



PADRINO'S Cuban Restaurant

SOUTH FLORIDA'S TIME TESTED TRADITION

ENTRADAS *.starters*

CUBAN COMBINATION ♦ 19

Mariquitas, croquetas de jamon, picadillo empanadas, fiesta tostones, and black bean salsa.

MARIQUITAS ♦ 7

Crispy plantain chips. Served with garlic mojo.

PICADILLO EMPANADAS ♦ 9

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

BLACK BEAN SALSA ♦ 10

Black beans, tomatoes, onions, lime and cilantro. Served with mariquitas.

CROQUETAS DE JAMON ♦ 8

Traditional ham croquettes served with our garlic cilantro aioli.

FIESTA TOSTONES ♦ 7 2 qty ♦ 13 4 qty

Hand pressed green plantains, topped with creole chicken or chorizo sausage, melted cheese and our fresh cilantro tomato salsa.

TROPICAL CEVICHE* ♦ 14

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

SOPA DE POLLO ♦ 6

Home made chicken noodle soup with fresh carrots.

CALDO GALLEGO ♦ 8

Homemade white bean soup.

LUNCH



BISTEC DE POLLO ♦ 13

Marinated grilled chicken breast covered with sautéed onions. Served with white rice, black beans, and plantains.

LECHON ASADO ♦ 13

Slow roasted pork, seasoned with citrus mojo and topped with sautéed onions. Served with moros and yuca.

POLLO ASADO ♦ 13

Slow roasted quarter chicken seasoned with a combination of fresh ground garlic and herbs topped with sautéed onions. Served with white rice, black beans, and plantains.

CHURRASCO* ♦ 20 8oz

A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans, and plantains.

SANDWICH CUBANO ♦ 13

A pressed sandwich stuffed with a combination of ham, sliced roasted pork, Swiss cheese, and pickles.

PALOMILLA* ♦ 14

A traditional Cuban marinated minute steak topped with sautéed onions. Served with white rice, black beans, and plantains.

MAYI'S MAHI MAHI ♦ 14

Blackened-style Mahi Mahi topped with our fresh mango-tomato salsa. Served with yellow rice and steamed broccoli.

ROPA VIEJA ♦ 14

Shredded flank steak slow cooked with green peppers and onions in a light sauce. Served with white rice, black beans, and plantains.

PICADILLO ♦ 13

Freshly ground seasoned beef slow cooked in a light tomato sauce. Served with white rice, black beans, and plantains.

GRILLED CHICKEN SALAD ♦ 13

Field greens tossed with caramelized onions in red wine vinaigrette topped with marinated grilled chicken breast.

ENSALADAS *.salads*

PADRINO'S HOUSE SALAD ♦ 6

Crisp field greens, tomatoes, onions, and carrots. Tossed with our balsamic vinaigrette.

MANGO CAESAR SHRIMP SALAD ♦ 19

Grilled chicken on a bed of crisp Romaine lettuce, tossed in our house mango Caesar dressing and fresh parmesan cheese. Substitute for Grilled Chicken, 18

GRILLED CHICKEN SALAD ♦ 17

Field greens tossed with caramelized onions and red wine vinaigrette. Shrimp, 18 Churrasco (balsamic)*, 22

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.

PANES *.sandwiches*

With your choice of sweet plantains or french fries

THE TRUFFLE PIG ♦ 18.5

Slow roasted shredded pork drizzled with honey truffle and topped with crispy fried onions on hot-pressed Cuban bread.

CHA CHA CHICKEN ♦ 17.5

Grilled chicken and caramelized onions topped with melted mozzarella between hot-pressed Cuban bread.

LA VACA LOLA ♦ 19

Vaca Frita (marinated shredded flank steak), garlic aioli, and sweet plantains 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.

POPULARES *.favorites*

CHURRASCO* ♦ 32 10oz 46 16oz

A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans and plantains.

VACA FRITA ♦ 22

Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans, and plantains.

ARROZ CON POLLO ♦ 20

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

ARROZ RELLENO ♦ 19

Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese. Served with plantains.

MASAS DE PUERCO ♦ 20

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

CAMARONES AL AJILLO ♦ 23

Large shrimp sautéed in a white wine, garlic sauce. Served with white rice and plantains.

CHULETAS DE PUERCO ♦ 21

Marinated center cut pork chops grilled with onions. Served with white rice, black beans, and plantains.

MAR Y TIERRA* ♦ 39

10 oz Steak, char-grilled and topped with grilled shrimp, green peppers, and 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 flavorful yellow rice. Served with plantains. Paella for one, 30

18% gratuity will be added to parties of 8 or more guests.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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