

OTAPAS

EMPANADAS	9	GUACAMOLE CUBANO	14
Habana-style crispy turnovers in your choice of: Ground beef Shredded chicken Sausage & bacon Manchego cheese & spinach Brie & mushroom Oxtail Guava & Cheese		Guacamole topped w/fresh mango served w/Cuban chips.	
CROQUETAS CASERAS	8	CEVICHE DE CAMARONES	14
Homemade Ham or Chicken croquettes		Lime marinated shrimp w/onion cilantro & Thai chili sauce	
TAMAL CUBANO	9	CAMARONES AL AJILLO	13
Cuban pork tamale topped w/pork chunks & garlic mojo		Shrimp in creamy garlic sauce	
FRITAS CUBANA	9	CAMARONES AL COCO	13
3 beef & chorizo sliders topped w/tomato jam, crispy potato sticks & julienne onions		Homemade coconut shrimp served over avocado salsa	
CHORIZO SALTEADO	11	CALAMARES A LA PARRILLA	13
Spanish sausage sautéed w/onion, garlic & white wine		Grilled calamari in smoked chimichurri w/ Cuban bread	
ALITAS DE POLLO	9	CHICHARRON	9
Lollipop chicken wings. Spicy mango habanero or Cilantro- lime mojo		Cuban crispy pork belly served w/tropical slaw	
PULPO A LA PLANCHA	15	YUCA FRITA	8
Cast iron seared octopus w/twice fried plantains		Crispy yucca fries served w/our garlic & cilantro aioli	
		DATILES RELLENOS	9
		Bacon wrapped dates stuffed w/Chevre Fraist	
		QUESITO FRITO	8
		Fried cheese with bacon and papaya	

O ENSALADAS

ENSALADA CUBANA TROPICAL	8
Romaine hearts, red onion, tomato, red wine vinegar & evoo	
ENSALADA CASERA	8
Field greens, goat cheese, dry papaya & shaved onion passion fruit vinaigrette	
ENSALADA DE AGUACATE TROPICAL	9
Romaine hearts, avocado, mango & shaved red onion	
SALAD ADD-ONS	
Skirt steak 16 Chicken 10 Salmon 13 Shrimp 13 Avocado 5	

O SOPAS

POTAJE DE FRIJOLES NEGROS	8
Classic cumin scented black bean pottage	
SOPA DE POLLO DE LA ABUELITA	9
Cuban chicken soup	
CALDO GALLEGO	10
Galician style pottage, white beans, pork, chorizo & kale	
LEVANTA MUERTO	18
Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth	

O MOFONGO

Garlicky mashed green plantain served w/ 2 sides & topped w/your choice of:

CHICHARRON 19	POLLO 17	CAMARONES 21
Crispy Pork	Chicken	Shrimp
ROPA VIEJA 20	MARISCOS 27	
Braised Flank Steak	Seafood Stew	

Cubanizate!

Gluten free options upon request | Please inform your server of any food allergies
20% gratuity is included for parties of 6 or more | 3.5% applied to credit card payments.
We do not split checks | Prices subject to change

○ PLATOS FUERTES

ENTREES SERVED W/YOUR CHOICE OF 2 SIDES | ADDITIONAL SIDES 5

○ POLLO

- POLLO CASUAL HABANA** 22
Crispy chicken breast, plantain, Cuban, tomato sauce, cheese
- MILANESA DE POLLO** 20
Crispy chicken cutlet w/garlic & sour orange mojo
- 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

○ CERDO

- LECHON ASADO** 20
Classic Cuban pulled roast pork w/ onion & garlic mojo
- LECHON A LA PATRIA** 21
Cuban pulled pork, pan seared with onions & lime juice
- MASITAS DE CERDO** 20
Crispy pork chunks w/shaved onion, lime & garlic mojo
- COSTILLAS DE CERDO A LA GUAYABA** 23
Baby back ribs smothered in our guava BBQ sauce
- BABY PERNIL** 23
Pork shank w/crispy crust, mojo over, caribbean mash

○ PESCADO

- MAHI MAHI TROPICAL** 24
Coconut crusted Mahi over mango & toasted coconut salsa
- SALMON VARADERO** 25
Pan seared Atlantic salmon 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** 23
Plantain crusted tilapia with mojo isleño

○ MARISCOS

- CAZUELA DE MARISCOS** 32
Sautéed prawns, clams, mussels & calamari in an enchilado sauce over soft polenta
- CAMARONES AL AJILLO** 23
Shrimp in creamy garlic sauce
- CAMARONES ENCHILADOS** 23
Sautéed shrimp, red pepper enchilado relish, white wine
- CEVICHE CASUAL HABANA** 31
Lime, mango, cilantro marinated, caribbean snapper, shrimp, mussels, clams

○ ARROCES

- PAELLA CARIBEÑA** 36
Saffron rice, prawns, shrimp, calamari, mussels, clams, chorizo
- ARROZ FRITO CON AGUACATE** 13
Cuban style fried rice w/ avocado salsa, pineapple & coconut
Add-ons: Skirt Steak 16 | Chicken 10 | Shrimp 13
- ARROZ CON POLLO** 19
Shredded chicken & saffron rice casserole w/olives & peas

○ CARNE

- ROPA VIEJA** 20
Shredded flank steak, light tomato sauce w/peppers & onion
- VACA FRITA** 22
Crispy shredded flank steak, onions & lime juice
- BISTEC EMPANIZADO** 21
Crispy breaded thin cut beef sirloin, red onion, mojo
- RABO ENCENDIDO** 23
Slow braised oxtails in slightly spicy tomato sauce
- CHURRASCO CON CHIMICHURRI** 34
Fire grilled skirt steak served w/ chimichurri
- BISTEC DE PALOMILLA CON PAPITAS** 23
Thin sliced beef sirloin, sautéed onions w/ garlic fries
- PICADILLO SANTIAGUERO** 18
Saucy ground beef w/potatoes, olives, and raisins
- PASTEL DE PICADILLO Y PLANTANO** 19
Savory ground beef, layered w/ plantains & cheese
- PARRILLADA AL PATRON PARA DOS** 44
Grand mixed grill for two

○ ACOMPAÑANTES

- Entrees served w/your choice of 2 sides | Additional sides 5
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| ARROZ BLANCO
White Rice | PLATANOS MADUROS
Sweet Plantains |
| ARROZ MORO
Dirty Rice | ENSALADA CASERA
House Salad |
| ARROZ AMARILLO
Yellow Rice | YUCA CON MOJO
Steamed Yucca |
| FRIJOLE NEGROS
Black Beans | PAPITAS FRITAS
French Fries |
| FRIJOLE ROJOS
Red Beans | YUCA FRITA
Yucca Fries |
- Speciality Sides w/entree add 3 | Additional sides 6
- TOSTONES** Crispy Plantains
- PURE CARIBEÑO** Yucca, squash, potato & garlic mash
- VEGETALES A LA PARILLA** Grilled vegetables