

Family. Cuban. Tradition.

ENTRADAS. starters

CUBAN COMBINATION + 19

Mariquitas, croquetas de jamon, picadillo empanadas, fiesta tostones, and black bean salsa.

MARIQUITAS + 7

Crispy plantain chips. Served with garlic mojo.

PICADILLO EMPANADAS + 9

Crispy pastry filled with perfectly seasoned ground beef. Served with our homemade mango chutney.

BLACK BEAN SALSA + 10

Black beans, tomatoes, onions, lime and cilantro. Served with mariquitas.

CROQUETAS DE JAMON + 8

Traditional ham croquettes served with our garlic cilantro aioli.

FIESTA TOSTONES • 7 2 qty 13 4 qty Hand pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese and our fresh cilantro tomato salsa.

TROPICAL CEVICHE • 15

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

SOPA DE POLLO + 6

Home made chicken noodle soup with fresh carrots.

CALDO GALLEGO + 8

Homemade white bean soup.

· · · · · · · · · · · LUNCH

BISTEC DE POLLO • 13

Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans, and plantains.

LECHON ASADO + 13

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

POLLO ASADO + 13

Slow roasted quarter chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions. Served with white rice, black beans, and plantains.

CHURRASCO + 20 8oz

A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans, and plantains.

SANDWICH CUBANO + 13

A pressed sandwich stuffed with a combination of ham, sliced roasted pork, Swiss cheese, and pickles.

PALOMILLA + 14

A traditional Cuban marinated minute steak topped with sautéed onions. Served with white rice, black beans, and plantains.

MAYI'S MAHI MAHI + 14

Blackened-style Mahi Mahi topped with our fresh mango-tomato salsa. Served with yellow rice and steamed broccoli.

ROPA VIEJA + 14

Shredded flank steak slow cooked with green peppers and onions in a light sauce. Served with white rice, black beans, and plantains.

PICADILLO + 13

Freshly ground seasoned beef slow cooked in a light tomato sauce. Served with white rice, black beans, and plantains.

GRILLED CHICKEN SALAD + 13

Field greens tossed with caramelized onions in red wine vinaigrette topped with marinated grilled chicken breast.

ENSALADAS.salads

PADRINO'S HOUSE SALAD + 6

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

MANGO CAESAR SHRIMP SALAD + 19

Grilled chicken on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. Substitute for Grilled Chicken, 18

GRILLED CHICKEN SALAD + 17

Field greens tossed with caramelized onions and red wine vinaigrette.
Shrimp, 18 Churrasco (balsamic), 22

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.

18% gratuity will be added to parties of 6 or more guests.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PANES. sandwiches

With your choice of sweet plantains or french fries

THE TRUFFLE PIG + 18.5

Slow roasted shredded pork drizzled with honey truffle and topped with crispy fried onions on hot-pressed Cuban bread.

CHA CHA CHICKEN • 17.5

Grilled chicken and caramelized onions topped with melted mozzarella between hot-pressed Cuban bread.

POPULARES. favorites

CHURRASCO • 32 10oz 46 16oz A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans and plantains.

VACA FRITA + 23

Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans, and plantains.

ARROZ CON POLLO + 21

Boneless chicken, onions, peppers, garlic, and chorizo all sautéed onions in moist yellow rice. Served with plantains.

ARROZ RELLENO + 20

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

MASAS DE PUERCO + 20

Fried pork chunks topped with grilled onion. Served with moros and yucca.

LA VACA LOLA + 19

Vaca Frita (marinated shredded flank steak), garlic aioli, and sweet plantains 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.

CAMARONES AL AJILLO + 23

Large shrimp sautéed in a white wine, garlic sauce. Served with white rice and plantains.

CHULETAS DE PUERCO + 21

Marinated center cut pork chops grilled with onions. Served with white rice, black beans, and plantains.

MAR Y TIERRA • 39

10 oz Steak, char-grilled and topped with grilled shrimp, green peppers, and 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 flavorful yellow rice. Served with plantains. Paella for one, 30