



# 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.

### 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.

#### 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.

#### 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 a flavorful yellow rice. Served with plantains. Paella for one, 30

\* 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

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## 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

## non-alcoholic

- Iron Beer • 3
- Malta • 4
- Fiji Water • 3.5 500 ml • 4.95 IL
- 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

## 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)