



PADRINO'S

Cuban Restaurant

SOUTH FLORIDA'S TIME TESTED TRADITION

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* • 33 10oz 47 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 • 23
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 • 22
Shredded beef, slowly cooked with green peppers and onions in a light tomato-based sauce. Served with white rice, black beans, and plantains.

PALOMILLA* • 22
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. 24*

PICADILLO • 19
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 • 21
Fried pork chunks topped with grilled onions. Served with moros and yuca.

CHULETA DE PUERCO • 22
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.