

### PRINCIPALES. entrees

#### CUBANO+ 10

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

#### BISTEC DE POLLO + II

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

#### POLLO ASADO + 10.5

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 plantains.

#### PAN CON LECHON • 10.5

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

#### LECHON ASADO + 12

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

#### PALOMILLA + 13

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

#### PAN CON POLLO + 10

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

#### **ROPA VIEJA + 13**

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

#### PICADILLO + II

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

#### **GRILLED CHICKEN SALAD + 10**

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

#### MAYI'S MAHI MAHI + 13

Blackened-style Mahi Mahi topped with our fresh mango-tomato chutney. Served with yellow rice and steamed vegetables

#### CHURRASCO • 17

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

## POSTRES. 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



CAFÉ CUBANO + 2.50

CORTADITO + 2.75

**CAFE CON LECHE • 3**