

Bar Specials

Aperol Sour 12

Ford's Gin, Aperol, and house-made sour mix.

Passion Fruit Pisco Sour 13

Tabernero Pisco, passion fruit puree, lime juice, Simple syrup, egg whites, and a dash of bitters.

Chef's Specials

TAPAS

Quesito Frito 8

Fried cheese with bacon and papaya.

FUERTE (Entrée served with 2 sides)

Chuleta Encebollada 22

Sautéed thin pounded pork chop topped with onions and lime.

Picadillo Santiaguero 18

Saucy ground beef w/potatoes, olives, and raisins.

Tapas

Empanadas (3 of the same kind per order) 9

Habana-style crispy turnovers in your choice of:

Picadillo Ground beef | **Pollo** shredded chicken

Chorizo y Bacon Artisanal sausage & bacon

Espinaca y Manchego Manchego cheese & spinach

Champiñones con Brie Imported brie & mushroom

Rabo Slightly spicy oxtail meat

Croquetas Caseras 8

Homemade ham croquettes

Alitas de Pollo 9

Crispy chicken wings. Your choice of:
spicy mango habanero or cilantro lime mojo

Datiles Rellenos 9

Bacon wrapped dates stuffed w/Chevre Frais

Chicharron 9

Cuban crispy pork belly served w/tropical slaw

Yuca Frita 8

Crispy yucca fries served w/our garlic & cilantro aioli

Papitas Rellenas 9

Mini potato balls stuffed with saucy ground beef

Pulpo A La Plancha Con Tostones 15

cast iron seared octopus w/twice fried plantains

Guacamole Cubano 14

Guacamole topped w/fresh mango and served w/Cuban chips.

Ceviche de Dorado 14

Lime marinated Florida Dorado w/Thai chilis, onion, & avocado

Camarones al Ajillo 13

Shrimp in creamy garlic sauce

Camarones al Coco 13

Homemade coconut shrimp served over avocado salsa

Calamares a la Parrilla 13

Grilled calamari in smoked chimichurri served with grilled Cuban bread

Chorizo Salteado 11

Artisanal Spanish sausage sautéed w/onion, garlic & white wine

Ensaladas

Ensalada Casera 8

Fresh field greens, goat cheese, dry papaya & shaved onion in our own passion fruit vinaigrette

Ensalada de Aguacate 9 con Mango y Cebolla

Fresh romaine hearts, avocado, mango & shaved red onion

Add to any salad:

Churrasco Skirt steak 16 | **Pollo** Chicken 10 | **Salmon** Salmon 13 | **Camarones** Shrimp 13 | **Aguacate** Avocado 5

Sopas

Potaje de Frijoles Negros 8

Classic cumin scented black bean pottage

Caldo Gallego 10

Galician style pottage, white beans, pork, chorizo & kale

Sopa de Pollo de la Abuelita 9

Traditional Cuban style chicken soup

Levanta Muerto 18

Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth

Gluten free options available upon request | Please inform your server of any food allergies

Like us on Facebook & Instagram! | 20% gratuity is included for parties of 6 or more

Due to the rising cost of doing business & to prevent an increase in prices, we will apply a surcharge of 2.80% on credit card payments. This does not apply to transactions paid in cash.

We do not split checks | Prices subject to change

Platos Fuertes

All entrees served w/your choice of 2 sides | Additional sides \$5

Pollo Casual Habana 22

Crispy chicken breast topped w/plantain and Cuban tomato sauce, smothered in cheese

Pollo al Ajillo 21

Sautéed chicken breast in a creamy garlic sauce

Pechuga a la Plancha 20

Pan seared chicken breast topped w/lime, cilantro & onions

Lechon Asado 20

Classic Cuban pulled roast pork topped w/onion and garlic mojo

Lechon a la Patria 21

Cuban pulled pork, pan seared with onions & lime juice

Masitas de Santiago 20

Crispy pork chunks topped w/shaved onion, lime & garlic mojo

Costillas de Cerdo a la Guayaba 23

Falling off the bone baby back ribs smothered in our guava BBQ sauce

Baby Pernil 23

Slow cooked pork shank w/crispy crust, topped w/our garlic & lime mojo served over caribbean mash

Mahi Mahi Tropical 24

Coconut crusted Mahi served w/dried mango & toasted coconut salsa

Salmon Varadero 25

Pan seared wild caught Atlantic salmon served w/sautéed spinach topped w/maduro chips & mango sauce

Pescado Frito 28

Whole fried Red Snapper served with mojo isleño

Paella Caribeña 36

Saffron rice studded w/prawns, calamari, mussels, clams & chorizo

Arroz Frito Con Aguacate (Vegan) 13*

Cuban style fried rice with avocado, pineapple & coconut

Add: Churrasco Skirt Steak 16

Pollo Chicken 10

Camarones Shrimp 13

*SIDES NOT INCLUDED

Camarones Al Ajillo 23

Shrimp in creamy garlic sauce

Cazuela de Mariscos con Harina 32

Sautéed prawns, clams, mussels & calamari in an enchilado sauce over a soft polenta tamal

Camarones Enchilados 23

Sautéed shrimp in a lightly spiced red pepper enchilado relish with white wine

Ropa Vieja 20

Slow braised & shredded flank steak in light tomato sauce w/peppers & onion

Vaca Frita 22

Crispy shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 21

Crispy breaded thin cut beef sirloin topped w/onion sour orange mojo

Rabo Encendido 23

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri 34

Fire grilled Omaha skirt steak served w/hand cut chimichurri

Bistec de Palomilla con Papitas 23

Thin sliced beef sirloin topped w/sautéed onions & homemade garlic fries

Acompañantes

All entrees served w/your choice of 2 sides | Additional sides \$5

Arroz Blanco White rice | **Arroz Moro** Cuban dirty rice | **Arroz Amarillo** Saffron rice

Frijoles Rojos Red beans | **Frijoles Negros** Cuban black beans | **Platanos Maduros** Sweet plantains

Ensalada Casera House salad | **Yuca con mojo** Steamed yucca | **Papitas Fritas** French fries

Speciality Sides w/entree add \$3 | Additional sides \$6

Tostones Crispy plantains | **Pure Caribeño** Yucca, butternut squash, potato & garlic mash

Vegetales a la Parrilla Grilled vegetables w/an ancho & passion fruit glaze

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