



PADRINO'S

Family. Cuban. Tradition.

Chef's FALL MENU

Bold & Earthy

COCTEL.

THE FARAH ♦ 15

A fall inspired fig martini featuring Tito's vodka, Carpano Bianco Vermouth. Elegant balance of warmth and sweetness. Bold yet graceful, just like its namesake, the youngest of our fourth generation.

ENTRADAS. *starters*

LECHÓN TRUFFLE FLATBREAD ♦ 17

Warm flatbread layered with slow-roasted pork, melted mozzarella cheese, sliced sweet plantains, and a drizzle of truffle honey.

BLACK BEAN HUMMUS ♦ 11

A Cuban twist on a Mediterranean classic, creamy black bean hummus. Served with crispy plantain chips for dipping.

PRINCIPALES. *entrees*

LAMB CHOPS WITH MINT CHIMI ♦ 40

Grilled lamb chops topped with vibrant mint chimichurri. Served with yuca mash.

BRAISED OXTAIL ♦ 36

Rabo Encendido. Tender Oxtail braised with peppers, onions, finished in a bold tomato and red wine sauce. Served with white rice and sweet plantains.

POSTRE.

BREAD PUDDING ♦ 11

Pudin de Pan. A homemade bread pudding with raisins and a hint of coconut.