



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 • 9

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

TROPICAL CEVICHE* • 14

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

MARIQUITAS & BLACK BEAN SALSA • 10

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- 18, Churrasco (Balsamic)*22*

PANES. sandwiches

Served with your choice of sweet plantains or fries.

CUBANO • 15

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* • 32 10oz 46 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 • 22

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 • 21

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

PALOMILLA* • 21

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. 21*

PICADILLO • 18

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

BISTEC DE POLLO • 19

Mojo grilled chicken breast, topped with grilled onions. Served with white rice, black beans, and plantains.

POLLO ASADO • 18

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 • 20

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

ARROZ RELLENO • 19

Shredded flavorful chicken stuffed between layers of mozzarella cheese and yellow rice. Served with plantains.

LECHON ASADO • 19

Succulent pork, slow roasted for 8 hours, seasoned with citrus mojo and topped with grilled onions. Served with moros and yuca.

MASAS DE PUERCO • 20

Fried pork chunks topped with grilled onions. Served with moros and yuca.

CHULETA DE PUERCO • 21

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). Uncommon Path Brewing • 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