



PADRINO'S

Family. Cuban. Tradition.

IT ALL BEGINS HERE

ENTRADAS. starters

COMBINACIÓN CUBANA ♦ 17

Plantain Chips, Picadillo Empanadas, Ham Croquettes, and Black Bean Salsa.

SOPA DE POLLO ♦ 6

Homemade chicken noodle soup with fresh carrots.

TROPICAL CEVICHE ♦ 14

A refreshing combination of flounder, lime, chopped pineapple, passion fruit, cilantro, red and green peppers, and onions.

PICADILLO EMPANADAS ♦ 8

Crispy pastry filled with perfectly seasoned ground beef, served with our homemade guava chutney.

CALDO GALLEGO ♦ 8

White bean soup prepared with chunks of smoked ham, potatoes, and collard greens.

MARIQUITAS AND BLACK BEAN SALSA ♦ 10

Crispy plantain chips served with our fresh black bean salsa and garlic mojo. *Mariquitas & Mojo* 7

CROQUETAS DE JAMON ♦ 6

Traditional ham croquettes.

PANES. sandwiches

Served with your choice of sweet plantains or fries.

CUBANO ♦ 13

Cuban Sandwich. Ham, sliced roast pork, swiss cheese and pickles.

PAN CON BISTEC ♦ 15

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 ♦ 14

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

PAN CON POLLO ♦ 14

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

ABUELA ROSA'S RECIPES. entrees

Served with your choice of 3 sides



ROPA VIEJA ♦ 18

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

ENCHILADO DE MARISCOS ♦ 21

Seafood Stew. Shrimp, scallops, and fish stewed in a light tomato, olive oil and white wine sauce.

PALOMILLA ♦ 18

A traditional Cuban marinated minute steak topped with sautéed onions. *Empanizado* ♦ 19

BISTEC DE POLLO ♦ 17

Marinated grilled chicken breast covered with sautéed onions.

PICADILLO ♦ 17

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

ARROZ RELLENO ♦ 17

Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese.

LECHON ASADO ♦ 17

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

POLLO ASADO ♦ 17

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

MASAS DE PUERCO ♦ 17

Fried pork chunks topped with grilled onion.

CAMARONES ENCHILADOS ♦ 19

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

CHULETAS DE PUERCO ♦ 18

Marinated center cut pork chops grilled with onions.

SIDES.

White Rice. 4

Yellow Rice. 5

Moros. 5

Black Beans. 4

Yucca. 4

Maduros (Sweet Plantains). 4

Tostones (Green Plantains). 5

Broccoli. 5

French Fries. 4



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.

ENSALADAS. ensaladas

HOUSE SALAD ♦ 6

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

GRILLED CHICKEN SALAD ♦ 15

Grilled chicken breast served over field greens tossed with caramelized onions in red wine vinaigrette. *Substitute for Shrimp* 17. *Churrasco (balsamic)* 24

MANGO CAESAR SHRIMP SALAD ♦ 18

Grilled shrimp on a bed of crisp Romaine Lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. *Substitute for chicken* 16

LOS POPULARES. fan favorites

CHURRASCO

Black Angus Skirt Steak, char-grilled and served with our homemade chimichurri. *10oz - 30 ♦ 16oz - 45*

VACA FRITA ♦ 19

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 ♦ 19

Shrimp sautéed in a white wine, garlic sauce.

POLLO A LA JARDINERA ♦ 18

Chunks of chicken breast sauteed with green peppers, red peppers and onions.

MAR Y TIERRA ♦ 38

10 oz Black Angus Skirt Steak, chargrilled and topped with grilled shrimp, green peppers and onions.

MAYI'S MAHI MAHI ♦ 21

Blackened-style Mahi Mahi topped with our fresh mango-tomato chutney.

LA PAELLA. ♦ 30

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

DESSERTS

FLAN ♦ 6

A Cuban favorite! Velvety custard topped with soft caramel sauce.

PUDIN DE PAN ♦ 8

A homemade bread pudding with raisins and a hint of coconut.sauce.

TRES LECHES ♦ 7

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

* 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. ♦ 10



- CLASSIC
- MANGO
- POMEGRANATE
- GUAVA
- COCONUT
- STRAWBERRY
- PASSION FRUIT
- LYCHEE
- PINEAPPLE
- PEACH

CERVEZAS. *beer*

CUBAN STYLE

- Hatuey (Lager)
- Tropi Crystal (Pilsner)

IMPORTED

- Corona
- Presidente
- Heineken
- Stella Artoiss

SANGRIA.

RED SANGRIA
Glass 9 ♦ Carafe 28

TINTO. *red*

CAB SAUV

Los Vascos, Cochagua Valley, Chile ♦ 8/34
Juggernaut, Hillside California ♦ 12/46

TEMPRANILLO

Tridente. Castilla y Leon, Spain ♦ 10/38

MALBEC

Diseno. Mendoza, Argentina. ♦ 9/34

MERLOT

Santa Ema Reserve, Maipo Valley,
Chile ♦ 9/34

PINOT NOIR

Cono Sur. Valle de Colchagua, Chile ♦ 9/32

BLANCO. *white*

RIESLING

Thomas Schmitt QBA,
Mosel, Germany. ♦ 10/38

PINOT GRIGIO

Gabbiano, Veneto Italy ♦ 8/32

CHARDONNAY

Wente Estate Grown, CA. ♦ 9/35
Sonoma Cutrer. Russian Riven Ranches,
CA. ♦ 13/48

ROSÉ

Campo Viejo. Spain ♦ 8/34

SAUV BLANC

Oyster Bay. Marlborough,
New Zealand ♦ 9/36

LIMONADAS. *limeades*



CLASSIC ♦ 5

MANGO ♦ 7

COCO-PINA ♦ 7

TROPICAL ♦ 7



NO-ALCOHOLICO

Try our Limeade made fresh to order

Iron Beer ♦ 2.5

Materva ♦ 2.5

Coca-Cola Products ♦ 2.75

Jupiña ♦ 2.50

Malta ♦ 3

Ice Tea ♦ 3.50

Fiji Water 500ml ♦ 3.50 - IL ♦ 4.95

San Pellegrino 500ml ♦ 3.75 - 750ml 5.50