

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 ♦ 18
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 ♦ 15
Grilled chicken breast served over field greens tossed with caramelized onions in red wine vinaigrette.
Substitute for Shrimp- 17, Churrasco (Balsamic) 21

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 ♦ 23
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 ♦ 18
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 ♦ 18
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 19*

PICADILLO ♦ 17
Freshly ground beef, slowly cooked in a flavorful tomato-based sauce. Served with white rice & black beans and sweet plantains.

BISTEC DE POLLO ♦ 17
Mojo grilled chicken breast, topped with grilled onions. Served with white rice & black beans and sweet plantains.

POLLO ASADO ♦ 17
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 ♦ 18
Boneless chicken, onions, peppers, garlic and chorizo all sautéed in moist yellow rice. Served with sweet plantains.

ARROZ RELLENO ♦ 17
Shredded flavorful chicken stuffed between layers of mozzarella cheese and yellow rice. Served with sweet plantains.

LECHON ASADO ♦ 17
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 ♦ 17
Fried pork chunks topped with grilled onions. Served with arroz moros and yucca.

CHULETAS DE PUERCO ♦ 18
Marinated center cut pork chops grilled with onions. Served with white rice, black beans and sweet plantains.



PADRINO'S

Family. Cuban. Tradition.

It's been an honor to serve the Plantation community and our guests for the last 30 years. We look forward to honoring our past while celebrating our future in this new location with you. Thank you for being a part of our story.

BEBIDAS. drinks

IT'S MOJITO TIME

MOJITOS.



CLASSIC ♦ 12

Don Q, lime, mint

PASSION ♦ 13

Bacardi Superior, passion fruit, lime, mint

SUMMER ♦ 13

Don Q Gold, pineapple, coconut, lime, mint

PRIMO ♦ 14

14- years aged Brugal 1888, lime, agave, Angostura Bitters

SPICY MANGO ♦ 13

Bacardi Superior, mango, jalapeño, lime, mint

SANGRIA

RED ♦ WHITE ♦ ROSÉ

Glass 9 Carafe 28

Sangría Flight 22



COCTELES.

PALMA ♦ 13

Redemption Rye Whiskey, agave, lime

GUAVA'RITA ♦ 13

Espolon Tequila, guava, agave, lime

CIELO ♦ 13

Tito's Vodka, coconut, passion fruit, lime, Angostura bitters

PINAR DEL RIO ♦ 14

“Old Cuban”. Havana Club Añejo Rum, fresh mint, lime, Angostura bitters topped with Sparkling Wine

ROSA ♦ 14

Tito's Vodka, Rose, St Germaine, lime

EVA ELENA ♦ 14

Aviation Gin, St. Germain, fresh cucumber, lime

BLANCO. white

CHARDONNAY	Sea Sun by Caymus, CA ♦ 12/42
PINOT GRIGIO	Maso Canali. Trentino, Italy ♦ 12/42
SAUV BLANC	Kim Crawford. Marlborough, NZ ♦ 13/46
ROSÉ	The Beach by Whispering Angel. Provence ♦ 12 / 42
ALBARIÑO	Mar de Frades. Rias Biax, Spain ♦ 60
CHARDONNAY	Freemark Abbey. Napa Valley, CA ♦ 75

TINTO. red

PINOT NOIR	Portlandia. Willamette Valley, OR ♦ 13/44
TEMPRANILLO	Ramon Bilbao Crianza. Rioja, Spain ♦ 13/44
MALBEC	Clos de los Siete. Mendoza, ARG ♦ 13/48
CAB SAUV	Juggernaut. CA ♦ 13/46
TEMPRANILLO	Ysios Reserva. Rioja, Spain ♦ 65
MALBEC	Maal Imposible. Mendoza, ARG ♦ 60
CAB SAUV	Austin Hope. Paso Robles, CA ♦ 80
RED BLEND	Abstract by Orin Swift. CA ♦ 75

ESPUMOSO. sparkling

PROSECCO	Mionetto. Italy ♦ 9
ROSE CAVA	Segura Viudas Brut. Spain ♦ 9
CHAMPAGNE	Perrier Jouet ♦ 90

CERVEZAS. beer

DRAFT ♦ 7
Single in Havana (Guava Blonde Ale). Barrel of Monks
Mangolandia (Mango Blonde Ale). Veza Sur
La Original (Amber Lager). Cerveceria La Tropical
El Farito. (IPA). The Tank Brewing

CUBAN STYLE ALE ♦ 6

Hatuey (Lager)
Tropi Crystal (Pilsner)

BOTTLES ♦ 6

Corona (Pale Lager)
Presidente (Pilsner)
Michelob Ultra (Light Lager)

LIMONADAS. limeades



CLASSIC ♦ 5	MANGO ♦ 7
COCO-PINA ♦ 7	TROPICAL ♦ 7

no-alcoholico

Ice Tea ♦ 3	Iron Beer ♦ 3	Malta ♦ 4	Fiji Water 500ml ♦ 3.50 - 1L ♦ 4.95
Coca-Cola Products ♦ 3	Materva ♦ 3	Jupiña ♦ 3	San Pellegrino 500ml ♦ 3.75 - 750ml ♦ 5.50

CUBAN FOR ALL
1976