

## Bar Specials

### Cucumber Mezcalita 12

400 Conejos Mezcal, triple sec, fresh cucumber purée, and house-made sour mix.

### Japanese Mojito 13

Kiyomi Japanese Rum, fresh muddled lime, lychee, brown sugar and mint. Served in a bamboo tiki mug.

### Happy Hour Anytime To Go (Takeout Only)

More than 2 drinks in each 16oz bottle.

**MOJITO 14    MARGARITA 14    SANGRIA 12**

## Chef's Specials

### TAPAS

#### Toston Montado Con Churrasco 10

Crispy Plantain topped with skirt steak, onion jam, and chimichurri.

#### Chicken Croquetas 6

Homemade croquetas with chicken.

### FUERTES (Entrees served with 2 sides)

#### Picadillo Santiaguero 18

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

#### Ropa Vieja de Pollo 17

The Cuban classic, only lighter. Stewed & shredded chicken cutlet w/onions & peppers.

## 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

Lollipop 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.

### Quesito Frito 8

Fried cheese with bacon and papaya.

## 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 3.5% 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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