



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.