

## Bar Specials

### Ancho Daiquiri 13

Bacardi Ocho Rum, Ancho Reyes, and house-made sour mix.

### Piña Ahumada (Smoked Pineapple) 14

Buchanan's Pineapple Scotch, mezcal, and Ramazzotti Amaro. Cinnamon smoked to order.

### 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.

### FUERTES (Entrees served with 2 sides)

### Paella Negra 36

Squid ink rice studded with mussels, prawns, calamari, octopus & saffron alioli.

## Tapas

### Empanadas 2ea

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 7

Homemade ham croquettes

### Alitas de Pollo 9

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

### Dátiles Rellenos 8

Bacon wrapped dates stuffed w/Chevre Frais

### Chicharron 8

Cuban crispy pork belly served w/tropical slaw

### Yuca Frita 7

Crispy yucca fries served w/our garlic & cilantro aioli

### Tamal Cubano 7

Cuban pork tamale w/pork chunks and garlic mojo

### Pulpo A La Plancha Con Tostones 15

cast iron seared octopus w/twice fried plantains

### Guacamole Cubano 12

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

### Ceviche de Camarones 13

Lime marinated shrimp, onion, cilantro & Thai chiles

### Camarones al Ajillo 12

Shrimp in creamy garlic sauce

### Camarones al Coco 12

Homemade coconut shrimp served over avocado salsa

### Calamares a la Parrilla 13

Grilled calamari in smoked chimichurri served with grilled Cuban bread

### Chorizo Johnny 9

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

### Frita Cubana 7

3 beef and chorizo sliders topped w/tomato jam, crispy potato sticks and julienne onions

### Quesito Frito 8

Fried cheese, bacon with bacon and papaya

## Ensaladas

### Ensalada Casera 7

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

### Ensalada de Aguacate 8 con Mango y Cebolla

Fresh romaine hearts, avocado, mango & shaved red onion

### Ensalada Cubana Tropical 7

Fresh romaine hearts, red onion & tomato w/red wine vinegar & extra verge olive oil

### Add to any salad:

**Churrasco** Skirt steak 15 | **Pollo** Chicken 9 | **Salmon** Salmon 12 | **Camarones** Shrimp 12 | **Aguacate** Avocado 5

## Sopas

### Potaje de Frijoles Negros 6

Classic cumin scented black bean pottage

### Caldo Gallego 8

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

### Sopa de Pollo de la Abuelita 7

Traditional Cuban style chicken soup

### Levanta Muerto 18

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

## Sandwiches

### Cubano Clasico 9

Roast pork, ham, Swiss cheese & pickles topped with sour orange mojo pressed till crispy served w/tropical slaw & chips

### Pan con Bistec 9

Thin sliced top round of beef, smothered with sautéed onions, Swiss cheese and potato sticks

### Pan con Lechon 9

Slow roast pulled pork, sautéed onion & garlic mojo

### Choripan 9

Artisanal Spanish sausage and sautéed onions

### Chicken Sandwich 9

Sautéed chicken breast smothered in sautéed onions & Swiss cheese

### Pollo Guajiro 10

Crispy chicken cutlet topped w/avacado, lettuce, tomato, and our garlic/cilantro aioli

### Croquet Preparada 9

Ham croquettes, smoked ham and melted Swiss cheese

### Minuta de Pescado 9

Crispy tilapia, lettuce, tomato & our garlic/cilantro aioli

# PLATOS FUERTES

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

## Milanesa Casual Habana 19

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

## Milanesa de Pollo 17

Crispy chicken cutlet w/garlic & sour orange mojo

## Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

## Bistec de Pollo Encebollado 17

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

## Arroz con Pollo de la Abuelita 16

Shredded chicken & saffron rice casserole w/olives & peas

## Lechon Asado 15

Classic Cuban pulled roast pork topped w/our sour orange mojo

## Lechon a la Patria 17

Our classic slow cooked pork roast, shredded and pan seared with onions & lime juice

## Masitas de Cerdo 16

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

## Costillas de Cerdo a la Guayaba 18

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

## Baby Pernil 18

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

## Mahi Mahi Tropical 21

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

## Salmon Varadero 22

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

## Tilapia en Guayabera de Platano 17

Plantain crusted tilapia with mojo isleño

## Mofongo de Doña Antonia

Garlicky mashed green plantain topped w/your choice of:

**Chicharron** Crispy Pork 17

**Pollo** Chicken 16 | **Camarones** Shrimp 20

**Ropa Vieja** Braised Flank Steak 18

**Mariscos** Seafood Stew 23

## Arroz Frito Con Aguacate (Vegan) 12\*

Cuban style fried rice with avocado, pineapple & coconut

\*Add: **Churrasco** Skirt Steak 15

**Pollo** Chicken 9

**Camarones** Shrimp 12

SIDES NOT INCLUDED

## Ceviche Casual Habana 24

Lime, mango & cilantro marinated caribbean snapper, shrimp, PEI mussels, and clams

## Paella Caribeña 34

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

## Camarones Al Ajillo 18

Jumbo shrimp in creamy garlic sauce

## Camarones Enchilados 18

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

## Cazuela de Mariscos con Harina 26

Sautéed prawns, clams, mussels & calamari in enchilado sauce over creamy polenta

## Ropa Vieja 17

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

## Vaca Frita 18

Crispy twice cooked shredded flank steak and onions dressed with fresh lime juice

## Bistec Empanizado 18

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

## Rabo Encendido 20

Slow braised oxtails in slightly spicy tomato sauce

## Churrasco con Chimichurri 32

Fire grilled Omaha skirt steak served w/hand cut chimichurri

## Bistec de Palomilla con Papitas 19

Thin sliced beef sirloin topped w/homemade garlic fries

## Picadillo Santiaguero 16

Saucy ground beef w/potatoes, olives, and raisins

## Pastel de Picadillo y Plátano 16

Savory ground beef, layered w/ripe plantains and smothered w/melted cheese

## Parrillada al Patron para dos 40

Grand mixed grill for two

# ACOMPAÑANTES

All entrees served w/your choice of 2 sides | Additional sides \$4

**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 \$5**

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

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

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