



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 grouper, 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 CAESAR 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 ♦ 16
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* ♦ 34 10oz 48 16oz
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 ♦ 24
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, grouper, chicken, and chorizo sausage cooked with a flavorful yellow rice. Served with plantains. *Paella for one. 30*

ABUELA ROSA'S RECIPES. *entrees*



ROPA VIEJA ♦ 23
Shredded beef, slowly cooked with green peppers and onions in a light tomato-based sauce. Served with white rice, black beans, and plantains.

PALOMILLA* ♦ 23
Traditional Cuban minute steak, grilled with our homemade blend of spices topped with grilled onions. Served with white rice, black beans, and plantains. *Empanizado/Breaded. 24*

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

BISTEC DE POLLO ♦ 21
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 ♦ 22
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 ♦ 21
Succulent pork, slow roasted for 8 hours, seasoned with citrus mojo and topped with grilled onions. Served with moros and yuca.

MASAS DE PUERCO ♦ 21
Fried pork chunks topped with grilled onions. Served with moros and yuca.

CHULETA DE PUERCO ♦ 22
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 YUCA ♦ 4
- FRENCH FRIES ♦ 4.5
- TOSTONES ♦ 5.5
Green Plantains.
- MADUROS ♦ 5
Sweet Plantains.



COCTELES. cocktails

CLASSIC MOJITO ♦ 12

Don Q, lime, mint.

PASSION MOJITO ♦ 13

Don Q, passion fruit, lime, mint.

SPICY MANGO MOJITO ♦ 13

Don Q, mango, jalapeño, lime, mint.

SUMMER MOJITO ♦ 13

Don Q Gold, pineapple, coconut, lime, mint.

PRIMO MOJITO ♦ 14

14 years aged Brugal 1888, lime, agave, Angostura bitters.

CUBAN ESPRESSO MARTINI ♦ 15

Padrino's Cuban Coffee, Tito's Vodka, Chocolate Bitters.

GUAVA'RITA ♦ 13

Milagro Tequila, guava, agave, lime.

EVA ELENA ♦ 15

Hendricks Gin, St. Germaine, cucumber, lime.

CIELO ♦ 13

Tito's Vodka, coconut, passion fruit, lime, Angostura bitters.

PINAR DEL RIO ♦ 14

“Old Cuban”. Havana Club Añejo Rum, fresh mint, lime, Angostura bitters, topped with Sparkling Wine.

CLASSIC MULE ♦ 14

Tito's Vodka, lime, Fever-Tree Ginger Beer.

MAMAJUANA OLD FASHIONED ♦ 15

Buffalo Trace Bourbon, Candela Mamajuana, cardamom bitters
“We can't confirm nor deny the rumors about Mamajuana.”

GOLD MOJITO

A celebratory twist on the classic mojito with Don Q Gold Rum, fresh mint, bright lime, and a glimmer of sweetness, finished with edible gold glitter,a shimmering toast to 50 golden years ♦ 13

Snap a photo, post and tag @PadrinosCuban and receive gift certificates, merch, and more!

SANGRIA

GLASS ♦ 9 | CARAFE ♦ 28

Red
White
Rosé

SANGRIA FLIGHT ♦ 22

A trio of house-made sangrias
red, white, and rosé.

ZERO-PROOF
COCKTAILS

ROMERO AZUL ♦ 10

Blueberry, rosemary, classic tonic.

LAVANDITA ♦ 10

Lavender, lime, classic tonic.

PIÑA FRESCA ♦ 10

Pineapple, mint, tropical tonic.
Allergens: Contains nuts

LIMONADAS

CLASSIC ♦ 5

MANGO ♦ 7

COCO-PIÑA ♦ 7

TROPICAL ♦ 7

BLANCO. white

CHARDONNAY

Sea Sun by Caymus, CA ♦ 12/42

PINOT GRIGIO

Maso Canali. Trentino, Italy ♦ 13/42

SAUV BLANC

Squealing Pig. Marlborough, NZ ♦ 13/44

ROSÉ

The Beach by Whispering Angel. Provence ♦ 12/42

ALBARIÑO

Mar de Frades. Rias Baixas, Spain ♦ 60

CHARDONNAY

Freemark Abbey. Napa Valley, CA ♦ 75

TINTO. red

PINOT NOIR

Westmount. Willamette Valley, OR ♦ 13/44

TEMPRANILLO

Ramon Bilbao Crianza. Rioja, Spain ♦ 13/44

MALBEC

Clos de los Siete. Mendoza, ARG ♦ 14/48

CAB SAUV

Animal by Catena. Mendoza, ARG. Organic ♦ 14/46

TEMPRANILLO

Ysios Reserva. Rioja, Spain ♦ 65

MALBEC

Maal Imposible. Mendoza, ARG ♦ 60

CAB SAUV

Austin Hope. (IL) Paso Robles, CA ♦ 90

RED BLEND

Abstract by Orin Swift. CA ♦ 75

ESPUMOSO. sparkling

PROSECCO

Mionetto. Italy ♦ 9

ROSE CAVA

Segura Viudas Brut. Spain ♦ 9

CHAMPAGNE

Perrier Jouet ♦ 90

CERVEZAS. beer

LOCAL CRAFT

Single in Havana (Guava Blonde Ale). Barrel of Monks ♦ 8.5

CocoLeo (Coconut Light Ale) . Lost City Brewing Co ♦ 8.5

La Original (Amber Lager). Cerveceria La Tropical ♦ 8

El Farito (IPA). The Tank Brewing ♦ 9

CUBAN STYLE ALE ♦ 6.5

Hatuey (Lager)

Tropi Crystal (Pilsner)

BOTTLES ♦ 6.5

Corona (Pale Lager)

Presidente (Pilsner)

non-alcoholic

Iron Beer ♦ 3

Malta ♦ 4

Fiji Water ♦ 3.5 500 ml ♦ 4.95 1L

Coca-Cola Products ♦ 3

Iced Tea ♦ 3.75

Materva ♦ 3

Jupiña ♦ 3

San Pellegrino ♦ 3.75 500 ml ♦ 5.5 750 ml

Fever-Tree Ginger Ale ♦ 4