



# PADRINO'S

Family. Cuban. Tradition.

IT ALL BEGINS HERE

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## ENTRADAS. *starters*

**COMBINACIÓN CUBANA • 17**  
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 • 6**  
Traditional ham croquettes.

**PICADILLO EMPANADAS • 8**  
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 7*

## 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.

## ENSALADAS. *ensaladas*

**HOUSE SALAD • 6**  
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 15 • Shrimp 17 • Churrasco (Balsamic) 19*



## ABUELA ROSA'S RECIPES. *entrees*

Served with your choice of 3 sides



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**ROPA VIEJA • 17**  
Shredded flank steak slow cooked with green peppers and onions in a light sauce.

**PALOMILLA • 17**  
A traditional Cuban marinated minute steak topped with sautéed onions. *Empanizado • 18*

**PICADILLO • 16**  
Freshly ground seasoned beef slow cooked in a light tomato sauce.

**LECHON ASADO • 16**  
Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions.

**MASAS DE PUERCO • 16**  
Fried pork chunks topped with grilled onion.

**CHULETAS DE PUERCO • 17**  
Marinated center cut pork chops grilled with onions.

**ENCHILADO DE MARISCOS • 21**  
Seafood Stew. Shrimp, scallops, and fish stewed in a light tomato, olive oil and white wine sauce.

**BISTEC DE POLLO • 16**  
Marinated grilled chicken breast covered with sautéed onions.

**ARROZ RELLENO • 16**  
Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese.

**POLLO ASADO • 16**  
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 • 14**  
Chicken livers seasoned with our blend of spices and grilled with onions.

**CAMARONES ENCHILADOS • 18**  
Large shrimp cooked in a light tomato, olive oil and white wine sauce.

## LOS POPULARES. *fan favorites*

**CHURRASCO • 29**  
A skirt steak char-grilled with our homemade chimichurri.

**VACA FRITA • 18**  
Marinated shredded flank steak grilled and topped with sautéed onions.

**ARROZ CON POLLO • 17**  
Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice.

**CAMARONES AL AJILLO • 18**  
Shrimp sautéed in a White wine, garlic sauce.

**PESCADO A LA PLANCHA • 17**  
Flounder seasoned with our citrus marinade and grilled with onions.

**POLLO A LA JARDINERA • 18**  
Chunks of chicken breast sautéed with green peppers, red peppers and onions.

**LA PAELLA. • 29**

A combination of scallops, shrimp, mussels, fish, chicken and chorizo cooked with flavorful yellow rice.

## 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 LECHE • 6**  
A homemade semi-sponge cake saturated in a sweet combination of three milks.

## CAFECITO.

- CORTADITO • 3.5**
- CAFE CUBANO • 3**
- COLADA • 3.5**



- CAFE CON LECHE • 4**
- CAPUCCINO • 5**



**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.





*“Our Mission has been to provide our guests with  
my mother’s authentic Cuban recipes  
Thank you for being part of our tradition”*

**BEBIDAS.** *drinks*

MOJITOS. ♦ 9



# CERVEZAS. *beer*

**IMPORTED ♦ 6**  
Corona / Heineken/  
Presidente

**LOCAL CRAFT**  
Seasonal Selections

**SANGRIA.** **RED SANGRIA**  
Glass 9 ♦ Carafe 24

TINTO. *red*

Cono Sur. Valle de Colchagua, Chile ♦ 8/28  
Meiomi. Sonoma, CA ♦ 12/40

Tridente. Castilla y Leon, Spain ♦ 9/32

Santa Ema Reserve, Maipo Valley,  
Chile ♦ 9/30

Diseno. Mendoza, Argentina. ♦ 8/30

Los Vascos, Cochagua Valley, Chile ♦ 8/28  
Juggernaut, Hillside California ♦ 12/ 40

BLANCO. *white*

Thomas Schmitt QBA,  
Mosel, Germany. ♦ 9/32

Campo Viejo. Spain ♦ 8/32

Gabbiano, Veneto Italy ♦ 8/28

Oyster Bay. Marlborough,  
New Zealand ♦ 8/32

Wente Estate Grown, CA. ♦ 8/32  
Sonoma Cutrer. Russian River Ranches,  
CA. ♦ 12/42

# ESPUMOSO. *sparkling*

### Mionetto, Veneto, Italy (split)

Segura Viudas Brut. Spain



*Try our Limeade made fresh to order*

Malta ♦ 3

San Pellegrino 500ml ♦ 3.75 - 750ml 5.50