

## Bar Specials

### **Pisco Punch (32oz Bucket) 22**

Tabernero Pisco, pimento dram, pineapple juice, house-made sour mix, and a dash of grenadine.

### **Coconut Rum Punch (32oz Bucket) 22**

Bacardi Coconut Rum, Bacardi Superior, orange juice, and house-made sour mix.

## Chef's Specials

### TAPAS

#### **Quesito Frito 8**

Fried cheese with bacon and papaya.

### **FUERTES (Entrees served with 2 sides)**

#### **Maduro Relleno de Lechon 17**

Sweet plantain topped with roast pork over black bean purée.

#### **Picadillo Santiaguero 18**

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

## 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

### **Datiles 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

### **Papitas Rellenas 7**

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 12**

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

### **Ceviche de Dorado 13**

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

### **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 Salteado 9**

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

## 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

### **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 Lechon 9**

Slow roast pulled pork, sautéed onion & garlic mojo

### **Pan con Bistec 9**

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

### **Chicken Sandwich 9**

Sautéed chicken breast smothered in sautéed onions & Swiss cheese

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 19

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

## Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

## Pechuga a la Plancha 17

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

## Lechon Asado 15

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

## Lechon a la Patria 17

Cuban pulled pork, pan seared with onions & lime juice

## Masitas de Santiago 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

## Paella Caribeña 34

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

## 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

## Camarones Al Ajillo 18

Shrimp in creamy garlic sauce

## Camarones Enchilados 18

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

## Cazuela de Mariscos con Harina 26

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

## Ropa Vieja 17

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

## Vaca Frita 18

Crispy shredded flank steak and onions dressed with fresh lime juice

## Bistec Empanizado 18

Crispy breaded thin cut beef sirloin topped w/onion 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/sautéed onions & homemade garlic fries

# 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

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