



ENTRADAS.starters

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

Crispy plantain chips. Served with garlic mojo.

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

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

Traditional ham croquettes served with our garlic cilantro aioli.

Hand pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese, and our fresh cilantro tomato salsa.

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

Home made chicken noodle soup with fresh carrots.

Homemade white bean soup.

LUNCH



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

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

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.

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

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

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

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

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

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

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

ENSALADAS.salads

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

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

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

SIDES

Green Plantains.

Sweet Plantains.

PANES. sandwiches

With your choice of sweet plantains or french fries

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

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

POPULARES.*favorites*

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

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

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

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

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

Vaca Frita (marinated shredded flank steak), garlic aioli, and sweet plantains on hot-pressed Cuban bread.

Palomilla Steak Sandwich. Juicy seasoned minute steak topped with sautéed onions. Served with hot-pressed Cuban bread topped with lettuce and tomato.

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

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

10 oz Steak, char-grilled and topped with grilled shrimp, green peppers, and onions. Served with white rice, black beans, and plantains.

A combination of scallops, shrimp, mussels flounder, chicken, and chorizo sausage cooked with a flavorful yellow rice. Served plantains. **Paella for one, 30**

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