



PADRINO'S

Family. Cuban. Tradition.

Chef's FALL MENU

Bold & Earthy

COCTEL.

THE FARAH ♦ 15

A fall inspired fig martini featuring Tito's vodka, Carpano Bianco Vermouth
Elegant balance of warmth and sweetness. Bold yet graceful, just like its namesake,
the youngest of our fourth generation.

ENTRADAS. *starters*

CHORIZO AND MANCHEGO CROQUETAS ♦ 11

Chorizo and Manchego croquetas served with salsa brava.

MASITAS CON CALABAZA ♦ 16

Mojo pork served over roasted pumpkin puree with sage olive oil.

PRINCIPALES. *entrees*

LAMB CHOPS WITH MINT CHIMI ♦ 40

Grilled lamb chops topped with vibrant mint chimichurri. Served with mashed potatoes.

BRAISED OXTAIL ♦ 36

Rabo Encendido. Tender Oxtail braised with peppers, onions, finished in a
bold tomato and red wine sauce. Served with white rice and sweet plantains.

POSTRE.

BREAD PUDDING ♦ 11

Pudin de Pan. A homemade bread pudding with raisins and a hint of coconut.