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*• 15
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.

18% gratuity will be added to parties of 6 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.

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*• 34 10oz **48** 16oz
A skirt steak char-grilled with our homemade chimichurri. Served with white rice, black beans and plantains.

VACA FRITA • 24
Marinated shredded flank steak grilled and topped with sautéed onions. Served with white rice, black beans, and plantains.

ARROZ CON POLLO • 23
Boneless chicken, onions, peppers, garlic, and chorizo all sautéed onions in moist yellow rice. Served with plantains.

ARROZ RELLENO • 21
Morsels of boneless chicken and mozzarella cheese between two layers of yellow rice, topped with mozzarella cheese. Served with plantains.

MASAS DE PUERCO • 22
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 • 23
Marinated center cut pork chops grilled with onions. Served with white rice, black beans, and plantains.

MAR Y TIERRA*• 40
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