

## Bar Specials

### Aperol Sour 12

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

### Passion Fruit Pisco Sour 13

Taberero 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.

## 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

**Guayaba Y Queso** Guava & Cheese

### Croquetas Caseras 8

Homemade ham croquettes

### Tamal Cubano 9

Homemade Cuban pork tamale topped w/pork chunks & garlic mojo

### Fritas Cubana 9

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

### Chorizo Johnny 11

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

### Alitas de Pollo 9

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

### 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 Camarones 14

Lime marinated shrimp w/onion cilantro & Thai chili sauce

### 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

### Chicharron 9

Cuban crispy pork belly served w/tropical slaw

### Yuca Frita 8

Crispy yuca fries served w/our garlic & cilantro aioli

### Dátiles Rellenos 9

Bacon wrapped dates stuffed w/Chevre Frais

## Ensaladas

### Ensalada Cubana Tropical 8

Fresh romaine hearts, red onion & tomato with red wine vinegar & extra virgin olive oil

### Ensalada Casera 8

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

### Ensalada de Aguacate Tropical 9

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

### Caldo Gallego 10

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

### Sopa de Pollo de la Abuelita 9

Traditional Cuban style chicken soup

### Potaje de Frijoles Negros 8

Classic cumin scented black bean pottage

### 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

## Milanesa Casual Habana 22

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

## Bistec de Pollo Encebollado 20

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

## Arroz con Pollo de la Abuelita 19

Shredded chicken & saffron rice casserole w/olives & peas

## Lechon Asado 20

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

## Lechon a la Patria 21

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

## Masitas de Cerdo 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

## Tilapia en Guayabera de Platano 23

Plantain crusted tilapia with mojo isleño

## Mofongo de Doña Antonia

Garlicky mashed green plantain topped w/your choice of:

**Chicharron** Crispy Pork 19

**Pollo** Chicken 17 | **Camarones** Shrimp 21

**Ropa Vieja** Braised Flank Steak 20

**Mariscos** Seafood Stew 27

## 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

## Ceviche Casual Habana 31

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

## Paella Caribeña 36

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

## Camarones Al Ajillo 23

Jumbo shrimp in creamy garlic sauce

## Camarones Enchilados 23

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

## Cazuela de Mariscos con Harina 32

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

## Ropa Vieja 20

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

## Vaca Frita 22

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

## Bistec Empanizado 21

Crispy breaded thin cut beef sirloin topped w/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/homemade garlic fries

## Picadillo Santiaguero 18

Saucy ground beef w/potatoes, olives, and raisins

## Pastel de Picadillo y Plantano 19

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

## Parrillada al Patron para dos 44

Grand mixed grill for two

# 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