



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

# Chef's SUMMER MENU

## *Tropical Surf & Turf*

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### COCTEL

#### **BERRY SAGE • 14**

Hendrick's gin shaken with strawberry, lime, and agave, finished with aromatic sage for a bright, garden-fresh limeade cocktail.

### ENTRADAS

#### **MOFONGO WITH GARLIC SHRIMP • 18**

A combination of a sweet & green plantain mashed with bacon and topped with shrimp sautéed in a garlic sauce. Known to Cubans as "fufu".

#### **BACON WRAPPED PLANTAINS • 14**

Sweet plantains wrapped in bacon, finished with a drizzle of guava crema and crumbled queso fresco.

### PRINCIPALES

#### **CUBAN SEAFOOD STEW • 26**

Enchilado de mariscos. A rustic medley of shrimp, scallops, mussels and grouper simmered in a tomato, white wine broth. Served with yellow rice and sweet plantains.

#### **RIBEYE WITH CUBAN SAZÓN BUTTER • 39**

Chargrilled 14oz ribeye topped with our savory Cuban-Style butter made with garlic and onion and house seasoning. Served with roasted boniato drizzled with rosemary garlic aioli.

### POSTRE

#### **PUDIN DE PLATANO • 10**

Light, smooth layers of banana cream and vanilla pudding, with sponge cookies folded in for a balanced, creamy texture.