



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