



**PADRINO'S**  
Cuban Restaurant  
SOUTH FLORIDA'S TIME TESTED TRADITION

# CHEF'S WINTER MENU

## CUBAN COMFORT FOOD

### COCTEL.

#### **WHITE GUAVA ♦ 13**

Diplomático Planas, aged white rum, guava, coconut, rosemary and lime.  
Smooth, bright, and lightly herbal with a winter-tropical finish.

### ENTRADAS. *starters*

#### **TRÍO CRIOLLO ♦ 18**

Golden yuca boats filled with chicken, chorizo, and shrimp.  
Made with our original yuca recipe, featuring Cuban seasonings  
and bacon for rich, traditional flavor.

#### **TAMAL CON PANCETA IBÉRICA ♦ 14**

Tender tamal topped with crispy Iberico pork belly, drizzled  
in a sweet-savory red sauce, and finished with a crackling chicharrón.  
Cuban comfort with a gourmet twist.

### PRINCIPALES. *entrees*

#### **LAMB SHANK CHILINDRON ♦ 32**

Chilindrón de Carnero. Fall-off-the-bone tender lamb shank braised  
in a tomato-based sauce topped with crispy onions. Served with  
white rice and sweet plantains.

#### **WHOLE SNAPPER ♦ MP**

Pargo Frito. Fried whole Caribbean snapper. Served with  
yellow rice and sweet plantains.

### POSTRE.

#### **CHEESECAKE FLAN ♦ 11**

Flan de Queso. Housemade flan with cream cheese topped with caramel sauce.

Add a Mini Coquito (3oz) for perfect pairing, 6