

## ENTRADAS. *starters*

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

**FIESTA TOSTONES ♦ 13**  
Pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese and our fresh pico de gallo.

**PICADILLO EMPANADAS ♦ 10**  
Crispy pastry filled with perfectly seasoned ground beef. Served with our homemade mango chutney.

**TROPICAL CEVICHE ♦ 15**  
A refreshing combination of flounder, lime, chopped pineapple, passion fruit, cilantro, red & green peppers, and onions.

**MARIQUITAS & BLACK BEAN SALSA ♦ 11**  
Crispy plantain chips served with our fresh black bean salsa and garlic mojo.  
*Mariquitas & Mojo 7*

**CROQUETAS DE JAMON ♦ 8**  
Traditional ham croquettes served with garlic cilantro aioli.

**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 CESAR SHRIMP SALAD ♦ 19**  
Grilled shrimp on a bed of crisp Romaine lettuce, tossed in our house mango Cesar dressing and fresh parmesan cheese.  
*Substitute for Grilled Chicken 18*

**GRILLED CHICKEN SALAD ♦ 17**  
Grilled chicken breast served over field greens tossed with caramelized onions in red wine vinaigrette.  
*Substitute for Shrimp- 19, Churrasco (Balsamic) 22*

## PANES. *sandwiches*

Served with your choice of sweet plantains or fries.

**CUBANO ♦ 15**  
Classic Cuban Sandwich. Sliced ham, pork, swiss cheese, and pickles in a pressed sandwich.

**LA VACA LOLA ♦ 19**  
Vaca Frita (marinated shredded flank steak), garlic aioli, and sweet plantains on hot-pressed Cuban bread.

**CHA CHA CHICKEN ♦ 17.5**  
Grilled chicken and caramelized onions topped with melted mozzarella between hot-pressed Cuban bread.

**THE TRUFFLE PIG ♦ 18.5**  
Slow roasted shredded pork drizzled with honey truffle and topped with crispy fried onions on hot-pressed Cuban bread.

**PAN CON BISTEC ♦ 17.5**  
Palomilla Steak Sandwich. Juicy seasoned minute steak topped with sautéed onions. Served with hot-pressed Cuban bread topped with lettuce and tomato.

**PAN CON LECHON ♦ 16.5**  
Pork sandwich. Roast pork with grilled onions on hot-pressed Cuban bread.

## LOS POPULARES. *fan favorites*

**CHURRASCO \* ♦ 32 10 oz 46 16 oz**  
Skirt Steak, char-grilled and served with our homemade chimichurri. Served with white rice, black beans, and plantains.

**MAR Y TIERRA \* ♦ 39**  
10 oz Skirt Steak, chargrilled and topped with grilled shrimp, green peppers, and onions. Served with white rice, black beans, and plantains.

**MAYI'S MAHI MAHI ♦ 23**  
Blackened-style Mahi Mahi topped with our fresh mango-tomato salsa. Served with yellow rice and steamed broccoli.

**CAMARONES AL AJILLO ♦ 23**  
Large shrimp sautéed in garlic, butter, lime, and white wine. Served with white rice and plantains.

**VACA FRITA ♦ 23**  
Marinated shredded beef grilled and topped with grilled onions. Served with white rice, black beans, and 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 plantains. *Paella for one. 30*

## ABUELA ROSA'S RECIPES. *entrees*



**ROPA VIEJA ♦ 22**  
Shredded beef, slowly cooked with green peppers and onions in a light tomato-based sauce. Served with white rice, black beans, and plantains.

**PALOMILLA \* ♦ 22**  
Traditional Cuban minute steak, grilled with our homemade blend of spices topped with grilled onions. Served with white rice, black beans, and plantains. *Empanizado. 23*

**PICADILLO ♦ 19**  
Freshly ground beef, slowly cooked in a flavorful tomato-based sauce. Served with white rice, black beans, and plantains.

**BISTEC DE POLLO ♦ 20**  
Mojo grilled chicken breast, topped with grilled onions. Served with white rice, black beans, and plantains.

**POLLO ASADO ♦ 19**  
Slow roasted quarter, dark meat chicken, seasoned with combination of garlic and herbs, topped with grilled onions. Served with white rice, black beans, and plantains.

**ARROZ CON POLLO ♦ 21**  
Boneless chicken, onions, peppers, garlic, and chorizo all sautéed in moist yellow rice. Served with plantains.

**ARROZ RELLENO ♦ 20**  
Shredded flavorful chicken stuffed between layers of mozzarella cheese and yellow rice. Served with plantains.

**LECHON ASADO ♦ 20**  
Succulent pork, slow roasted for 8 hours, seasoned with citrus mojo and topped with grilled onions. Served with moros and yucca.

**MASAS DE PUERCO ♦ 20**  
Fried pork chunks topped with grilled onions. Served with moros and yucca.

**CHULETA DE PUERCO ♦ 21**  
Marinated center cut pork chops grilled with onions. Served with white rice, black beans, and plantains.

## POSTRES. *desserts*

**FLAN ♦ 7**  
A Cuban favorite! Velvety custard topped with soft caramel sauce.

**PASTEL DE LIMON ♦ 10**  
Padrino's take on Key Lime Pie. Our silky lemon pie layered between crunchy graham crust.

**TRES LECHES ♦ 12**  
Padrino's Homemade semi-sponge cake saturated in a combination of three milks. Served with an array of toppings.

## SIDES

**BLACK BEANS ♦ 4**  
**YELLOW RICE ♦ 5**  
**MOROS ♦ 5**  
**WHITE RICE & BLACK BEANS ♦ 6**  
**STEAMED BROCCOLI ♦ 5.5**  
**BOILED YUCCA ♦ 4**  
**FRENCH FRIES ♦ 4.5**  
**TOSTONES ♦ 5.5**  
Green Plantains.  
**MADUROS ♦ 5**  
Sweet Plantains.