

## ENTRADAS. *starters*

**CUBAN COMBINATION ♦ 19**  
Fiesta tostones, croquetas de jamon, picadillo empanadas, mariquitas and black bean salsa.

**FIESTA TOSTONES ♦ 12**  
Pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese and our fresh pico de gallo.

**PICADILLO EMPANADAS ♦ 8**  
Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

**TROPICAL CEVICHE ♦ 14**  
A refreshing combination of flounder, lime, chopped pineapple, passion fruit, cilantro, red and green peppers, and onions.

**MARIQUITAS & BLACK BEAN SALSA♦ 10**  
Crispy plantain chips served with our fresh black bean salsa and garlic mojo.  
*Mariquitas & Mojo 7*

**CROQUETAS DE JAMON ♦ 7**  
Traditional ham croquettes.

**SOPA DE POLLO ♦ 6**  
Homemade chicken noodle soup.

**CALDO GALLEGO ♦ 8**  
Homemade white bean soup with smoked ham, potatoes and collard greens.

## ENSALADAS. *salads*

**HOUSE SALAD ♦ 6**  
Crisp field greens, tomatoes, onions, and carrots. Served with our red wine vinaigrette.

**MANGO CAESAR SHRIMP SALAD ♦ 19**  
Grilled shrimp on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese.  
*Substitute for Grilled Chicken 17*

**GRILLED CHICKEN SALAD ♦ 16**  
Grilled chicken breast served over field greens tossed with caramelized onions in red wine vinaigrette.  
*Substitute for Shrimp- 18, Churrasco (Balsamic) 22*

## PANES. *sandwiches*

Served with your choice of sweet plantains or fries.

**CUBANO ♦ 13**  
Classic Cuban Sandwich. Sliced ham, pork, swiss cheese and pickles in a pressed sandwich.

**CHA CHA CHICKEN SANDWICH ♦ 15**  
Grilled chicken topped with melted mozzarella and caramelized onions on pressed Cuban bread with garlic cilantro aioli.

**PAN CON LECHON ♦ 14**  
Pork Sandwich. Roast pork with grilled onions on hot-pressed Cuban bread.

**PAN CON BISTEC ♦ 15**  
Palomilla Steak Sandwich. Seasoned minute steak topped with grilled onions, lettuce and tomatoes on hot-pressed Cuban bread.

## SIDES.

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

## LOS POPULARES. *fan favorites*

**CHURRASCO ♦ 30 10 oz 45 16 oz**  
Black Angus Skirt Steak, char-grilled and served with our homemade chimichurri. Served with white rice & black beans and sweet plantains.

**MAR Y TIERRA ♦ 38**  
10 oz Black Angus Skirt Steak, chargrilled and topped with grilled shrimp, green peppers and onions. Served with white rice & black beans and sweet plantains.

**MAYI'S MAHI MAHI ♦ 20**  
Blackened-style Mahi Mahi topped with our fresh mango-tomato chutney. Served with yellow rice and steamed broccoli.

**CAMARONES AL AJILLO ♦ 20**  
Large shrimp sautéed in garlic, butter, lime and white wine. Served with white rice and sweet plantains.

**VACA FRITA ♦ 19**  
Marinated shredded beef grilled and topped with grilled onions. Served with white rice & black beans and sweet plantains.

### LA PAELLA. *for two ♦ 50*

A combination of scallops, shrimp, mussels, flounder, chicken and chorizo sausage cooked with a flavorful yellow rice. Served with sweet plantains. *Paella for one. 30*

## POR TEMPORADA. *seasonal*

**CHILINDRON DE CARNERO ♦ 26**  
Fall-off-the-bone tender lamb shank cooked in a tomato based sauce and topped with crispy onions. Served with white rice and sweet plantains.

**WHOLE SNAPPER MP**  
Fried whole Caribbean Snapper served with yellow rice and sweet plantains.

**CARIBBEAN RIBS ♦ 24**  
Half-rack of baby back ribs glazed with our guava barbecue sauce and topped with crispy onions. Served with french fries.

**ENCHILADO DE MARISCOS ♦ 25**  
Seafood Stew. Shrimp, scallops, mussels and flounder stewed in a light tomato, olive oil and white wine sauce. Served with white rice and sweet plantains.

## ABUELA ROSA'S RECIPES. *entrees*



**ROPA VIEJA ♦ 19**  
Flavorful shredded beef, slowly cooked with green peppers and onions in a light tomato-based sauce. Served with white rice & black beans and sweet plantains.

**PALOMILLA ♦ 19**  
Traditional Cuban minute steak, grilled with our homemade blend of spices, topped with gilled onions. Served with white rice & black beans and sweet plantains. *Empanizado 20*

**PICADILLO ♦ 18**  
Freshly ground beef, slowly cooked in a flavorful tomato-based sauce. Served with white rice & black beans and sweet plantains.

**BISTEC DE POLLO ♦ 18**  
Mojo grilled chicken breast, topped with grilled onions. Served with white rice & black beans and sweet plantains.

**POLLO ASADO ♦ 18**  
Slow roasted quarter, dark meat chicken, seasoned with a combination of garlic and herbs topped with grilled onions. Served with white rice & black beans and sweet plantains.

**ARROZ CON POLLO ♦ 19**  
Boneless chicken, onions, peppers, garlic and chorizo all sautéed in moist yellow rice. Served with sweet plantains.

**ARROZ RELLENO ♦ 18**  
Shredded flavorful chicken stuffed between layers of mozzarella cheese and yellow rice. Served with sweet plantains.

**LECHON ASADO ♦ 18**  
succulent pork, slow roasted for 8 hours, seasoned with citrus mojo and topped with grilled onions. Served with arroz moros and yucca.

**MASAS DE PUERCO ♦ 18**  
Fried pork chunks topped with grilled onions. Served with arroz moros and yucca.

**CHULETAS DE PUERCO ♦ 19**  
Marinated center cut pork chops grilled with onions. Served with white rice, black beans and sweet plantains.



