

PADRINO'S
Family. Cuban. Tradition.

IT ALL BEGINS HERE

ENTRADAS. starters

- COMBINACIÓN CUBANA • 15
Plantain Chips, Picadillo Empanada, Ham Croquettes, and Tamal Cubano.
MARIQUITAS • 6
Crispy plantain chips served with garlic sauce.
SOPA DE POLLO
Homemade chicken noodle soup with fresh carrots. Cup 4 • Bowl 5

- 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.
PICADILLO EMPANADAS • 6
Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

- TAMAL CUBANO • 5
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
Served with your choice of 3 sides



- 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. Empanizado • 17
PICADILLO • 15
Freshly ground seasoned beef slow cooked in a light tomato sauce.
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.
ENCHILADO DE MARISCOS
Your choice of shrimp or mixed seafood cooked in a light tomato creole sauce, olive oil and white wine.
Seafood Medley 20 • Shrimp 17

- BISTEC DE POLLO • 15
Marinated grilled chicken breast covered with sautéed onions.
ARROZ RELLENO • 15
Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese.
POLLO ASADO • 15
Slow roasted quarter chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions.
LA JARDINERA • 14
Vegan Option
A medley of sautéed vegetables seasoned in our signature flavors.
HIGADOS DE POLLO • 13
Chicken livers seasoned with our blend of spices and grilled with onions.

LOS POPULARES. fan favorites
Served with your choice of 3 sides

- CHURRASCO • 29
A skirt steak char-grilled with our homemade chimichurri.
VACA FRITA • 17
Marinated shredded flank steak grilled and topped with sautéed onions.
ARROZ CON POLLO • 16
Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice.
CAMARONES AL AJILLO • 17
Shrimp sautéed in a White wine, garlic sauce.

- PESCADO A LA PLANCHA • 15
Flounder seasoned with our citrus marinade and grilled with onions.
POLLO A LA JARDINERA • 17
Chunks of chicken breast sauteed 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.

SIDES.

- White Rice. 3
Yellow Rice 4
Moros. 4
Black Beans. 4
Yucca. 4
Madreros (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 • 2.75
CAFE CUBANO • 2.50
COLADA • 2.95
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
MANGO
POMEGRANATE
GUAVA
COCONUT
STRAWBERRY
PASSION FRUIT
LYCHEE
PINEAPPLE
PEACH

CERVEZAS. beer

CUBAN STYLE ALE ♦ 4.5
Hatuey

DOMESTIC ♦ 4
Bud Light ♦ Blue Moon

IMPORTED ♦ 4.5
Corona / Heineken/
Presidente

LOCAL CRAFT
Seasonal Selections

SANGRIA.

RED SANGRIA
Glass ♦ 7 / Carafe ♦ 24

TINTO. red

PINOT NOIR

Cono Sur. Valle de Colchagua, Chile ♦ 8
Meiomi. Sonoma, CA ♦ 12

RED SANGRIA GLASS ♦ 8

TEMPRANILLO

Tridente. Castilla y Leon, Spain ♦ 9

MERLOT

Santa Ema Reserve, Maipo Valley, Chile
♦ 9

MALBEC

Diseno. Mendoza, Argentina. ♦ 8

CAB SAUV

Los Vascos, Cochagua Valley, Chile ♦ 8
Juggernaut, Hillside California ♦ 12/ 40

BLANCO. white

RIESLING

Thomas Schmitt QBA,
Mosel, Germany. ♦ 9

ROSÉ

Campo Viejo. Spain ♦ 8

PINOT GRIGIO

Gabbiano, Veneto Italy ♦ 8

SAUV BLANC

Oyster Bay. Marlborough, New
Zealand ♦ 8

CHARDONNAY

Wente Estate Grown, CA. ♦ 8/32
Sonoma Cutrer. Russian Riven Ranches, CA. ♦ 12/24

ESPUMOSO. sparkling

PROSECCO ♦ 9

Mionetto, Veneto, Italy (split)

ROSE CAVA ♦ 8

Segura Viudas Brut. Spain



NO-ALCOHOLICO

Try our Limeade made fresh to order

Limeade ♦ 4

Iron Beer ♦ 2

Materva ♦ 2

Coca-Cola Products ♦ 2.75

Jupiña ♦ 2

Malta ♦ 2.5

Ice Tea, Tropical Ice Tea ♦ 2.90

Fiji Water 500ml ♦ 3.50 - IL ♦ 4.95

San Pellegrino 500ml ♦ 3.75 - 750ml 5.50