



PADRINO'S

Family. Cuban. Tradition.

Chef's Summer Menu

TROPICAL SURF & TURF

COCTEL



LA OLA BLANCA ♦ 15

Diplomático Planas rum shaken with guanábana and lime.
Bright, creamy, and refreshingly tropical.

ENTRADAS

MOFONGO WITH GARLIC SHRIMP ♦ 18

A combination of a sweet & green plantain mashed with bacon and topped with shrimp sautéed in a garlic sauce. Known to Cubans as "fufú".

BACON WRAPPED PLANTAINS ♦ 14

Sweet plantains wrapped in bacon, finished with a drizzle of guava crema and crumbled queso fresco.

PRINCIPALES

LOBSTER ZARZUELA ♦ 46

Seafood stew with lobster tail, shrimp, scallops, and mussels in a rich tomato-herb broth. Served with white rice and tostones.

RIBEYE WITH CUBAN SAZÓN BUTTER ♦ 48

14 oz. ribeye, chargrilled and topped with our savory Cuban-Style butter made with garlic, onion, and house seasoning. Served with creamy yuca mash.

POSTRE

GOLDEN TROPIC ♦ 12

Dulce de leche banana bread, topped with vanilla ice cream and drizzled with Licor 43, Crème Brûlée.