



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

Chef's SPRING Light & Fresh MENU

COCTEL.

HONEY PALOMA ♦ 15

A refreshing blend of LALO tequila, fresh grapefruit, lime, and a touch of honey. Creating a bright, smooth twist on the classic Paloma.

ENTRADAS. *starters*

CITRUS CRISPY SHRIMP ♦ 18

Crispy shrimp tossed in a bright citrus sauce, combining sweetness and a subtle touch of heat.

TROPICAL BURRATA ♦ 20

Creamy burrata paired with grilled pineapple, fresh watermelon, and prosciutto, finished with basil olive oil and balsamic glaze.

PRINCIPALES. *entrees*

CARRIBBEAN RIBS ♦ 25

Half-rack of baby back ribs glazed with our guava barbecue sauce and topped with crispy onions. Served with French fries.

BALSAMIC DIJON GLAZED SALMON ♦ 24

Oven-roasted salmon finished with a rich balsamic-Dijon glaze, balancing sweet, tangy, and savory notes. Served with yellow rice and steamed broccoli.

POSTRE.

PASSION FRUIT MOUSSE ♦ 10

Light and creamy passion fruit mousse layered over a crisp graham crumble base and topped with a passion fruit purée.